



## SNACKS

Baguettini bread, cep butter	2.00
Root vegetable & kale crisps	3.00
Mixed olives, Nocellara del Belice & Gaeta	5.00
Harissa nuts, cashews, almonds, peanuts	5.00
Fries	5.00
Truffle fries	6.00
Smoked tomato hummus, seeded crackers	6.00
Buttermilk chicken, coriander yoghurt, jalapeños	7.00
Taleggio & walnut arancini, black garlic mayonnaise	8.00
Sautéed mini chorizo sausage, honey & toasted mixed seeds	9.00
Tuna tartare, pickled lotus root, sesame seeds, yuzu, mirin	11.00
Italian charcuterie board, celeriac remoulade & fennel seed bread	15.00

## JOSPER SNACKS (available until 11pm)

Baby back ribs with rose harissa & treacle glaze	10.00
Grilled haloumi, smoked aubergine puree, flat bread	16.00
“Currywurst” bacon Frankfurter, curried ketchup, crisp onions	16.00
Hot dog, caramelised onions, French’s mustard	16.00
Hamburger, pickled red onions, smoked mayonnaise, comte & crisp bacon	16.00
Madison triple duck burger, patty, confit & liver, kohlrabi coleslaw, plum sauce	18.00

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of current rate of VAT. A discretionary rate of 12.5% will be added to the bill.

## THE MADISON SIGNATURE APERITIFS

Regal Rogue is an award winning new world vermouth using 100% Australian wine with native Australian herbs and spices to make a quaffable wine aperitif. Using the Regal Rogue range, these aperitifs have been created as a perfect first drink or twist on any classic

### Madison Garden

15.00

*Refreshing with kick, white Negroni.  
Cucumber, Death's Door Vodka, Kamm & Sons, Regal Rogue Lively White*

### Wild Americano

13.00

*Strawberry and mint, perfect Summer combination!  
Regal Rogue Wild Rosé, Rinomato bitter, Fever Tree elderflower tonic, strawberry & mint*

### Rogroni

13.00

*Summery and fruity version of the Negroni.  
Orange slice, Aperol, Death's Door Gin, Regal Rogue Bold Red*

### Daring Cobbler

14.50

*So fresh and light this is what you need when it's hot!  
Vanilla syrup, grapefruit, Regal Rogue Daring Dry, tonic, thyme*

### Lively Spritzer

12.00

*You can't go wrong with a Spritzer on Summer.  
Grapefruit & rosemary, Prosecco, Regal Rogue Lively White, Italicus*

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## CONTEMPORARY TWIST COCKTAILS

### Sixth Member

12.00

*A long, fruity fizz made with vodka, peach, mango juice, lemon juice and elderflower.*

### El Peligroso

12.00

*A refreshing long cocktail made with Pineapple Plantation rum, fresh lemon juice, vanilla syrup, and guanabana juice. Topped with Ting*

### Under the Tree

12.00

*A delicious banana infused Rum, a hint of lemon and sugar topped with tropical pineapple juice*

### Jalisco Mule

14.50

*A beautiful mix of Mexican Glorious Patron tequila spiked with fresh lime and topped with ginger beer*

### Humming bird

12.00

*Glendalough wild gin, infused with cherries and lemon juice. Shaken and served in goblet and topped with our violet foam*

### Frozen Margarita or Daiquiri *(Available at the terrace bar)*

11.00

*Passionfruit and guava Margarita or strawberry and raspberry Daiquiri*

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## SHARING COCKTAILS

*(All at £100)*

### **Pornstar Martini**

Contemporary classic of Absolut Elyx, passion fruit liquor, passion fruit, vanilla syrup and lots of Prosecco

### **Treasure Chest**

A refreshing Tropical mix of Angostura Amaro, Wray Nephew, lime juice, orgeat, pineapple juice and RedBull Tropical

