

# Noble Rot

## WINTER SET LUNCH MENU

**14th January 2026**

Leeks & Gribiche

A Lambert, Saumur 'Midi'; Loire, France 2023

Whole Baked Plaice, Winter Tomato Butter & Spinach

P Sichel, Roussanne 'Vieilles Vignes'; Languedoc, France 2023

Profiteroles

Marco de Bartoli, Marsala Superiore Oro 'Vigna la Miccia'; Sicily, Italy 2019

**2 Courses £24**

**3 Courses £28**

**Wine pairings not included**

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

**ALLERGEN INFORMATION IS AVAILABLE ON REQUEST**

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## RESTAURANT MENU

**14th January 2026**

Bread & Butter £6

Olives £6

Comte Beignets & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £15

Carlingford Rock Oysters £5.5 each

Senorio Iberico Bellota Paleta D.O.P £24

Finocchiona £16

Bitter Leaf Salad £10

Sheep's Ricotta, Blood Orange, Fennel, Agretti & Valentini Olive Oil £16

Pork & Goose Rillettes £14

Comte Tart, Pickled Walnut & Frisee £16 add White Truffle +£15

Christian Parra Boudin Noir, Braised Radicchio & Apple Balsamic £18

Braised Cuttlefish, Fried Polenta & Gremolata £18

Slipsole & Smoked Butter £16

Gnocchi, Parmesan & Black Winter Truffle £32 or with White Truffle £45

Roast John Dory, Salsify, Purple Sprouting Broccoli & Bottarga £36

Braised Cornish Brill, Vin Jaune & Alsace Bacon £42

Roast Swaledale Venison, Pearl Barley & Horseradish £40

Braised Rabbit Leg, Spaetzle, Morteau Sausage & Mustard £35

Marmalade Steamed Sponge & Custard £11

Chocolate & Salted Caramel Tart £12

Creme Brulee & Pedro Ximenez Raisins £11

Rhubarb Mille-Feuille £12

Chartreuse Ice Cream £6 per scoop

Cheese Plate £16

Old Groendal, Camembert\*, Regalis\*

\*Unpasteurised

**Gift vouchers available**

**Noble Rot Magazine Issue 39 now on sale £12**

**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**

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**We add a discretionary £1 to every bill to raise money for Action Against Hunger**

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## BAR MENU

**14th January 2026**

Bread & Butter £6

Olives £6

Salted Marcona Almonds £6

Comte Beignets & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £15

Carlingford Rock Oysters £5.5 each

Senorio Iberico Bellota Paleta D.O.P £24

Finocchiona £16

Pork & Goose Rillettes £14

Comte Tart & Pickled Walnut £16 add White Truffle +£15

Sheep's Ricotta, Blood Orange, Fennel, Agretti & Valentini Olive Oil £16

Bitter Leaf Salad £10

Morteau Sausage, Mash & Mustard £22

Cheese Plate £16

Old Groendal, Camembert\*, Regalis\*

\*Unpasteurised

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**Dan Keeling's book 'Who's Afraid of Romanee-Conti?' out now - £30**

**Game may contain shot**

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a cause close to our hearts.***

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## DESSERT MENU

Marmalade Steamed Sponge & Custard £11

Ch. Liot, Sauternes; Bordeaux, France 1999 £11 (75ml)

Chocolate & Salted Caramel Tart £12

Samos, 'Nectar'; Samos, Greece 2017 £11 (75ml)

Creme Brulée & Pedro Ximenez Raisins £11

Justino's, Malvasia '10 Years Old'; Madeira, Portugal NV £11 (75ml)

Rhubarb Mille-Feuille £12

Szolo, 'Dolce'; Tokaji, Hungary 2021 £9 (75ml)

Chartreuse Ice Cream £6 per scoop

Chartreuse, Liqueur du 9th Centenaire; Savoie, France NV JEROBOAM £10 (25ml)

Cheese Plate £16

Beaufort d'Alpage\*, Camembert\*, Roquefort\*

\* Unpasteurised

Equipo Navazos, Palo Cortado 'La Bota 118 - Pata de Gallina'; Jerez, Spain NV 500ml (75ml)

Langham Estate, Brut 'Culver Classic Cuvee'; Dorset, England NV (75ml)

Niepoort, 20yr Old Tawny Port; Douro, Portugal NV (75ml)

for an additional £46

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