

# NobleRot

SOHO

## SPRING SET LUNCH MENU

**8th May 2026**

Bavette, Horseradish & Watercress Salad

J Gil, 'San Vicente de la Sonsierra'; Rioja, Spain 2024

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Roast Coley, Crushed Potatoes & Chervil Sauce

Barbadillo, Palomino 'Mirabras'; Jerez, Spain 2019

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Strawberry Ripple Ice Cream

M Gonet, Blanc de Blancs '3 Terroirs'; Champagne, France 2019

**2 Courses £24**

**3 Courses £28**

**12.5% Discretionary Service Charge will be added to your bill**

**ALLERGEN INFORMATION IS AVAILABLE ON REQUEST**

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SOHO

**8th May 2026**

Bread & Butter £6

Olives £6

Bayonne Ham £16

Carlingford Oyster & Mignonette £5 each

Pan con Tomate £7

Pickled Sardines & Bottarga £8

Seabream Tartare & Oyster Vinaigrette £18

Chicken Liver Pate £17

Steamed Asparagus & Tapenade £20

Courgette Salad with Goat's Curd, Mint & Almonds £17

Squid Braised in Ink £18

Grilled Dover Sole, Braised Italian Greens, Chilli & Garlic £58

Lamb Barnsley Chop, Ratatouille & Goat's Curd £36

Poached Chalk Stream Trout, Asparagus & Tarragon Mayonnaise £32

Egg Yolk Tagliatelle, Morels & Parmesan £32

Beef Sirloin & Anchovy Butter £50

Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £90 for 2/3

Hispi Cabbage / Pink Fir Potatoes / Salad / Tomatoes £6 each

Crepe Brulee £12

Strawberry & Sauternes Choux Bun £12

Chocolate & Almond Torte £12

Capezzana Olive Oil Ice Cream £6 per scoop

Cheese Plate £16

Templegall\*, Elrick Log\*, Blue d'Auvergne

\* Unpasteurised

**Gift vouchers available**

**Noble Rot Magazine Issue 40 £14**

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

**12.5% Discretionary Service Charge will be added to your bill**

**We add an optional £1 to every bill to raise money for The Springboard Charity**

**Game may contain shot. Allergen information is available on request.**



## DESSERT MENU

Gariguet Strawberry & Sauternes Choux Bun £12

La Stoppa, Malvasia Passito 'Vino del Volta'; Emilia-Romagna, Italy 2024 500ml £14 (75ml)

Crème Caramel £12

Royal Tokaji, Tokaji Aszu 5 Puttonyos 'Blue Label'; Tokaj, Hungary 2018 500ml £16 (75ml)

Chocolate & Almond Torte £12

Morgadio da Calcada & D Niepoort, Ruby Reserve; Douro, Portugal NV £7 (75ml)

Capezzana Olive Oil Ice Cream £6 per scoop

Samos, Muscat 'Anthemis'; Samos, Greece 2018 500ml £8 (75ml)

Cheese Plate £16

Templegall\*, Elrick Log\*, Blue d'Auvergne

\*Unpasteurised

Cheeses paired for an additional £27 with a flight of 75ml each of:

L Perez, Fino 'Caberrubia'; Jerez, Spain NV

Casa Coste Piane, Prosecco; Veneto, Italy NV

Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2011

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