



MAYFAIR

AUTUMN SET LUNCH MENU

1st October 2026

Carrot Rapee

Equipo Navazos, Fino 'La Bota 135 Chiclana'; Jerez, Spain NV

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Braised Onglet, Onions & Mushrooms

Quinta do Montalto, Tinto 'Cluricaun Dorna'; Lisbon, Portugal 2021

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Chocolate Cake

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

1st October 2026

Bread & Butter £6

Olives £6

Rock Oyster £6 each

Parmesan Gougere £5 each

Oxtail Cromesquis & Pickled Walnut Ketchup £3.50 each

Gilda £4 each

Culatello di Zibello £26

Cockles, Sherry & Pig's Trotter £16

Smoked Eel, Salt-Baked Beetroot & Horseradish £22

Rabbit Terrine & Piccalilli £16

San Sebastian-Style Wild Mushrooms & Egg Yolk £24

Beer-Battered Cod Cheeks & Malt Vinegar Mayonnaise £16

Cornish Bluefin Tuna Tartare £20

Daily Game, Damson & Bread Sauce

Please ask for today's selection & prices

Steamed Plaice, Chanterelles & Champagne Veloute £36

Herb-Crusted Saddle of Lamb, Coco Beans, Pine Nuts & Olives £42

Potato Gnocchi, Pecorino & Sarawak Pepper £32

Butterflied Wild Seabass Bilbaina £66 for 2

Greens / Ratte Potatoes / Tomatoes / Salad £7 each

Gratin Dauphinois £10

Pompona Vanilla Creme Brulee £14

Chocolate Mousse & Sollies Figs £15

Apple Tarte Tatin & Vanilla Ice Cream £20/£35

Sorbet & Ice Cream £6 per scoop

Jersey Milk & Elderflower Caramel, Chocolate & Olive Oil, Pistachio

24 Month Aged Comte* £12

Cheese Plate £16

Stonebeck Wensleydale*, Killeen Mature, Blu di Bufala

*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

1st October 2026

Bread & Butter £6

Olives £6

Almonds £5

Rock Oyster £6 each

Parmesan Gougere £5 each

Oxtail Cromesquis & Pickled Walnut Ketchup £3.50 each

Culatello di Zibello £26

Rabbit Liver Parfait, Hazelnuts, Muscat Grapes & Brioche £16

Beer-Battered Cod Cheeks & Malt Vinegar Mayonnaise £16

Gnocchi, Pecorino & Sarawak Pepper £32

Salad £7

Rice Pudding & Greengage £10

Fromage Blanc Bavarois & Passion Fruit £12

Sorbet & Ice Cream £6 per scoop

Jersey Milk & Elderflower Caramel, Chocolate & Olive Oil, Pistachio

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DESSERT MENU

Chocolate Mousse & Sollies Figs £15

Samos, Muscat 'Nectar'; Samos, Greece 2018 £11 (75ml)

Pompona Vanilla Creme Brulee £14

Filhot, Sauternes; Bordeaux, France 2010 £11 (75ml)

Apple Tarte Tatin & Vanilla Ice Cream £20/£35

Terra Vita Vinum, Coteaux de l'Aubance 'Premieres Tries'; Loire, France 2022 £9 (75ml)

Sorbet & Ice Cream £6 per scoop

Jersey Milk & Elderflower Caramel, Chocolate & Olive Oil, Pistachio

24 Month Aged Comte £12

JL Mouillard, Chateau Chalon; Jura, France 2016 £20 (75ml)

Cheese Plate £16

Stonebeck Wensleydale*, Killeen Mature, Blu di Bufala

*Unpasteurised

Clos Cibonne, Cotes de Provence Rosé 'Tibouren'; Provence, France 2024 (75ml)

Kamptal Kollektiv, White; Kamptal, Austria 2025 (75ml)

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

for an additional £22

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