## NON-ALCOHOLIC

### **Tropicana**

Apple & cranberry juice, raspberries, passion fruit

6.00

### **Minted Lemonade**

Lemon, fresh mint leaves, sugar, soda

5.00

### **Cool as a Cucumber**

Cloudy apple juice, cucumber, mint, lemon, gomme syrup

5.00

### **Passionfruit Cooler**

Passionfruit & strawberry puree, vanilla, Pineapple & cranberry

6.00

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## WINE

### WHITE

<b>Light, Crisp &amp; Dry</b>	<b>175ml</b>	<b>Bottle</b>
Catarratto Ca' di Ponti, Sicilia, Italy 2017	7.50	28
Gavi, 'La Battistina', Piemonte, Italy 2017	9.50	36
Cuvee Jean Paul Gascogne, blan de Blanc France 2016		30
Verdicchio Classico 'Ruviano', Monte Schiavo, Marche, Italy 2016		32
Muscadet Sèvre & Maine Sur Lie, Domaine Les Grands Presbytères, France, 2017		35
Vouvray Sec, Cher et Tendre, Loire, France, 2016		37
Sancerre, 'Silex', Philippe Girard, France 2016		65
Grüner Veltliner, Sepp Moser, Kremstal, Austria 2017		53
Albariño, 'La Val Orballo', Rías Baixas, Spain 2016		55
Sauvignon Blanc, Cloudy Bay, New Zealand 2017		80

### Aromatic & Fruit Driven

Chardonnay, False Bay, Western Cape, South Africa 2017	7.50	30
Sauvignon Blanc, Sileni, Marlborough, New Zealand 2017	8.50	33
Pinot Blanc, Turckheim Cave Tradition, Alsace. France 2016		38
Pinot Grigio, Bottega Vinai, Trentino, Italy 2017		40
Viognier, Cline Cellars, North Coast, California, USA 2016		43
Turckheim Cave Tradition Gewurztraminer, Alsace, France 2015		45
Domaine Fiumicicoli Blanc, Corse Sartene (organic) 2016		49
Pouilly Fumé 'L'Ammonite', Domaine de Maltaverne, Loire 2016		63
Condrieu, 'Les Grandes Chaillées', Rhône, France 2015		80

### Fuller Bodied & The Classics

Château L'Ermitage 'Tradition' Blanc, Costières de Nîmes 2017	10.00	42
Chablis, Domaine de la Motte, Burgundy 2016		54
Chardonnay, Nielson By Byron, Santa Barbara, USA 2014		58
Roussanne, Yangarra Estate (Organic), McLaren Vale, SA 2016		69
Puligny-Montrachet, Dom. Berthelemot, Côte de Beaune, France 2016		100

### ROSÉ

Cape Heights CIncault Rose, Swartland, Western Cape 2017	8.00	28
Clarete, Bodegas Ontañón, Rioja, Spain 2017	9.00	36
Rimo De Rimauresq, Cotes de Provence Rose, France 2017	12.00	50
Cape Coral 'Circumstance Rosé', South Africa 2017		40
Rimauresq Rosé, France 2017 Magnum (1500ml)		115

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## RED

### Soft & Easy Drinking

	175ml	Bottle
Nero d'Avola, Il Meridone, Silica, Italy 2016	7.50	28
Pinot noir, El Viejo del Valle, Valle Central, Chile 2017	8.00	29
Mencia, Pazo de Monterrei, Monterrei, Spain 2015		40
Brouilly, 'Le Cru du Volcan', Domaine Les Roches Bleues, Beaujolais, France, 2016		45
Pinot noir, The Cloud Factory, Marlborough, New Zealand 2015	14.00	51

### Medium Bodied & Spicy

Merlot, Helter Skelter, California, USA 2016	7.50	30
Carmenère, 'Pedregoso Gran Reserva', Tabalí, Chile 2013	10.00	42
Bordeaux Superieur, Chateau Dallau, France, 2014		42
Chianti Classico, San Felice, Tuscany, Italy 2015		45
Bourgogne Pinot Noir, Pierre Bourée, Burgundy, France 2015		48
Valpolicella, Montresor, Veneto, Italy 2016		50
Pinna Fidelis Crianza, Ribera Del Duero, Spain 2014		52
Rioja, "The Charge", Rioja, Spain 2014		62
Barbera, Giornata, Paso Robles, California, USA 2016		68
St. Émilion Grand Cru, Clos de la Cure, France 2013		69
Shiraz, 'PF', Yangarra Estate, McLaren Vale, Australia 2015		80

### The Classics

Malbec, Turno de Noche, Mendoza 2017	9.50	35
Cairanne, 'Le Six', Boutinot, Cote du Rhone, France 2015		39
Barolo 'Flori, Araldica, Piemonte, Italy 2013		59
Crozes Hermitage, Tain Classique, Rhone 2015		60
Chateauneuf-Du-Pape, 'Cuvée Papale', Rhone, France 2014		65
Amarone Della Valpolicella 'La Colombaia', Montresor, Veneto Italy 2014		85
Montresor Amarone Della Valpolicella 'La Colombaia', Veneto Italy 2014		85
Gevrey-Chambertin, Pierre Bourée, Côte d'Or, France 2014		90
Pomerol, Clos 56, Bordeaux, France 2013		135

All vintages are subject of change.

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	<b>SPARKLING</b>	<b>125ml</b>	<b>Bottle</b>
Chandon Brut NV		11.50	65
Nyetimber Blanc d Blanc			82
Moët Chandon Brut NV		14	85
Moët Chandon Rosé		16	95
Moët Chandon Grand Vintage 2008			120
Moët Chandon Brut Magnum 1.5L			175
Moët Chandon Brut Jeroboam 3L			450
Moët Chandon Brut Salmanazar 9L			1300
Moët Chandon Ice		17	99
Moët Chandon Ice Rosé		19	110
Moët Chandon Ice Magnum 1.5L			185
Moët Chandon Ice Jeroboam 3L			550
Veuve Clicquot Yellow Label Brut			95
Veuve Clicquot Rosé			110
Veuve Clicquot Brut Magnum 1.5L			195
Veuve Clicquot Brut Jeroboam 3L			475
Veuve Clicquot Brut Salmanazar 9L			1300
Laurent Perrier Brut			95
Laurent Perrier Rosé			130
Laurent Perrier Rosé Magnum 1.5L			270
Dom Perignon Vintage			250
Dom Perignon Magnum			550
Louis Roederer Cristal			380
Perrier Jouet Belle Epoque 2006			265
Ruinart Blanc de Blanc			150
Ruinart Rose			180

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## SPIRITS

<b>Vodka</b>	<b>50ml</b>	<b>Bottle</b>
Belvedere <b>Poland 40%</b>	12	220
Belvedere Rye "Bartezek" <b>Poland 40%</b>	14	225
Belvedere 1.75L <b>Poland 40%</b>		460
Belvedere 3L <b>Poland 40%</b>		900
Belvedere 6L <b>Poland 40%</b>		1850
Cîroc <b>France 40%</b>	13	220
Ketel One <b>Netherland 40%</b>	11	195
Żubrówka <b>Poland 40%</b>	11	195
Sipsmith vodka <b>England 40%</b>	12	215
Fair Quinoa <b>France 41%</b>	12	195
Death's Door <b>USA 40%</b>	13	215
Sauvelle <b>France 41%</b>	13	220
Sauvelle 1.75L <b>France 41%</b>		460
Sauvelle 3L <b>France 41%</b>		850
Babicka <b>Czech 40%</b>	13	215
Beluga Noble <b>Russia 40%</b>	13	215
Crystal Head Classic <b>Canada 40%</b>	13	230
Crystal Head "Aurora" <b>Canada 40%</b>	25	380
 <b>Gin</b>	 <b>50ml</b>	 <b>Bottle</b>
Tanqueray <b>England 43.1%</b>	11	195
Hendrick's <b>Scotland 41.4%</b>	12	205
Sipsmith <b>England 41.6%</b>	12	205
Citadelle Gin <b>44%</b>	14	230
Death's Door <b>USA 47%</b>	13	215
Gin Mare <b>Spain 42.7%</b>	13	225
N°3 London Key <b>England 46%</b>	13	230
Tanqueray N°10 1L <b>England 47.3%</b>	13	230
Plymouth Navy Strength <b>England 57%</b>	14	230
Beefeater 24 London Dry Gin <b>England 45%</b>	14	230
Monkey 47 50cl <b>Germany 47%</b>	15	175

