



2 courses for £22 with glass of wine

Celeriac soup

Wild mushroom & olive duxelle

Smoked ham hock & pigs trotter fritter

Pickled turnips, poached pear, roasted oats

Burrata & Prosciutto

Salt-baked quince & toasted pumpkin seeds

Mackerel & salmon tartar

Fennel puree, parsley root, deep-fried curry leaves,
avruga caviar

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### **Half a corn-fed chicken, miso & ginger marinade**

Girolles, tenderstem broccoli

### **Madison triple duck burger**

Patty, confit & liver, kohlrabi coleslaw, plum sauce

### **Madison fish pie**

Lightly curried cod, salmon, lobster

### **Truffled macaroni cheese**

Leeks & baby artichokes

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Honey & bay leaf crème brulee

Bramley apple compote, shortbread

Baked vanilla cheesecake

Cherry puree, almond biscuit

Pistachio & miyagawa trifle

Blood orange jelly, linseed crackling

Baked Normandy Camembert

Croutons, quince jelly

Please ask your waiter if you require any information regarding allergies or intolerances
Items are subject to availability

All prices are inclusive of current rate of VAT. A discretionary rate of 12.5% will be added to the bill