



SUMMER SET LUNCH MENU

14th July 2026

Smoked Cod's Roe & Crudites

Clos Cibonne, Cotes de Provence Rosé 'Cuvee Speciale Tibouren'; Provence, France 2024

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Roast Coley & Warm Tartare Sauce

La Distesa, Verdicchio 'Terre Silvate'; Marche, Italy 2025

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Apricot & Almond Galette

Samos, Muscat 'Anthemis'; Samos, Greece 2019

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

SOHO

14th July 2026

Bread & Butter £6

Olives £6

Carlingford Oyster & Mignonette £5 each

Culatta Stagionata £20

Pickled Sardines £8

Pan con Tomate £7 each

Chicken & Tarragon Terrine £16

Seabream Tartare & Oyster Vinaigrette £18

Green Bean, Peach, Hazelnut & Parma Ham Salad £17

Piedmontese Pepper £17

Sun Sweet Melon & Cucumber Salad with Ajo Blanco £20

Squid Braised in Ink £18

Grilled Dover Sole & Rainbow Chard £54

Lamb Barnsley Chop, Ratatouille & Goat's Curd £36

Gurnard & Sauce Vierge £34

Grilled Calves Liver & Petit Pois a la Francaise £32

Egg Yolk Tagliatelle, Girolles & Parmesan £32

Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £90 for 2/3

Piattonne Beans / Potatoes / Salad / Tomatoes £7 each

Plum & Almond Tart £12

Strawberry & Sauternes Choux Bun £12

Chocolate Marquise, Grand Marnier Custard & Raspberries £14

Olive Oil Ice Cream £6 per scoop

18 Month Aged Comte £12

Cheese Plate £16

Templegall*, Brightwell Ash, Gorgonzola Dolce

* Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 41 £14

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

12.5% Discretionary Service Charge will be added to your bill

We add an optional £1 to every bill to raise money for The Springboard Charity

Game may contain shot. Allergen information is available on request.



DESSERT MENU

Strawberry & Sauternes Choux Bun £12

La Clotte-Cazalis, Sauternes; Bordeaux, France 2020 £9 (75ml)

Plum and Almond Tart £12

Royal Tokaji, Tokaji Aszu 5 Puttonyos 'Blue Label'; Tokaj, Hungary 2018 £16 (75ml)

Chocolate Marquise, Grand Marnier, Custard & Raspberries £13

Barbeito, Boal '5 Year Old Reserva'; Madeira, Portugal NV 500ml

Olive Oil Ice Cream £6 per scoop

Marco de Bartoli, Marsala Superiore 'Vigna Miccia Oro'; Sicily, Italy 2020 £14 (75ml)

18 Month Aged Comte £12

M Gahier, Arbois Vin Jaune; Jura, France 2015 £21 (75ml)

Cheese Plate £16

Templegall*, Brightwell Ash, Gorgonzola Dolce

*Unpasteurised

Cheeses paired for an additional £23 with a flight of 75ml each of:

Barbadillo, Palomino 'Patinegro'; Jerez, Spain 2022

Belliviere, Jasnières 'Premices'; Loire, France 2023

La Clotte-Cazalis, Sauternes; Bordeaux, France 2020

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