



AUTUMN SET LUNCH MENU

12th October 2026

Comte Custard & Crudites

Sclavos, Robola 'Vino di Sasso'; Kefalonia, Greece 2024

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Calves Liver, Lardons & Onions

Le Galouchey, Vin de France; Bordeaux, France 2020

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Plum & Almond Fool

Szolo, 'Dolce'; Tokaji, Hungary NV

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

12th October 2026

Bread & Butter £6

Olives £6

Saucisson Sec £12

Rarebit Gougere £5 each

Smoked Cod's Roe & Crudites £14

Steak Tartare £20/£40

Green Bean, Blood Plum, Hazelnut & Parma Ham £17

Smoked Eel, Celeriac Remoulade & Soft Boiled Egg £20

Piedmontese Pepper & Cantabrian Anchovy £16

Sollies Fig, Crottin de Chavignol & Walnut Salad £18

Roast Mallard, Blackberries & Bread Sauce £40

Braised Lamb Belly, Nocellara Olives & Pine Nuts £32

Roast Ray Wing, Ceps & Brown Shrimps £39

Comte & Roscoff Onion Tart with Prune Ketchup £30

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

Greens / Pink Fir Potatoes / Salad £7 each

Plum & Almond Tart £12

Panna Cotta 'Repubblica di Perno' £10

Pear Belle Helene £12

Argyros Vinsanto Ice Cream £6 per scoop

Cheese Plate £16

Sao Jorge*, Yr Afr*, 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

Plum & Almond Tart £12

Chinati Vergano, 'Chinato'; Piedmont, Italy NV £14 (75ml)

Panna Cotta 'Repubblica di Perno' £10

Szolo, 'Dolce'; Tokaji, Hungary NV £10 (75ml)

Pear Belle Helene £12

Dom. des Saulaies, Coteaux du Layon; Loire, France 1990 £10 (75ml)

Argyros Vinsanto Ice Cream £6 per scoop

Samos, 'Nectar'; Samos, Greece 2019 £11 (75ml)

Cheese Plate £16

Sao Jorge *, Yr Afr *, Gorgonzola Dolce

* Unpasteurised

Cheeses paired for an additional £24 with a flight of 75ml each of:

La Petite Lune, Bordeaux Blanc; Bordeaux, France 2018

Clos Cancaillau, Jurancon 'Le Dernier Carre'; South West, France 2019

La Clotte-Cazalis, Sauternes; Bordeaux, France 2020

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