



<b>SNACKS</b>	
<b>Mixed olives</b> , Nocellara del Belice & Gaeta	5
<b>Harissa nuts</b> , cashews, almonds, peanuts	5
<b>Smoked tomato hummus</b> Seeded crackers	6
<b>Buttermilk chicken</b> Coriander yoghurt, jalapenos	7
<b>Taleggio &amp; walnut arancini</b> Black garlic mayonnaise	8

<b>STARTERS</b>	
<b>Jerusalem artichoke soup</b> Pickled quince & toasted almonds	9
<b>Smoked heritage beetroot &amp; robiola</b> Beetroot ketchup, pecan nuts, sprouting lentils	10
<b>Burrata &amp; Prosciutto</b> Grilled onion squash, sunflower seeds & marjoram	10
<b>Smoked ham hock &amp; pigs trotter fritter</b> Smoked carrot puree, pickled carrots & roasted oats	11
<b>Mackerel &amp; salmon tartare</b> Pickled lotus root, sesame seeds, yuzu & mirin	11
<b>Potted crab &amp; avocado</b> Rye bread crumb, bloody Mary crème fraîche	13
<b>Sautéed scallops, celery &amp; apple</b> Walnut praline, green tea butter sauce	13

<b>MAINS</b>	
<b>400gr 35 day aged Côte de Boeuf</b> Bearnaise	31
<b>Tiger Prawn &amp; yellow fin tuna skewer</b> Black garlic mayonnaise, Japanese radish	29
<b>Half a corn-fed chicken</b> , Miso & ginger marinade, sautéed wild mushrooms	20
<b>Risotto bianco</b> Sautéed king oyster mushrooms, parsley oil, shaved black truffle	20

<b>Grilled pork tenderloin</b> Braised cheek, black pudding & apple puree	25
<b>Roast fillet of stone bass</b> Squid & aubergine ragout, green olive tapenade	25
<b>Madison fish pie</b> Lightly curried cod, salmon, lobster	18

<b>SALADS</b>	
<b>Caesar</b> Smoked chicken, soft hen egg, Parmesan	10/15
<b>Gorgonzola &amp; poached nashi pear</b> Red chicory, toasted mixed seeds & lavender honey	10/15
<b>Roast pork presa</b> Jerusalem artichokes "Lyonnaise" Mustard leaves & sherry vinegar	11/16
<b>Quinoa, sweet potato &amp; jicama</b> Mint, chilli, avocado, roasted macadamia nuts	10/15

<b>BURGERS, DOGS &amp; WRAPS</b> (All served with fries)	
<b>Hamburger</b> Pickled red onions, smoked mayonnaise, Comte & crisp bacon	16
<b>Madison triple duck burger</b> Patty, confit & liver, kohlrabi coleslaw, plum sauce	18
<b>Native lobster roll</b> Celery, avocado, mayonnaise	20
<b>Hot-dog</b> Caramelised onions, French's mustard	16
<b>"Currywurst" bacon frankfurter</b> Curried ketchup, crisp onions	16
<b>Grilled haloumi</b> Smoked aubergine puree, tomato & cumin salsa	16

<b>SIDES</b>	
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
Braised cabbage	5
Wild rocket & parmesan	5
Datterini tomatoes, red onions & basil	5
Fries	5
Macaroni cheese	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.*

