

Noble Rot

SUMMER SET LUNCH MENU

14th July 2026

Cold Roast Pork, Anchovy & Radish

Herencia Altes, Garnatxa Blanca; Terra Alta, Spain 2025

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Whole Grilled Mackerel, Marinated Vesuvio Tomato & Pink Firs

Faraone, Cerasuolo d'Abruzzo 'Le Vigne'; Abruzzo, Italy 2024

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Poached Pear, Chantilly & Shortbread

De Malle, Sauternes; Bordeaux, France 2001

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 July 2026

Bread & Butter £6

Olives £6

Comte Beignet & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oyster £5.5 each

Carlingford Rock Oyster, Cucumber, Creme Fraiche & Trout Roe £6 each

Senorio Iberico Bellota Paleta D.O.P £24

Salame Rosso £16

Summer Leaf Salad £10

Comte Tart, Pickled Walnut & Frisee £16

Beef Tartare, Duck Fat Toast & Pecorino £19

Cured Chalkstream Trout, Pickled Cucumbers, Creme Fraiche & Soda Bread £18

Fasolakia, Barrel Aged Feta & Mint £16

Buffalo Mozzarella, Honeymoon Melon, Datterinis & Basil £18

Lemon Sole & Seaweed Butter £16

Fazzoletti, Girolles & Courgette with Sheep's Ricotta £33

Braised Cornish Turbot, Vin Jaune & Alsace Bacon £44

Roast Cod, Brown Shrimp & Samphire £38

Swaledale Pork Chop, Borlotti Beans & Salsa Verde £38

Landes Guinea Fowl, Puy Lentils, Roast Tomato & Tarragon Aioli £37

Apricot & Pistachio Tart £12

Lemon Verbena Panna Cotta & Poached Peach £12

Summer Berry Pavlova £14

Chocolate & Pedro Ximenez Raisin Ice Cream £6 per scoop

Cheese Plate £16

Formai du Mut*, Yr Afr*, Cashel Blue

*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

12.5% Discretionary Service Charge will be added to your bill

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

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BAR MENU

14th July 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

Carlingford Rock Oyster, Cucumber, Creme Fraiche & Trout Roe £6 each

Senorio Iberico Bellota Paleta D.O.P £24

Salame Rosso £16

Summer Leaf Salad £10

Brown Crab Mayonnaise on Toast £14

Fasolakia, Barrel Aged Feta & Mint £16

Toulouse Sausage, Puy Lentils & Mustard £22

Whole Grilled Mackerel, Potato Salad & Tarragon Aioli £28

Cheese Plate £16

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a cause close to our hearts.***

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DESSERT MENU

Apricot & Pistachio Tart £12

La Stoppa, Malvasia Passito 'Vino del Volta'; Emilia-Romagna, Italy 2024 £14 (75ml)

Lemon Verbena Panna Cotta & Kent Strawberries £12

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

Summer Berry Pavlova £14

JJ Prum, Riesling Auslese 'Bernkasteler Lay'; Mosel, Germany 2020 £11 (75ml)

Chocolate & Pedro Ximenez Raisin Ice Cream £6 per scoop

Samos, 'Nectar'; Samos, Greece 2018 £11 (75ml)

Cheese Plate £16

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La Stoppa, Barbera 'Scolmo'; Emilia-Romagna, Italy NV 500ml (50ml)

T Rodriguez, Moscatel 'Molino Real'; Andalusia, Spain 2016 500ml (75ml)

Barbeito, Rainwater Reserva '5 Year Old'; Madeira, Portugal NV 500ml (75ml)

for an additional £39

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