



SET LUNCH MENU

14th July 2026

Roast Tomato & Ricotta Toast

Clos Cibonne, Cotes de Provence Rosé 'Cuvee Prestige Caroline'; Provence, France 2023

~

Lamb Sausage & Piedmontese Peppers

Trediberri, Barolo 'Del Comune di la Morra'; Piedmont, Italy 2022

~

Panna Cotta Repubblica di Perno

Samos, Muscat 'Nectar'; Samos, Greece 2018

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

MAYFAIR

RESTAURANT MENU

14th July 2026

Bread & Butter £6

Olives £6

Parmesan Gougere £5 each

Beef Tartare Toast £8 each

Gilda £4 each

Antico Nero Prosciutto di Parma £23

Sicilian Style Crudo of Monkfish, Tuna & Trout £22 / £36

Middlewhite Pork & Apricot Terrine £16

Lobster, Tomato & Baby Gem Salad £27

Roast Flat Peach, Goat's Curd, Honey & Guanciale £18

Ricotta & Chard Ravioli £18

Marsala Glazed Veal Sweetbread & Grilled Onions £22

Melon, Cucumber, Almond & Barrel-Aged Feta Salad £17

Braised Turbot Tranche, Sun Gold Tomatoes & Beurre Blanc £48

Roast Lamb, Piperade & Black Olive £38

Datterini Tomato Cavatelli with Stracciatella & Basil Pesto £32

Guinea Fowl, Haricot Coco Rouge & Girolles £36

Baked Sea Bream with Courgette Fritti, Basil & Lemon £62 for 2

Cumbrian Beef Rib £110 for 2

Whole Grilled Native Lobster with Garlic & Parsley Butter £98 for 2

Greens / Jersey Royals / Tomatoes / Salad £7 each

Strawberry, Mascarpone & Lemon Curd Shortbread £14

Peach Melba Tart with Hazelnut Praline £14

Almond Custard, Cherries & Brown Butter Sable £13

Sorbet & Ice Cream £6 per scoop

Chocolate & Olive Oil, Pistachio, Jersey Milk & Raspberry, Melon & Marc de Gewurztraminer

24 Month Aged Comte* £12

Cheese Plate £16

Durrus, St Tola*, Gorgonzola Dolce

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 40 now on sale £14

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

14th July 2026

Bread & Butter £6

Olives £6

Almonds £5

Parmesan Gougere £5 each

Gilda £4 each

Anchovies £15

Coppa £18

Antico Nero Prosciutto di Parma £23

Trout Rillettes £12

Melon, Cucumber, Almond & Barrel-Aged Feta Salad £16

Roast Skate Wing, Brown Butter & Capers £24

Datterini Tomato Cavatelli with Stracciatella & Basil Pesto £32

Braised Turbot Tranche, Sun Gold Tomatoes & Beurre Blanc £49

Whole Grilled Native Lobster with Garlic & Parsley Butter £98 for 2

Green Salad £7

Orange & Almond Upside-Down Cake £8

Strawberry, Mascarpone & Lemon Curd Shortbread £14

Peach Melba Tart with Hazelnut Praline £14

Sorbet & Ice Cream £6 per scoop

Chocolate & Olive Oil, Pistachio, Jersey Milk & Raspberry, Melon & Marc de Gewurztraminer

24 Month Aged Comte* £12

Cheese Plate £16

Durrus*, St Tola*, Gorgonzola Dolce

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 40 now on sale £14

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

DESSERT MENU

Strawberry, Mascarpone & Lemon Curd Shortbread £14

JJ Prum, Riesling Auslese 'Zeltinger Sonnenuhr'; Mosel, Germany 2023 £11 (75ml)

Peach Melba Tart with Hazelnut Praline £14

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

Almond Custard, Cherries & Brown Butter Sable £13

La Luminaille, Rasteau Vin Doux Naturel 'Grenat'; S Rhone, France 2023 £10 (75ml)

Ice Cream or Sorbet £6 per scoop

Chocolate & Olive Oil, Pistachio, Jersey Milk & Raspberry, Melon & Marc de Gewurztraminer

24 Month Aged Comte £12

Chevassu, Chateau Chalon; Jura, France 2017 £18 (75ml)

Cheese Plate £16

Durrus, St Tola*, Gorgonzola Piccante

*Unpasteurised

Barbeito & D Niepoort, Sercial 'Sir Ceal 5 Anos'; Madeira, Portugal, NV (75ml)

Ch. de Plaisance, Anjou 'Ronceray'; Loire, France 2023 (75ml)

Filhot, Sauternes; Bordeaux, France 2010 (75ml)

for an additional £34

12.5% Discretionary Service Charge will be added to your bill

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST