



		Bloody Mary Flight , <i>A selection of the three Bloody Marys on offer below</i>	11.5
		Classic Bloody Mary , <i>Ketel One Vodka, homemade Bloody Mary mix</i>	11.5
		Maria Verde , <i>Tequila & pineapple juice, coriander, spicy mix</i>	11.5
		Red snapper , <i>Tanqueray, homemade Bloody Mary mix</i>	11.5
STARTERS		Butternut squash soup , <i>blue cheese beignet, walnut oil</i>	9
		Heritage beetroot & robiola , <i>beetroot ketchup, pecan nuts, sprouting lentils</i>	10
		Salmon carpaccio , <i>smoked eel & kohlrabi remoulade, shaved fennel, deep-fried capers</i>	11
		Smoked ham hock & pigs trotter fritter , <i>smoked carrot puree, pickled carrots & roasted oats</i>	11
		Tuna tartare , <i>pickled lotus root, sesame seeds, yuzu, mirin</i>	11
		Confit octopus , <i>watermelon, feta, mint, cumin & rye breadcrumb</i>	12
		Courgette flower stuffed with scallop & crab , <i>avrugia caviar, cucumber, rouille, red vein sorrel</i>	13
SALADS		Caesar , <i>smoked chicken, soft hen egg, parmesan</i>	10/15
		Quinoa, sweet potato & jicama , <i>Yuzu, mint, chilli, avocado, roasted macadamia nuts</i>	10/15
		Finely sliced roast veal , <i>grilled asparagus, artichokes, deep-fried hen egg, burnt leek mayonnaise</i>	11/16
		Roast Jerusalem artichokes , <i>pickled pear, goats curd, pollen, honey & turmeric</i>	10/15
BRUNCH		Waffles , <i>banana, pecan nuts, malt syrup</i>	10
		Lobster croque monsieur , <i>sourdough, spinach, lemon & paprika</i>	14
		2 Poached Arlington white eggs , <i>dry cure bacon & avocado on sour dough</i>	12
		Scrambled (2 Arlington white eggs, toasted sourdough) with:	
		<i>Shaved summer truffle & wild mushrooms</i> 16 <i>Smoked salmon & crème fraîche</i> 13 <i>Chorizo & avocado</i> 13	
		Benedicts (2 poached Arlington white eggs & hollandaise on a brioche muffin) with:	
		<i>Roast Argentinian sirloin</i> 14 <i>Smoked salmon</i> 13 <i>Lobster</i> 16	
MAINS		Roast Argentinian sirloin , <i>Yorkshire pudding, roast potatoes, cauliflower cheese & horseradish cream</i>	25
		Slow roast pork belly , <i>Yorkshire pudding, roast potatoes, cauliflower cheese, bramley apple sauce</i>	21
		Roast corn-fed chicken breast , <i>Yorkshire pudding, roast potatoes, cauliflower cheese</i>	21
		Hereford beef-burger , <i>pickled red onions, smoked mayonnaise, comté, crisp bacon</i>	16
		Madison triple duck burger , <i>patty, confit & liver, kohlrabi coleslaw, plum sauce</i>	18
		Risotto Bianco , <i>sautéed girolles, rainbow chard, pumpkin seeds and shaved black</i>	19
		Native lobster roll , <i>celery, avocado mayonnaise</i>	20
		Fish & chips , <i>deep-fried cod, chips, pea puree & tartar sauce</i>	20
SIDES		<i>Kohlrabi coleslaw, poppy seeds</i>	5
		<i>Chorizo potatoes</i>	5
		<i>Runner beans, fresh chilli, toasted almonds</i>	5
		<i>Grilled field mushrooms, herb crumbs</i>	5
		<i>Wild rocket & parmesan</i>	5
		<i>New potatoes, soft herbs</i>	5
		<i>Grilled courgettes, chopped mint</i>	5
		<i>Macaroni cheese</i>	5
		<i>Datterini tomatoes, red onions and basil</i>	5
		<i>Roast cauliflower with bacon powder</i>	5
		<i>Fries</i>	5
		<i>Truffle fries</i>	6

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

DESSERTS

Crème chiboust , figs, sunflower seed praline, port syrup	7
Passion fruit cheesecake , raspberries, almond biscuit	7
Nashi pear poached with ginger beer , black sesame mousse, sesame crackling, stem ginger	7
Cardamom crème brulee , cherry compote, shaved white chocolate	8
Chocolate fondant , black berries & milk ice-cream	9
Sorbet <i>Mango or Raspberry</i>	5
Milk Ice Cream , chocolate & pistachio nuts	6
Baked Normandy Camembert , croutons, quince jelly	9
Seasonal French cheeses (unpasteurised) chutney, Carr's water biscuits	11
Macaroon selection	5

DESSERT WINE

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

APERITIVO

TnT <i>Citrus Tonic, Patron Silver, garnished with fresh mint</i>	12.5
Madison Garden <i>White Negroni. Cucumber, Death's Door Vodka, Kamm & Sons, Regal Rogue</i>	13
Passion Star Spritz <i>Spritz version of the Pornstar Martini</i>	11.5
Wild Americano <i>Regal Rogue Wild Rosé, Rinomato bitter, Fever Tree elderflower tonic, strawberry & mint</i>	12
Lively Spritzer <i>Grapefruit & rosemary, Prosecco, Regal Rogue Lively White, Italicus</i>	11
Rogroni <i>Orange slice, Aperol, Death's Door Gin, Regal Rogue Bold Red</i>	12

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 pasterised milk, almond milk or soya milk

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