



SET LUNCH MENU

21 st July 2026

Trout Rilletes, Soda Bread & Pickled Cucumber

Koehler-Ruprecht, Riesling Kabinett Trocken 'Kallstadter Saumagen'; Pfalz, Germany 2022

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Mangalitza Pork Shoulder with Potato, Endive & Shallot Salad

Tenuta di Carleone, Chianti Classico; Tuscany, Italy 2023

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Chocolate Mousse Tart

La Luminaille, Rasteau Vin Doux Naturel 'Grenat'; S Rhone, France 2023

2 Courses £24

3 Courses £28

WINE PAIRING NOT INCLUDED

12.5% Discretionary Service Charge will be added to your bill

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST

Noble Rot

MAYFAIR

RESTAURANT MENU

21st July 2026

Bread & Butter £6

Olives £6

Rock Oyster £6 each

Parmesan Gougere £5 each

Beef Tartare Toast £8 each

Gilda £4 each

Lamb Ribs with Mint Sauce & Garlic Yoghurt £8 each

Salame Rosa £16

Sicilian Style Crudo of Sardine, Tuna & Trout £22 / £36

Lobster, Tomato, Almond & Lovage £27

Roast Flat Peach, Goat's Curd, Honey & Guanciale £18

Melon, Cucumber, Almond & Barrel-Aged Feta Salad £17

Tempura Calf's Brain with Cafe de Paris Butter £18

Ricotta & Spinach Agnolotti £18

Smoked Duck, Green Bean, Apricot & Walnut Salad £18

Braised Turbot Tranche, Sun Gold Tomatoes & Beurre Blanc £48

Roast Lamb, Piperade & Black Olive £38

Datterini Tomato Cavatelli with Stracciatella & Basil Pesto £32

Guinea Fowl, Coco Beans & Girolles £36

Baked Sea Bream with Courgette Fritti, Basil & Lemon £62 for 2

Cumbrian Beef Rib £110 for 2

Greens / Jersey Royals / Tomatoes / Salad £7 each

Strawberry Millefeuille £14

Peach Melba Tart with Hazelnut Praline £14

Almond Custard, Cherries & Brown Butter Sable £13

Sorbet & Ice Cream £6 per scoop

Chocolate & Olive Oil, Pistachio, Jersey Milk & Raspberry, Melon & Marc de Gewurztraminer

24 Month Aged Comte* £12

Cheese Plate £16

Durrus, Elrick Log*, Gorgonzola Dolce

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 40 now on sale £14

Who's Afraid of Romanée-Conti: A Shortcut to Drinking Great Wines by Dan Keeling £30

Game may contain shot

Allergen Information is available on request

12.5% Discretionary Service Charge will be added to your bill

We add a discretionary £1 to every bill to raise money for The Royal Marsden Society, a cause close to our hearts.

Noble Rot

MAYFAIR

BAR MENU

21st July 2026

Bread & Butter £6

Olives £6

Rock Oyster £6 each

Almonds £5

Parmesan Gougere £5 each

Gilda £4 each

Anchovies £15

Coppa £18

Antico Nero Prosciutto di Parma £23

Middlewhite Pork & Apricot Terrine £16

Melon, Cucumber, Almond & Barrel-Aged Feta Salad £16

Datterini Tomato Cavatelli with Stracciatella & Basil Pesto £32

Roast Turbot Head, Sun Gold Tomatoes & Beurre Blanc £22

Lamb Sausage, Piperade & Aioli £24

Green Salad £7

Panna Cotta 'Repubblica di Perno' £10

Peach Melba Tart with Hazelnut Praline £14

Sorbet & Ice Cream £6 per scoop

Chocolate & Olive Oil, Pistachio, Jersey Milk & Raspberry, Melon & Marc de Gewurztraminer

24 Month Aged Comte* £12

Cheese Plate £16

Durrus*, St Tola*, Gorgonzola Dolce

*Unpasteurised

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MAYFAIR

DESSERT MENU

Strawberry Millefeuille £14

JJ Prum, Riesling Auslese 'Zeltinger Sonnenuhr'; Mosel, Germany 2023 £11 (75ml)

Peach Melba Tart with Hazelnut Praline £14

L Osmin, Jurancon 'Le Dernier Carre'; South West, France 2017 £8 (75ml)

Almond Custard, Cherries & Brown Butter Sable £13

La Luminaille, Rasteau Vin Doux Naturel 'Grenat'; S Rhone, France 2023 £10 (75ml)

Ice Cream or Sorbet £6 per scoop

Chocolate & Olive Oil, Pistachio, Jersey Milk & Raspberry, Melon & Marc de Gewurztraminer

24 Month Aged Comte £12

Chevassu, Chateau Chalon; Jura, France 2017 £18 (75ml)

Cheese Plate £16

Durrus, Elrick Log*, Gorgonzola Dolce

*Unpasteurised

Thymiopoulos, 'Atma'; Macedonia, Greece 2024 (75ml)

Koehler-Ruprecht, Riesling Kabinett Trocken 'Kallstadter Saumagen'; Pfalz, Germany 2022 (75ml)

Filhot, Sauternes; Bordeaux, France 2010 (75ml)

for an additional £22

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