

# Noble Rot

## SPRING SET LUNCH MENU

19th May 2026

Braised Courgette, Ricotta & Mint on Toast  
Can Sumoi, Xarel·lo; Catalonia, Spain 2024

Chicken Leg, Chorizo, Butter Beans & Aioli  
Le Galouchey, Vin de France; Bordeaux, France 2020

Strawberry & Lemon Curd Mess  
Szolo, 'Dolce Musa'; Tokaji, Hungary 2022

**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**

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## RESTAURANT MENU

19th May 2026

Bread & Butter £6

Olives £6

Comte Beignets & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oysters £5.5 each

Senorio Iberico Bellota Paleta D.O.P £24

Finocchiona £16

Spring Leaf Salad £10

Comte Tart, Pickled Walnut & Frisee £16

Pate de Campagne £16

Green Asparagus, Mayonnaise, Breadcrumbs, Bottarga & Lemon £18

Grey Mullet Crudo, Ajo Blanco, Pomelo de Corse & Fennel £15

Buffalo Mozzarella, Honeymoon Melon, Datterinis & Basil £18

Lemon Sole & Seaweed Butter £17

Fried Polenta, Morels, Pesto & Goat's Curd £34

Braised Cornish Turbot, Vin Jaune & Alsace Bacon £45

Fideua of Pollock, Octopus, Mussels, Jamon & Aioli £38

Swaledale Pork Chop, Borlotti Beans & Salsa Verde £40

Anjou Pigeon, Mousserons, Peas, Jersey Royals & Madeira £38

Paris Brest £12

Gariguette Strawberry Tart & Cremant Sorbet £14

Alfonso Mango Pavlova £12

Chocolate & Coffee Mousse £12

Chartreuse Ice Cream £6 per scoop

Cheese Plate £16

Wrangleback\*, Perail\*, Beauvale\*

\*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 with free tote bag**

**Game may contain shot**

**Allergen Information is available on request**

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***We add a discretionary £1 to every bill to raise money for Action Against Hunger***

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## BAR MENU

19th May 2026

Bread & Butter £6

Olives £6

Salted Marcona Almonds £6

Comte Beignets & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oysters £5.5 each

Senorio Iberico Bellota Paleta D.O.P £24

Finocchiona £16

Pate de Campagne £16

Spring Leaf Salad £10

Trout Rillettes £16

Cold Roast Pork, Cantabrian Anchovies & Tarragon Mayonnaise £14

Toulouse Sausage, Mash & Mustard £18

Cheese Plate £16

Wrangback\*, Perail\*, Beauvale\*

\*Unpasteurised

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

**Game may contain shot**

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## DESSERT MENU

Gariguette Strawberry Tart & Cremant Granita £14

Szolo, 'Dolce Musa'; Tokaji, Hungary 2022 £10 (75ml)

Alfonso Mango Pavlova £12

La Stoppa, Malvasia Passito 'Vigna del Volta'; Emilia-Romagna, Italy 2024 £14 (75ml)

Paris Brest £12

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

Chocolate & Coffee Mousse £12

Justino's, Malvasia '10 Years Old'; Madeira, Portugal NV £11 (75ml)

Chartreuse Ice Cream £6 per scoop

Chartreuse, Liqueur 'Meilleurs Ouvriers de France'; Savoie, France NV £6 (25ml)

Cheese Plate £16

Wrangback\*, Perail\*, Beauvale\*

\*Unpasteurised

Macle, Cotes-du-Jura 'Tradition'; Jura, France 2018 (75ml)

Schloss Lieser, Riesling Auslese 'Goldtropfchen'; Mosel, Germany 2016 (75ml)

St Michel, Rivesaltes; Roussillon, France 1962 (50ml)

for an additional £38