

Noble Rot

RESTAURANT MENU

19th November 2016

Olives £3

Bread & Butter £4

Maldon Rock Oyster £2.70 each

Whitstable Native Oyster £3.60 each

Senorio Ibérico Bellota Paleta D.O.P £14

Lincolnshire Smoked Eel, Mash & Parsley Sauce £9

Ryefield Goat Cheese & Beetroot Salad £8.50

Ham Hock Terrine & Celeriac Remoulade £8.50

Snails & Alsace Bacon on Duck Fat Toast £9

Comté Tart & Pickled Walnuts £10

Gnocchi, Trompettes, Chestnut & Purple Kale £17

Roast Mallard, Celeriac & Braised Red Cabbage £22

Dover Sole, Brown Butter & Capers £22

Grassington Red Deer Loin, Tarbais Beans & Red Wine Sauce £24

Braised Cornish Turbot & Sorrel Velouté £25

Warm Chocolate Mousse £7

Sauternes Poached Pear & Cream Cheese Ice Cream £7.50

Quince & Almond Tart £8

Cheese Plate £11

Brie de Meaux, Beaufort Chalet D'Alpage, Roquefort Papillon Gold

Baked Vacherin du Haut-Doubs £33

(30 minutes)

New Issue Out Now
Noble Rot Magazine Issue 12 £9

GAME MAY CONTAIN SHOT
ALLERGEN INFORMATION IS AVAILABLE ON REQUEST

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AUTUMN SET LUNCH

Roast Delicia Pumpkin, Innes Goat's Curd & Hazelnut
Grilled Toulouse Sausage, Puy Lentils & Wholegrain Mustard
Baked Almond Cake & Custard

2 courses £16

3 courses £20

BAR MENU

Olives £3

Bread & Butter £4

Maldon Rock Oyster £2.70 each

Whitstable Native Oyster £3.60 each

Senorio Ibérico Bellota Paleta D.O.P £14

Ortiz Anchovies £6

Coppa £7

Duck Rillettes £8

Game & Pistachio Terrine with Chutney £9

Crème Caramel £8

Cheese Plate £11

Brie de Meaux, Beaufort Chalet D'Alpage, Roquefort Papillon Gold

Baked Vacherin du Haut-Doubs £33

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BY THE GLASS WINE LIST

House Cocktails

Black Velvet *Guinness & Gaston Chiquet Champagne* £9

Sparkling

	75ml	125ml	750ml
Casa Belfi, Prosecco Col Fondo; Veneto, Italy NV	n/a	£6	£33
Hambledon, 'Classic Cuvee'; Hampshire, England NV	n/a	£10	£60
Gaston Chiquet, 1er Cru Brut; Champagne, France NV	n/a	£10	£60

White

	75ml	125ml	750ml
Adega Moncao, Vinho Verde; Portugal 2015	£2	£4	£20
Luneau Papin, Folle Blanche; Loire, France 2015	£3	£5	£26
Majas, Côtes Catalanes Blanc; Roussillon, France 2015	£4	£6	£32
Si Vintners, Si White; Margaret River, Australia 2015	£5	£8	£42
Chavy-Chouet, Bourgogne Blanc 'Femelottes'; Burgundy, France 2015	£6	£9	£46
Schafer-Frohlich, Riesling Trocken 'Vulkangestein'; Nahe, Germany 2013	£7	£10	£52
Denavolo, 'Dinavolo' Bianco; Emilia Romagna, Italy 2014	£7	£11	£54
Romain Guiberteau, Saumur Blanc 'Clos de Guichaux'; Loire, France 2014	£8	£12	£59

Rosé

	75ml	125ml	750ml
Triennes, Rosé; Provence, France 2015	£5	£8	£38

Red

	75ml	125ml	750ml
Gran Cerdo; Rioja, Spain 2015	£2	£4	£20
Jonc Blanc, Bergerac 'Sens du Fruits'; South West, France 2014	£4	£7	£33
d'Andezon, CdR Villages Signargues; S Rhone, France 2015	£5	£8	£39
Ktima Yourvoukeli, Limnio; Thrace, Greece 2014	£5	£9	£43
P Guillemot, Bourgogne Rouge; Burgundy, France 2013	£6	£9	£47
La Stoppa, 'Macchiona'; Emilia Romagna, Italy 2007	£7	£11	£53
JL Dutraive, Fleurie 'Le Clos' Vieilles Vignes 2014 MAGNUM	£7	£11	£114
Lopez de Heredia, Rioja 'Bosconia' Reserva; Rioja, Spain 2004	£7	£11	£57

Sweet & fortified

	75ml	125ml	Btl
DauphineRondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2007 750ml	£7	£11	£55
Domaine de la Rectorie, Banyuls 'Cuvee Leon Parce'; Roussillon, France 2012 500ml	£9	£15	£51
Marco de Bartoli, Marsala Superiore Oro 'Vigna la Miccia'; Sicily, Italy NV 500ml	£10	£16	£55
G Cappellano, Barolo Chinato; Piedmont, Italy NV 500ml	£12	£19	£63

Beer

	330ml
Locher, 1936 Bierre, Switzerland	£4
Kernel, Table Beer, London	£4.5
Hammerton, Pentonville Oyster Stout, London	£5