



## **SPRING SET LUNCH MENU**

**30th May 2024**

Trout Pâté, Horseradish & Toast

HLa Comarcal, Blanc 'Delmoro'; Valencia, Spain 2022

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Roast Chicken, Potatoes, Salad & Aioli

Hatzidakis, Assyrtiko 'Familia'; Santorini, Greece 2023

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Cherry & Blackberry Clafoutis

F Chidaine, Montlouis Moelleux; Loire, France 2016

**2 Courses £22**

**3 Courses £26**

Wine pairings not included

**12.5% Discretionary Service Charge will be added to your bill**

**ALLERGEN INFORMATION IS AVAILABLE ON REQUEST**

# Noble Rot

SOHO

**30th May 2024**

Olives £4

Bread & Butter £5.50

Salame al Barolo £10

Parma Ham & Pickled Courgette £16

Choux Bun, Chicken Liver Parfait, Tokaji Jelly & Walnut £4 each

Radishes, Whipped Goat's Curd & Avruga Caviar £12

Melon Salad, Piattonne Beans, Almonds, Basil & Ricotta Salata £16

Chicken Terrine, Radishes, Anchovy Dressing & Toast £15

Green Asparagus & Hollandaise £16

Veal Carne Cruda, Romana Courgettes, Ossau-Iraty & Carta di Musica £16.50

Slip Sole & Tomato Butter £16

Lamb Rump, Green Asparagus, Jersey Royals, Peas & Anchoiade £32

Chalk Stream Trout, Piattonne Beans, Basil & Aioli £34

Cod, Violetta Aubergine, Datterini Tomatoes & Tapenade £32

Rabbit Cooked in Rosé, Saffron, Cucumber & Red Rice £34

Red Pepper & Ricotta Tart, Tomato Cream Sauce £28

Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £80 for 2/3

Strawberry & Almond Tart £12

Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £9

White Chocolate & Sour Cherry Parfait £10

Apple Tarte Fine & Vanilla Ice Cream £10

Cheese Plate £15

Brillat-Savarin\*, Morbier\*, St Nectaire\*

\*Unpasteurised

**Gift Vouchers Available**

**Noble Rot Magazine Issue 34 £12**

**The Noble Rot Book 'Wine From Another Galaxy' £30**

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

**12.5% Discretionary Service Charge will be added to your bill**

**GAME MAY CONTAIN SHOT**

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## DESSERT MENU

Strawberry & Almond Tart £12

JJ Prum, Riesling Auslese 'Graacher Himmelreich'; Mosel, Germany 2020 £9 (75ml)

Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £9

HM Borges, Verdelho '15 Years Old'; Madeira, Portugal NV £11 (75ml)

White Chocolate & Sour Cherry Parfait £10

F Chidaine, Montlouis Moelleux; Loire, France 2016 £8 (75ml)

Apple Tart Fine & Spiced Ice Cream £10

Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2010 £8 (75ml)

Cheese Plate £15

Brillat-Savarin\*, Morbier\*, St Nectaire\*

\*Unpasteurised

Cheeses paired with a flight of 75ml each of:

Huet, Vouvray Demi Sec 'Clos du Bourg'; Loire, France 2016

J Foillard, Morgon 'Classique'; Beaujolais, France 2021

Les Vignes de Paradis, Chasselas 'Amphore'; Savoie, France 2022

for an additional £27

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