

SNACKS	Poppy seeded bread, cep butter	2		
	Harissa nuts, almonds, cashews, peanuts	5		
	Mixed olives, Nocellara del Belice & Gaeta	5		
	Tallegio & walnut arancini, black garlic mayonnaise	8		
STARTERS	Celeriac soup, wild mushroom & olive duxelle	9		
	Smoked heritage beetroot & robiola, beetroot ketchup, pecan nuts, sprouting lentils	10		
	Rabbit & duck liver terrine wrapped in Parma ham, wilted chicory, fig & mustard seed jam	11		
	Smoked ham hock & pigs trotter fritter, pickled turnips, poached comice pear, roasted oats	11		
	Mackerel & salmon tartare, fennel puree, parsley root, deep-fried curry leaves, avruga caviar	13		
	Potted crab & avocado, rye bread crumb, bloody Mary crème fraîche	13		
	Sautéed scallops, celery & apple, walnut praline, green tea butter sauce	13		
SALAD	Caesar, smoked chicken, soft hen egg, parmesan	10/15		
	Gorgonzola & black figs, red chicory, pumpkin seeds & lavender honey	10/15		
	Seared venison, Roast Jerusalem artichokes “Lyonnaise” Mustard leaves & sherry vinegar	11/16		
JOSPER GRILL	400gr 35 day aged Côte de Boeuf	33		
	200gr USDA Sirloin, confit onion, bleu d’Auvergne, hazelnut puree	30		
	Half a corn-fed chicken, miso & ginger marinade, Scottish girolles	20		
	Madison triple duck burger, patty, confit & liver, kohlrabi coleslaw, plum sauce	18		
	Hereford beef-burger, pickled red onions, smoked mayonnaise, comté, crisp bacon	16		
	Tiger prawn & yellow fin tuna skewer, black garlic mayonnaise & Japanese radish	29		
	SHARING			
	1Kg double rib of Hereford beef, fries, salad, grilled field mushrooms, béarnaise	67		
	Whole lobster & 300gr chateaubriand, fries, tenderstem broccoli, garlic butter	75		
	SAUCES			
Black garlic mayonnaise, Béarnaise, Green peppercorn & whisky, Shallot & red wine sauce	1			
MAINS	Risotto bianco, sautéed king oyster mushrooms, parsley oil, shaved black truffle	20		
	Native lobster roll, celery, avocado mayonnaise	20		
	Braised neck fillet of lamb, English Autumn vegetables, olive oil mash & mint	25		
	Roast fillet of stone bass, squid and aubergine ragout, green olive tapenade, basil	25		
	Grilled Iberico pork presa & braised cheek, parsnip puree, Savoy cabbage, chorizo & basil	25		
	Open ravioli of lobster & yuzu jicama, pea purée, cep & dashi broth	25		
SIDES	Kohlrabi coleslaw, poppy seeds	5	Buttered carrots, cardamom salt	5
	Olive oil mash	5	Macaroni cheese	5
	Tenderstem broccoli, toasted almonds	5	Datterini tomatoes, red onions and basil	5
	Grilled field mushrooms, herb crumbs	5	Fries	5
	Wild rocket & parmesan	5	Savoy cabbage with chorizo & borlotti beans	5
	French beans	5	Truffle fries	6

Please ask your waiter if you require any information regarding allergies or intolerances all prices are inclusive of current rate of VAT. A discretionary rate of 12.5% will be added to the bill.

DESSERTS

Pistachio & miyagawa trifle , blood orange jelly, linseed crackling	7
Hazelnut cake, chocolate glaze , glazed chestnuts, raisin puree, Anglaise	8
Baked vanilla cheesecake , cherry puree, almond biscuit	8
Honey & bay leaf crème brulee , bramley apple compote, vanilla shortbread	8
Chocolate & praline fondant , butternut squash & vanilla puree, milk ice cream	9
Mango or raspberry sorbet	5
Milk ice-cream , chocolate & pistachio nuts	6
Baked Normandy Camembert , croutons, quince jelly	9
Seasonal French cheeses , chutney, Carr's water biscuits	11
Macaroon selection	5

DESSERT WINE

Sauternes Ginestet , Bordeaux , 2015	
By the glass 75ml	7
By the bottle 500ml	44
Tokaji Forditas.Hungary, 2013	
By the bottle 500ml	80

DESSERT COCKTAILS

Red Express	10
Coffee infused Kettel 1, Martini Rosso, Campari	
Date Night	10
Sweet and salted popcorn infused Ron Zacapa, chocolate bitters, Fernet Branca, sugar	
Old Fashioned	10
Bulleit Rye, Dom Benedictine, Jerry Thomas bitters, brown sugar syrup	
Rhubarb Mini Milk	10
Dry gin, Antica formula, white chocolate syrup, vanilla crème anglais, drops of rhubarb bitters	

TEA & COFFEE

English breakfast	3	Espresso	2.5
Earl Grey	3	Macchiato	2.5
Green Tea	3	Latte	3
Peppermint	3	Flat white	3
Camomile	3	Cappuccino	3
Fresh Mint (Loose Leaf)	3	Americano	2.5
		Hot Chocolate	3.5

Available with pasteurised milk, almond milk or soya milk