



SOHO

SUMMER SET LUNCH MENU

21st August 2026

Cold Roast Pork, Grilled Peach & Tarragon Salad

Senorio de Librares, Rosado; Rioja, Spain 2024

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Roast Skate & Montpellier Butter

Ch. de Caraguilhes, Corbieres Blanc 'La Font Blanche'; Languedoc, France 2025

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Panna Cotta & Raspberries

Selbach Oster, Riesling Auslese 'Zeltinger Sonnenuhr'; Mosel, Germany 2010

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

SOHO

21st August 2026

Bread & Butter £6

Olives £6

Saucisson Sec £14

Pan con Tomate £7 each

Smoked Cod's Roe with Crispy Polenta, Radishes & Guindillas £12

Steak Tartare £19/£34

Green Bean, Peach, Hazelnut & Parma Ham £17

Hot Smoked Trout, Ratte Potatoes, Peas & Buttermilk £19

Piedmontese Pepper & Cantabrian Anchovy £16

Ajo Blanco, Melon & Cucumber £18

Squid Braised in Ink £18

Whole Grilled Dover Sole with Friggitelli Peppers £55

Lamb Barnsley Chop, Ratatouille & Goat's Curd £38

Roast Gurnard, Warm Sauce Vierge & Mussels £36

Egg Yolk Tagliatelle, Girolles & Parmesan £32

Rabbit Leg Braised in Rosé £34

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

Yorkshire Grouse, Bread Sauce, Elderberries & Offal Toast £60

Bobby Beans / Ratte Potatoes / Salad / Tomatoes £7 each

Plum & Almond Tart £12

Raspberry & Lemon Curd Millefeuille £14

Chocolate Marquise, Grand Marnier Custard & Cherries £12

Fig Leaf Ice Cream £6 per scoop

Cheese Plate £16

Sao Jorge*, Yr Afr*, Gorgonzola Dolce

* Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 41 £14

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

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



DESSERT MENU

Raspberry & Lemon Curd Millefeuille £14

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

Plum and Almond Tart £12

Samos, Muscat 'Anthemis'; Samos, Greece 2019 £9 (75ml)

Chocolate Marquise, Grand Marnier, Custard & Cherries £12

Niepoort, Vintage Port; Douro, Portugal 2008 £11 (75ml)

Fig Leaf Ice Cream £6 per scoop

Samos, Muscat 'Anthemis'; Samos, Greece 2019 £11 (75ml)

Cheese Plate £16

Sao Jorge*, Yr Afr*, Gorgonzola Dolce

*Unpasteurised

Cheeses paired for an additional £24 with a flight of 75ml each of:

Barbadillo, Palomino 'Patinegro'; Jerez, Spain 2022

Clos Cancaillau, Jurancon 'Le Dernier Carre'; South West, France 2018

La Clotte-Cazalis, Sauternes; Bordeaux, France 2020

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