

# NobleRot

MAYFAIR

## SET LUNCH MENU

**8th May 2026**

Chicken Ceasar Salad

Suertes del Marques, 'Trenzado'; Tenerife, Spain 2024

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Lemon Sole & Seaweed Butter

Hatzidakis, Assyrtiko 'Nykteri'; Santorini, Greece 2023

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Rice Pudding & Strawberry Jam

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

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## MAYFAIR RESTAURANT MENU

**8th May 2026**

Bread & Butter £6

Olives £6

Rock Oyster £6 each

Parmesan Gougere £5 each

Ricotta & Anchovy Toast £8 each

*Coombeshead Farm Charcuterie*

Smoked Mangalitzza Pork Belly £16

Cured Dexter Beef £18

Portuguese-Style Cockles £18

Lamb Sweetbreads with Peas, Lettuce & Mint £17

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

Beef Carpaccio, Artichoke & Pecorino Romano £22

Asparagus, Hollandaise & Bayonne Ham £22

Squid Ink Tagliarini with Crab, Fennel & Chilli £18

Steamed Turbot & Beurre Blanc £46

Roast Turbot Head & Beurre Blanc £25

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

Cavatelli with Asparagus, Ceps & Wild Garlic £34

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

Butterflied Seabass Bilbaina £68 for 2

Ex-Dairy Jersey Beef Rib £110 for 2

Greens / Jersey Royals / Tomatoes / Salad £7 each

Pistachio & Sour Cherry Tart £14

Buttermilk Pudding, Loquats & Sauternes £12

Hazelnut Choux Bun with Warm Chocolate Sauce £14

24 Month Aged Comte\* £12

Cheese Plate £16

Vacherin Fribourgeois\*, St Tola\*, 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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## BAR MENU

8th May 2026

Bread & Butter £6

Olives £6

Almonds £5

Rock Oyster £5 each

Filetto Lardato £16

Wagyu Bresaola & Pickled Chillies £25

Parmesan Gougere £5 each

Ricotta & Anchovy Toast £8 each

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

Portuguese-Style Clams £23

Cavatelli with Asparagus, Ceps & Wild Garlic £34

Green Salad £7

Brown Butter & Hazelnut Cake £10

Buttermilk Pudding, Loquats & Sauternes £12

Pistachio & Sour Cherry Tart £14

24 Month Aged Comte\* £12

Cheese Plate £16

Vacherin Fribourgeois\*, St Tola\*, Beauvale

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## **DESSERT MENU**

Pistachio & Sour Cherry Tart £14

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

Buttermilk Pudding, Loquats & Sauternes £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\*, St Tola\*, Beauvale

\*Unpasteurised

T Melsheimer, Riesling Trocken; Mosel, Germany 2023 (75ml)

Ch. de Plaisance, Chenin Blanc; Loire, France 2023 (75ml)

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

for an additional £18

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