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<b>Tequila</b>	<b>50ml</b>	<b>Bottle</b>
Olmecca Blanco <b>Mexico 38%</b>	11	195
Olmecca Gold <b>Mexico 38%</b>	11	195
Patron XO Café <b>Mexico 35%</b>	12	200
Patron Silver <b>Mexico 40%</b>	15	215
Patron Reposado <b>Mexico 40%</b>	18	235
Patron Anejo <b>Mexico 40%</b>	20	245
Don Julio Blanco <b>Mexico 38%</b>	14	205
Don Julio Reposado <b>Mexico 38%</b>	14	205
Don Julio 1942 <b>Mexico 38%</b>	32	500
Ambar Blanco	11	195
Ambar Reposado	13	205
Ambar Anejo	18	235

<b>Whisky/ Single Malts</b>	<b>50ml</b>	<b>Bottle</b>
Talisker 10yrs <b>Single Malt 45.8%</b>	12	210
Laphroaig 10yrs <b>Single Malt 40%</b>	14	200
Glenfiddich 12yrs <b>Single Malt 40%</b>	13	220
Glenmorangie 10yrs <b>Single malt 40%</b>	15	225
Glenmorangie La Santa <b>Single malt 43%</b>	15	230
Oban 14yrs <b>Single Malt 43%</b>	14	230
Auchentoshan 3 woods <b>Single Malt 43%</b>	15	235
Jura Prophecy <b>Single Malt 46%</b>	16	225
Jura 16yrs Diurachs' Own <b>Single Malt 40%</b>	16	225
Macallan 12yrs <b>Single Malt 45%</b>	16	225
Macallan 12yrs Sherry Cask <b>Single Malt 43%</b>	18	
Lagavulin 16yrs <b>Single Malt 43%</b>	17	235
Dalmore 15yrs <b>Single malt 40%</b>	17	235
Dalmore Cigar Malt <b>Single Malt 44%</b>	27	450
Dalmore King Alexander III <b>Single Malt 40%</b>	33	460
Dalmore 25yrs <b>Single Malt 42%</b>	100	1400

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<b>Whisky /Blends</b>	<b>50ml</b>	<b>Bottle</b>
Johnnie Walker Black Label <b>Blended 40%</b>	11	195
Chivas 12yrs <b>Blended 40%</b>	11	210
Mackinlay's Shackleton <b>Blended Malt 47.3%</b>	25	410
Johnnie Walker Blue Label <b>Blended 40%</b>	33	460

## **American Whiskey**

<b>Kentucky Bourbon</b>	<b>50ml</b>	<b>Bottle</b>
Maker's Mark <b>45%</b>	11	195
Bulleit <b>45%</b>	12	205
Buffalo Trace <b>40%</b>	12	205
Woodford Reserve <b>43.2%</b>	12	215
Four Roses Small Batch <b>45%</b>	12	205
Four Roses Single Barrel <b>50%</b>	14	225
Knob Creek <b>50%</b>	14	225
Evan Williams Single Barrel <b>43.5%</b>	14	225
W. L Weller <b>45%</b>	14	225
Elijah Craig <b>47%</b>	14	225
Eagle rare <b>45%</b>	15	230
Blanton's Single Barrel <b>46.5%</b>	17	280

### **Rye whisky**

Bulleit rye <b>45%</b>	12	205
Rittenhouse bottle-in-bond <b>50%</b>	15	230
Whistlepig 10yrs Straight Rye <b>50%</b>	25	380

