

Noble Rot

AUTUMN SET LUNCH MENU

10th October 2026

Smoked Ham Hock Salad

Novus, Rosé 'Acquarella'; Peloponnese, Greece 2025

~

Beef Bourguignon & Gratin Dauphinoise

Creve Coeur, Cotes-du-Rhone Villages 'Seguret'; S Rhone, France 2022

~

Portokalopita, Mascarpone & Toasted Almonds

La Stoppa, Malvasia Passito 'Vigna del Volta'; Emilia-Romagna, Italy 2024

2 Courses £24

3 Courses £28

Wine pairings not included

12.5% Discretionary Service Charge will be added to your bill

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST

Noble Rot

RESTAURANT MENU

10th October 2026

Bread & Butter £6

Olives £6

Comte Beignet & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oysters £6 each

Senorio Iberico Bellota Paleta D.O.P £24

Finocchiona £16

Autumn Leaf Salad £10

Comte Tart, Pickled Walnut & Frisee £15

Smoked Eel, Tomato & Lovage £18

Venison Carpaccio, Sweetcorn & Anchoiade £18

Christian Parra Boudin Noir, Granny Smith, Frisee & Mustard £18

Elrick Log, Sollies Fig, Hazelnut & Rocket Salad £17

Slipsole & Smoked Butter £17

Girolles, Delica Pumpkin & Taleggio Tart £34

Roast Gurnard, Puy Lentils, Chanterelles & Aioli £38

Braised Cornish Brill, Vin Jaune & Alsace Bacon £42

Rolled Pork Belly, Soft Polenta, Parmesan, Marsala & Sage £38

Roast Yorkshire Game, Celeriac Puree & Quince:

Partridge £40

Mallard £38

Pear & Almond Tart £12

Chocolate Mousse, Creme Fraiche, Honeycomb & Olive Oil £13

Vanilla Panna Cotta, Blackberries & Cassis £13

Tarte Tatin & Vanilla Ice Cream £26 for 2

Chartreuse Ice Cream £6 per scoop

Cheese Plate £16

Mont Petit*, Lindley*, Stichelton *

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 41 now on sale £14

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

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 Action Against Hunger

Noble Rot

BAR MENU

8th October 2026

Bread & Butter £6

Olives £6

Salted Marcona Almonds £6

Comte Beignet & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oysters £6 each

Senorio Iberico Bellota Paleta D.O.P £24

Finocchiona £16

Autumn Leaf Salad £10

Comte Tart, Pickled Walnut & Frisee £15

Elrick Log, Sollies Fig, Hazelnut & Rocket Salad £17

Slipsole & Smoked Butter £17

Whole Baked Plaice & Fennel Pollen Butter £26

Roast Chicken Leg, Mustard Veloute & Mash £22

Cheese Plate £16

Mont Petit*, Lindley*, Stichelton*

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 41 now on sale £14

Dan Keeling's book 'Who's Afraid of Romanee-Conti?' out now - £30 with free tote bag

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 Action Against Hunger,
a cause close to our hearts.***

Noble Rot

DESSERT MENU

Pear & Almond Tart £12

Royal Tokaji, 'Late Harvest'; Tokaj, Hungary 2023 £8 (75ml)

Chocolate Mousse, Creme Fraiche, Honeycomb & Olive Oil £13

Marco de Bartoli, Marsala Superiore Oro 'Vigna la Miccia'; Sicily, Italy 2020 £14 (75ml)

Vanilla Panna Cotta, Blackberries & Cassis £13

Staffelter Hof, Riesling Auslese 'Krov Steffensberg'; Mosel, Germany 2019 £10 (75ml)

Chartreuse Ice Cream £6 per scoop

Chartreuse, Liqueur du 9th Centenaire; Savoie, France NV £10 (25ml)

Tarte Tatin & Vanilla Ice Cream £26 *for 2*

Filhot, Sauternes; Bordeaux, France 2000 £12 (75ml)

Cheese Plate £16

Mont Petit*, Lindley*, Caprino Virente

*Unpasteurised

Dom. du Gringet, Gringet 'Etraz'; Savoie, France 2022 (75ml)

Camperos, Sauternes; Bordeaux, France 1962 (50ml)

Domaine de Rancy, Maccabeu Rancio Sec; Roussillon, France 2011 (75ml)

for an additional £38

Allergen information is available on request

12.5% Discretionary Service Charge will be added to your bill