

Noble Rot

SUMMER SET LUNCH MENU

29th August 2026

Brown Crab Mayonnaise on Toast

E Fricke, Riesling Trocken; Rheingau, Germany 2024

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Roast Chicken, Judion Beans & Salmoriglio

Maison des Ardoisieres, Vin des Allobroges 'Silice'; Savoie, France 2025

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Buttermilk Pudding, Poached Apricots & Shortbread

La Stoppa, Malvasia Passito 'Vino del Volta'; Emilia-Romagna, Italy 2024

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

29th August 2026

Bread & Butter £6

Olives £6

Comte Beignet & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oyster £5.5 each

Senorio Iberico Bellota Paleta D.O.P £24

Mortadella £16

Summer Leaf Salad £10

Tomato Tonnato & Cantabrian Anchovy £16

Comte Tart, Pickled Walnut & Frisee £16

Chicken, Foie Gras & Pistachio Terrine with Brandy Prunes £19

Raw English Tuna Loin, Olive Oil, Lemon & Bottarga £19

Elrick Log, Sollies Fig, Hazelnut & Rocket Salad £17

Fried Squid, Garlic, Lemon & Parsley £19

Gnocchi, Walnut Pesto, Ricotta & Roast Tomato £32

Braised Cornish Monkfish, Vin Jaune & Alsace Bacon £44

Roast Cod, Chicken Sauce, Girolles, Sweetcorn & Fried Polenta £38

Braised Rabbit Leg, Coco Beans, Fennel, Pastis & Tapenade £36

Roast Game & Trimmings:

Yorkshire Grouse £55

Sussex Pigeon £35

Raspberry & Almond Tart £12

Lemon Verbena Panna Cotta & Poached Peach £12

Summer Berry Pavlova £14

Cherry Clafoutis & Vanilla Ice Cream £20 *for two*

Cheese Plate £16

Mont Petit*, Lindley*, Caprino Virente

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 41 now on sale £14

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

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

29th August 2026

Bread & Butter £6

Olives £6

Salted Marcona Almonds £6

Comte Beignet & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oyster £5.5 each

Senorio Iberico Bellota Paleta D.O.P £24

Finocchiona £16

Summer Leaf Salad £10

Tomato Tonnato & Cantabrian Anchovy £16

Caponata, Bruschetta, Salted Almonds & Mint £17

Black Olive Tapenade, Datterini & Ricotta on Toast £10

Toulouse Sausage, Potato Salad & Mustard £18

Cheese Plate £16

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a cause close to our hearts.***

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DESSERT MENU

Raspberry & Almond Tart £12

Clos Naudin, Vouvray Moelleux; Loire, France 2009 £13 (75ml)

Lemon Verbena Panna Cotta & Poached Peach £12

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

Summer Berry Pavlova £14

Szolo, 'Dolce'; Tokaji, Hungary NV £11 (75ml)

Cherry Clafoutis & Vanilla Ice Cream £20 *for two*

Lafaurie-Peyraguey, Sauternes; Bordeaux, France 2001 375ml £16 (75ml)

Cheese Plate £16

Formai du Mut*, Lindley*, Cashel Blue

*Unpasteurised

Dom. du Gringet, Gringet 'Etraz'; Savoie, France 2022 (75ml)

Huet, Vouvray Moelleux 'Clos du Bourg'; Loire, France 1988 (50ml)

Domaine de Rancy, Maccabeu Rancio Sec; Roussillon, France 2011 (75ml)

for an additional £33

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