



AUTUMN SET LUNCH MENU

10th October 2026

Confit Tuna Salad

MA Arndorfer, Gruner Veltliner 'Handcrafted'; Kamptal, Austria 2025

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Roast Pork, Celeriac & Braised Endive

Rouvalis, Mavrodaphne 'Tsigello'; Peloponnese, Greece 2024

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Panna Cotta 'Repubblica di Perno'

Samos, Muscat 'Anthemis'; Samos, Greece 2018

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

10th October 2026

Bread & Butter £6

Olives £6

Rock Oyster £6 each

Parmesan Gougere £5 each

Oxtail Cromesquis & Pickled Walnut Ketchup £4 each

Smoked Cod's Roe £10

Culatello di Zibello £26

Grilled Squid £18

Escarole, Pear & Roquefort Salad £15

San Sebastian-Style Wild Mushrooms & Egg Yolk £24

Pork Tonnato, Green Beans, Quail Egg & Anchovy £16

Rabbit Terrine & Piccalilli £16

Cornish Bluefin Tuna Tartare £20

Roast Partridge, Alsace Bacon, Elderberry & Bread Sauce £36

Braised Rabbit Leg, Mustard Sauce & Turnips £34

Steamed Plaice, Chanterelles & Champagne Veloute £36

Herb-Crusted Saddle of Lamb, Coco Beans, Pine Nuts & Olives £42

Potato Gnocchi, Pecorino & Sarawak Pepper £32

Sea Bass Bilbaina £66 for 2

Greens / Potatoes / Salad £7 each

Gratin Dauphinois £10

Pompona Vanilla Creme Brulee £15

Chocolate Mousse & Sollies Figs £14

Apple Tarte Tatin & Ice Cream £20/£35

Sorbet & Ice Cream £6 per scoop

Jersey Milk & Elderflower Caramel, Chocolate & Olive Oil, Pistachio

24 Month Aged Comte* £12

Cheese Plate £16

Duckett's Caerphilly*, Killeen Mature, Blu di Bufala

*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

10th October 2026

Bread & Butter £6
Olives £6
Almonds £5
Rock Oyster £6 each
Parmesan Gougere £5 each
Oxtail Cromesquis & Pickled Walnut Ketchup £5 each
Cantabrian Anchovies £15
Smoked Cod's Roe £10
Culatello di Zibello £26
Eggs Mayonnaise & Anchovy £10
Cornish Bluefin Tuna Tartare £20
Smoked Duck, Celeriac Remoulade & Hazelnut £12
Gnocchi, Pecorino & Sarawak Pepper £32
Sea Bass Bilbaina £66 for 2
Salad £7

Chocolate Cake & Custard £10
Pompona Vanilla Creme Brulee £15
Sorbet & Ice Cream £6 per scoop
Jersey Milk & Elderflower Caramel, Chocolate & Olive Oil, Pistachio

24 Month Aged Comte* £12
Cheese Plate £16
Duckett's Caerphilly*, Killeen Mature, Blu di Bufala
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MAYFAIR

DESSERT MENU

Chocolate Mousse & Sollies Figs £14

Samos, Muscat 'Nectar'; Samos, Greece 2018 £11 (75ml)

Pompona Vanilla Creme Brulee £15

Coutet, Barsac; Bordeaux, France 2009 £14 (75ml)

Apple Tarte Tatin & Vanilla Ice Cream £20/£35

Terra Vita Vinum, Coteaux de l'Aubance 'Premieres Tries'; Loire, France 2022 £9 (75ml)

Sorbet & Ice Cream £6 per scoop

Jersey Milk & Elderflower Caramel, Chocolate & Olive Oil, Pistachio

24 Month Aged Comte £12

JL Mouillard, Chateau Chalon; Jura, France 2016 £20 (75ml)

Cheese Plate £16

Stonebeck Wensleydale*, Killeen Mature, Blu di Bufala

*Unpasteurised

Clos Cibonne, Cotes de Provence Rosé 'Tibouren'; Provence, France 2024 (75ml)

Kamptal Kollektiv, White; Kamptal, Austria 2025 (75ml)

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

for an additional £22

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