



SET LUNCH MENU

13th January 2026

Egg Mayonnaise & Anchovy

Sarris, Tsaoussi 'Lygia'; Kefalonia, Greece 2024

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Roast Pork Neck, Pearl Barley & Salsa Verde

Les Matheny, Arbois Poulsard; Jura, France 2022

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Creme Caramel

Ch. de la Roulerie, Coteaux du Layon 1er Cru 'Chaume'; Loire, France 2018

2 Courses £22

3 Courses £26

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

13th January 2026

Bread & Butter £6

Olives £6

Rock Oyster £5 each

Cantabrian Anchovies £15

Mortadella £16

Salt Cod Brandade & Radishes £10

Parmesan Gougere £4 each

Devilled Lamb Kidneys on Toast £16

Beef Tartare £18

Grilled Mackerel & Smoked Eel with Horseradish Buttermilk £17

Winter Tomato, Blood Orange & Capezzana Olive Oil £16

Blood Cake, Fried Egg & Brown Sauce £16

Confit Chalk Stream Trout & Watercress Sauce £32

Roast Guinea Fowl, Crushed Swede, Cotechino & Pickled Walnut £34

Lasagna Bianca £28

Hogget Barnsley Chop, Braised Turnips & Anchovy £36

Whole Dover Sole with White Cabbage & Brown Shrimp Slaw £54

Greens / Pommes Puree / Green Salad / Braised Lentils £6 each

Brown Sugar Tart & Stem Ginger Ice Cream £12

Panna Cotta 'Repubblica di Perno' £9

Hazelnut Choux Bun & Warm Chocolate Sauce £12

Cheese Plate £16

Montgomery's Cheddar*, Triple Creme, Stichelton*

*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

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.



MAYFAIR

BAR MENU

13th January 2025

Bread & Butter £6
Olives £6
Rock Oyster £5 each
Cantabrian Anchovies £15
Valencia Almonds £6
Mortadella £16
Salt Cod Brandade & Radishes £10
Parmesan Gougere £4 each
Beef Tartare £18
Blood Cake, Fried Egg & Brown Sauce £16
Whole Dover Sole with White Cabbage & Brown Shrimp Slaw £54
Green Salad £6

Brown Butter Cake £9
Hazelnut Choux Bun & Warm Chocolate Sauce £12
24 Month Aged Comté* £12

Cheese Plate £16
Montgomery's Cheddar*, Triple Creme, Stichelton*
*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 34 £12

The Noble Rot Book 'Wine From Another Galaxy' £30

Noble Rot

MAYFAIR

DESSERT MENU

Brown Sugar Tart & Stem Ginger Ice Cream £12

La Clotte-Cazalis, Sauternes; Bordeaux, France 2018 £8 (75ml)

Panna Cotta 'Repubblica di Perno' £9

Hetszolo, Late-Harvest; Tokaji, Hungary 2020 £9 (75ml)

Hazelnut Choux Bun & Warm Chocolate Sauce £12

Staffelter Hof, Riesling Auslese 'Krov Steffensberg'; Mosel, Germany 2017 £13 (75ml)

Cheese Plate £16

Montgomery Cheddar*, Triple Creme, Stichelton*

*Unpasteurised

Chevassu, Chateau Chalon; Jura, France 2016 (75ml)

N Franco, Valdobbiadene Prosecco Superiore 'Rustico'; Veneto, Italy NV (75ml)

La Clotte-Cazalis, Sauternes 'Cazalis de CC'; Bordeaux, France 2018 (75ml)

for an additional £32

12.5% Discretionary Service Charge will be added to your bill

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