



SET LUNCH MENU

21st August 2026

Cold Roast Pork & Anchovy

C Busch, Riesling Trocken 'Vom Roten Schiefer'; Mosel, Germany 2024

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Roast Grey Mullet with Aioli & Crab Sauce

Clos Cibonne, Cotes de Provence Rosé 'Tibouren'; Provence, France 2024

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Chocolate Mousse & Walnuts

Marco de Bartoli, Marsala Superiore Riserva 'Vigna la Miccia Oro'; Sicily, Italy 2020

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

21st August 2026

Bread & Butter £6

Olives £6

Rock Oyster £6 each

Parmesan Gougere £5 each

Pork Rillettes Toast £4 each

Gilda £4 each

Fioccoro Spigaroli £18

Crudo of Cornish Bluefin Tuna £20

Buffalo Mozzarella, Marinated Peppers & Fig Agrodolce £20

Beer Battered Skate Knobs & Malt Vinegar Mayonnaise £16

Smoked Duck, Green Bean, Apricot & Walnut Salad £18

Tagliarini with Cuttlefish Ragu & Bottarga £16

Mussels a la Creme £17

Grilled Monkfish & Romesco Sauce £38

Ligurian Braised Rabbit Leg with Olives & Pine Nuts £34

Cavatelli with Summer Vegetables, Basil Pesto & Goat's Curd £32

Iberico Pork Chop with Grilled Nectarine £40

Baked Sea Bream & Flourish Farm Cherry Tomatoes £62 for 2

Cumbrian Beef Rib £100 for 2

Greens / Ratte Potatoes / Tomatoes / Salad £7 each

Fromage Blanc Bavarois & Passion Fruit £12

Chocolate Mousse, Fig Leaf Custard & Caramelised Fig £14

Greengage & Hazelnut Galette with Clotted Cream £14

Sorbet & Ice Cream £6 per scoop

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

24 Month Aged Comte* £12

Cheese Plate £16

Stonebeck Wensleydale*, Robiola di Roccaverano*, 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

21st August 2026

Bread & Butter £6

Olives £6

Almonds £5

Rock Oyster £6 each

Parmesan Gougere £5 each

Gilda £4 each

Pork Rillettes Toast £4 each

Fioccoro Spigaroli £18

Crudo of Cornish Bluefin Tuna £20

Smoked Duck, Green Bean, Apricot & Walnut Salad £18

Buffalo Mozzarella, Marinated Peppers & Fig Agrodolce £20

Cavatelli with Summer Vegetables, Basil Pesto & Goat's Curd £32

Cumbrian Beef Rib £100 for 2

Green Salad £7

Strawberry Millefeuille £14

Fromage Blanc Bavarois & Passion Fruit £14

Sorbet & Ice Cream £6 per scoop

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

24 Month Aged Comte* £12

Cheese Plate £16

Stonebeck Wensleydale*, Robiola di Roccaverano*, Blu di Bufala

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Noble Rot

MAYFAIR

DESSERT MENU

Strawberry Millefeuille £14

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

Greengage & Hazelnut Galette with Clotted Cream £14

L Osmin, Jurancon 'Le Dernier Carre'; South West, France 2017 £8 (75ml)

Fromage Blanc Baravois & Passion Fruit £14

M Grunhaus, Riesling Auslese 'Abtsberg Nr. 88'; Mosel, Germany 2018 £13 (75ml)

Sorbet & Ice Cream £6 per scoop

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

24 Month Aged Comte £12

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

Cheese Plate £16

Stonebeck Wensleydale*, Robiola di Roccaverano*, Blu di Bufala

*Unpasteurised

Athenais de Beru, Bourgogne Blanc; Burgundy, France 2022 (75ml)

JB Hardy, Muscadet 'Fief de Chaintre'; Loire, France 2023 (75ml)

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

for an additional £26

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