

Noble Rot

MAYFAIR

SET LUNCH MENU

19th May 2026

Grilled Cuttlefish, Leek Scapes & Romesco

Lyrarakis, Vilana 'Queen'; Crete, Greece 2024

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Roast Bavette, Bearnaise & Crushed Potatoes

Guinaudeau, Bordeaux Superieur 'Acte 5'; Bordeaux, France 2013

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Strawberry Eton Mess

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

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

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MAYFAIR

RESTAURANT MENU

19th May 2026

Bread & Butter £6

Olives £6

Rock Oyster £6 each

Parmesan Gougere £5 each

Ricotta & Anchovy Toast £8 each

Filetto Lardato £16

Wagyu Bresaola & Pickled Chillies £23

Lamb Sweetbreads with Peas, Lettuce & Mint £17

Galia Melon, Cucumber, Almond & Barrel-Aged Feta Salad £18

Foie Gras & Green Bean Salad with Roast Apricots & Hazelnut £20

Beef Carpaccio, Artichoke & Pecorino Romano £22

Asparagus, Hollandaise & Bayonne Ham £22

Squid Ink Tagliarini with Spider Crab, Fennel & Chilli £18

Steamed Turbot & Beurre Blanc £42

Roast Chicken, Morels, Broad Beans & Fino Sherry £36

Cavatelli with Asparagus, Ceps & Wild Garlic £34

Grilled Iberico Pluma, Crushed White Beans & Red Peppers £38

Whole Wild Bream Bilbaina £56 for 2

Ex-Dairy Jersey Beef Rib £110 for 2

Greens / Jersey Royals / Tomatoes / Salad £7 each

Pistachio & Sour Cherry Tart £14

Buttermilk Pudding & British Strawberries £12

Hazelnut Choux Bun with Warm Chocolate Sauce £14

24 Month Aged Comte* £12

Cheese Plate £16

Vacherin Fribourgeois*, Pyghtle*, 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.

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MAYFAIR

BAR MENU

19th May 2026

Bread & Butter £6

Olives £6

Almonds £5

Rock Oyster £5 each

Parmesan Gougere £5 each

Ricotta & Anchovy Toast £8 each

Wagyu Bresaola & Pickled Chillies £23

Eggs Mayonnaise & Anchovy £10

Galia Melon, Cucumber, Almond & Barrel-Aged Feta Salad £18

Asparagus, Hollandaise & Bayonne Ham £22

Mince on Sourdough with Horseradish Cream £24

Cavatelli with Asparagus, Ceps & Wild Garlic £34

Green Salad £7

Chocolate Profiteroles £10

Strawberry Parfait with Amaretti £10

Pistachio & Sour Cherry Tart £14

24 Month Aged Comte* £12

Cheese Plate £16

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MAYFAIR DESSERT MENU

Pistachio & Sour Cherry Tart £14

Zilliken, Riesling Auslese 'Saarburger Rausch'; Mosel, Germany 2009 £17 (75ml)

Buttermilk Pudding & British Strawberries £12

Royal Tokaji, Tokaji Aszu 5 Puttonyos 'Blue Label'; Tokaj, Hungary 2018 £16 (75ml)

Hazelnut Choux Bun with Warm Chocolate Sauce £14

Barbeito & D Niepoort, Sercial 'Sir Ceal 5 Anos'; Madeira, Portugal, NV £13 (75ml)

24 Month Aged Comte £12

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

Cheese Plate £16

Vacherin Fribourgeois*, Pygthle*, Gorgonzola Dolce

*Unpasteurised

Schloss Lieser, Riesling Spatlese Trocken 'Helden'; Mosel, Germany 2016 (75ml)

Breaky Bottom, Brut 'Manja Scott'; Sussex, England 2019 (75ml)

Rieussec, Sauternes 'Carmes de Rieussec'; Bordeaux, France 2016 (75ml)

for an additional £24

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