

# NobleRot

SOHO

## SPRING SET LUNCH MENU

**11th April 2023**

Trout Rilletes Toast & Horseradish Cream

Lyrarakis, Plyto; Crete, Greece 2021

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Roast Pork Collar, Dandelion, Potatoes & Mustard Vinaigrette

Lopez de Heredia, 'Vina Cubillo'; Rioja, Spain 2015

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Ginger Loaf & Custard

Suduiraut, Sauternes; Bordeaux, France 2011

**2 Courses £22**

**3 Courses £26**

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

**ALLERGEN INFORMATION IS AVAILABLE ON REQUEST**

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SOHO

**11th April 2023**

Olives £4

Bread & Butter £4.50

Salame Molinari £8.50

Culatello di Montagna £16

Choux Bun, Duck Liver Parfait & Tokaji Jelly £4 each

Radishes & Aillade Toulousaine £7.50

Cold Roast Beef, Radicchio, Walnuts & Anchovy Cream £14

Smoked Mackerel, Roast Beetroot, Fennel & Horseradish Salad £13.50

Raw White Asparagus, Red Chicory, Ossau Iraty & Hazelnuts £14

Palourde Clams, Sherry, Chickpeas, Tomato Butter & Coriander £15

Duck Hearts, Bacon & Broad Beans on Toast £14.50

Veal Chop, Spinach, Fresh Peas & Wild Garlic Butter £38

Roast Hake, Mussels, Roast Potatoes, Broccoli & Warm Tartare Sauce £29

Slow-Cooked Lamb Shoulder, Tarbais Beans, Roast Artichokes & Green Sauce £32

Smoked Haddock, Crushed Potatoes, Leeks, White Asparagus Velouté & Bacon £28

Roast Hispi Cabbage, Agretti, Winter Tomato & Beurre Blanc £22

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

Rhubarb & Brown Butter Tart £10

Bramley Apple Soufflé & Calvados Ice Cream £12

Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £9

Cold Rice Pudding, Roast Pear, Almonds & Salted Caramel Sauce £9.50

Cheese Plate £14

Charolais\*, Camembert\*, Roquefort\*

\*Unpasteurised

**Gift Vouchers Available**

**Noble Rot Magazine Issue 31 £12**

***Copies of The Noble Rot Book 'Wine From Another Galaxy' £30 with free tote bag.***

***We add a discretionary £1 to every bill to raise money for our neighbours, House of St. Barnabas - a social enterprise & charity who work to support people affected by homelessness.***

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**GAME MAY CONTAIN SHOT**

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## DESSERT MENU

Rhubarb and Brown Butter Tart £10

Lapeyre, Jurancon Moelleux ; South West, France 2020 £7 (75ml)

Bramley Apple Soufflé & Calvados Ice Cream £12

La Stoppa, Malvasia Passito 'Vino del Volta'; Emilia Romagna, Italy 2013 £10 (75ml)

Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £9

Tradicion, Cream VOS 20 Years; Jerez, Spain NV £10 (75ml)

Cold Rice Pudding, Roast Pear, Almonds & Salted Caramel Sauce £9.50

Hetszolo, Tokaji Late Harvest; Tokaj, Hungary 2020 £8 (75ml)

Cheese Plate £14

Charolais\*, Camembert\*, Roquefort\*

\*Unpasteurised

Cheeses paired with a flight of 75ml each of:

C Mitnacht, Pinot Blanc; Alsace, France 2021

Boutillez-Guer, Brut Blanc de Noirs 'Traits de Caractere'; Champagne, France NV

O Pithon, Cotes Catalanes 'Mon P'tit Pithon'; Roussillon, France 2021

for an additional £22

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