### **Tennessee**

Jack Daniel's Gentleman's Jack <b>Tennessee 40%</b>	13	220
Jack Daniel's Single Barrel <b>Tennessee 50%</b>	15	235

<b>Irish Whiskey</b>	<b>50ml</b>	<b>Bottle</b>
Jameson <b>40%</b>	11	195
Bushmill's Blackbush <b>40%</b>	12	215
Glendalough Double Barrel <b>42%</b>	12	215

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<b>Japanese Whiskeys</b>	<b>50ml</b>	<b>Bottle</b>
Yamazaki Distiller's Reserve <b>Single Malt 43%</b>	16	220
Nikka Coffey 50cl <b>Grain 45%</b>	17	245
Nikka from the Barrel 50cl <b>Blended 51.4%</b>	18	305
Hibiki Japanese Harmony <b>Blended 43%</b>	20	315

## **Rum**

<b>Caribbean's Island</b>	<b>50ml</b>	<b>Bottle</b>
Havana 3yrs Especial <b>Cuba 40%</b>	11	195
Havana 5yrs Especial <b>Cuba 40%</b>	12	200
Havana 7yrs <b>Cuba 40%</b>	12	205
Havana Maestro Cuba 40%	17	240
Sailor Jerry Caribbean <b>40%</b>	12	195
Appleton Signature Blend <b>Jamaica 40%</b>	15	210
Chairman's Reserve <b>St. Lucia 40%</b>	12	215
Chairman's Spiced <b>St. Lucia 40%</b>	16	215
Gosling's Black Seal <b>Bermuda 40%</b>	13	225
Mount Gay Eclipse <b>Barbados 40%</b>	14	225
<b>South America</b>		
Diplomatico Reserva Exclusiva <b>Venezuela 40%</b>	11	220
Fair Rum <b>Belize 40%</b>	11	275
Ron Zacapa 23yrs Solera <b>Guatemala 40%</b>	18	275

## **Cognac**

	<b>50ml</b>	<b>Bottle</b>
Hennessy <b>VS 40%</b>	12.50	200
Courvoisier <b>VSOP 40%</b>	12	195
Remy Martin <b>VSOP 40%</b>	14	200
Delamain Pale & Dry <b>XO 40%</b>	18	295
Hennessy <b>XO 40% Available on ice</b>	36	500
Hennessy Paradise <b>40%</b>	130	1700
Remy Martin Louis XIII	<b>(20ml £140)</b>	5500

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## BEERS

### Draught

Schooner Peroni **Italy 5.1%** 6.25

### Bottled

Brooklyn Lager. **USA 5.2%** 6.75

Brooklyn Summer Ale. **USA 5 %** 7.00

Schiehallion, Craft Lager. **Scotland 4.8%** 6.00

Pilsner Urquell **Czech 4.4%** 5.75

Peroni Nastro Azzuro **Italy 5.1%** 5.50

Peroni Ambra **Italy 6% (Served on the rocks with an orange peel)** 6.25

Peroni Gluten free **Italy 5.1%** 6.00

Asahi **Japan 5.2%** 5.50

### Cider

Urban Orchard Apple Cider **England 4.5%** 5.50

### Low alcohol

Bitburger Drive **Germany 0.05%** 5.50

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## TEAS & COFFEES

English breakfast	3.00
Earl Grey	3.00
Green Tea	3.00
Peppermint	3.00
Camomile	3.00
Fresh Mint (Loose Leaf)	3.00
Espresso	2.50
Macchiato	2.50
Latte	3.00
Flat white	3.00
Cappuccino	3.00
Americano	2.50
Hot Chocolate	3.50

## SOFT DRINKS & MIXERS

Fever tree	3.70
Coca cola	3.90
Red Bull	5.00

## CIGARS

Montecristo Petit Edmundo	22
Romeo Y Julieta Short Churchill	24
Hoyo de Monterrey Epicures N° 2	25
Cohiba Siglo II	27
Cohiba Siglo V	45

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