



SNACKS

Mixed olives , Nocellara del Belice & Gaeta	5
Harissa nuts , cashews, almonds, peanuts	5
Smoked tomato hummus Seeded crackers	6
Buttermilk chicken Coriander yoghurt, jalapenos	7
Taleggio & 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
Burrata & Prosciutto Salt-baked quince & toasted pumpkin seeds	10
Smoked ham hock & pigs trotter fritter Pickled turnips, poached 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

MAINS

400gr 35 day aged Côte de Boeuf Bearnaise	33
Tiger Prawn & yellow fin tuna skewer Black garlic mayonnaise, Japanese radish	29
Half a corn-fed chicken , Miso & ginger marinade, Scottish girolles	20
Risotto bianco Sautéed king oyster mushrooms, parsley oil, shaved black truffle	20
Grilled Iberico pork presa & braised cheek Savoy cabbage, dattarini tomatoes, basil oil	25
Roast fillet of stone bass Squid and aubergine ragout, green olive tapenade	25
Madison fish pie Lightly curried cod, salmon, lobster	18

SALADS

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
Quinoa, sweet potato & jicama Yuzu, mint, chilli, avocado, roasted macadamia nuts	10/15

BURGERS, DOGS & WRAPS

(All served with fries)

Hamburger Pickled red onions, smoked mayonnaise, Comte & crisp bacon	16
Madison triple duck burger Patty, confit & liver, kohlrabi coleslaw, plum sauce	18
Native lobster roll Celery, avocado, mayonnaise	20
Hot-dog Caramelised onions, French's mustard	16
"Currywurst" bacon frankfurter Curried ketchup, crisp onions	16
Grilled haloumi Smoked aubergine puree, tomato & cumin salsa	16

SIDES

Kohlrabi coleslaw, poppy seeds	5
Olive oil mash	5
Tenderstem broccoli, toasted almonds	5
Grilled field mushrooms, herb crumb	5
Buttered heritage carrots, cardamom salt	5
Savoy cabbage with chorizo & borlotti beans	5
Wild rocket & parmesan	5
Datterini tomatoes, red onions & basil	5
Fries	5
Macaroni cheese	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, 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 COCKTAILS

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

DESSERT WINE

Sauternes Ginestet, Bordeaux, 2015	75ml	7
	500ml	44
Tokaji Forditas, Hungary, 2013	500ml	80

TEA

English breakfast	3
Earl Grey	3
Green Tea	3
Peppermint	3
Camomile	3
Fresh Mint (Loose Leaf)	3

COFFEE

Espresso	2.5
Macchiato	2.5
Latte	3
Flat white	3
Cappuccino	3
Americano	2.5
Hot Chocolate	3.5

*Available with pasteurised milk, almond milk
or soya milk*