

**SNACKS**

<b>Baguettini bread, cep butter</b>	<b>2</b>
<b>Harissa nuts, almonds, cashews, peanuts</b>	<b>5</b>
<b>Mixed olives, Nocellara del Belice &amp; Gaeta</b>	<b>5</b>
<b>Tallegio &amp; walnut arancini, black garlic mayonnaise</b>	<b>8</b>
<b>Italian charcuterie board, celeriac remoulade &amp; fennel seed bread</b>	<b>15</b>

**STARTERS**

<b>Jerusalem artichoke soup, pickled quince, toasted hazelnuts</b>	<b>9</b>
<b>Heritage beetroot &amp; robiola, beetroot ketchup, pecan nuts, sprouting lentils</b>	<b>11</b>
<b>Lobster &amp; crayfish cocktail, avocado, bloody Mary crème fraiche</b>	<b>14</b>
<b>Smoked ham hock &amp; pigs trotter fritter, smoked carrot puree, pickled carrots &amp; roasted oats</b>	<b>11</b>
<b>Tuna tartare, pickled lotus root, sesame seeds, yuzu, mirin</b>	<b>12</b>
<b>Duck &amp; pistachio galantine, fig chutney, French beans, toasted sourdough</b>	<b>13</b>
<b>Courgette flower stuffed with scallop &amp; crab, avruga caviar, cucumber, rouille, red vein sorrel</b>	<b>14</b>

**SALADS**

<b>Caesar, smoked chicken, soft hen egg, parmesan</b>	<b>10/15</b>
<b>Gorgonzola &amp; pickled pear, chicory, pumpkin seeds, pollen &amp; turmeric honey</b>	<b>10/15</b>
<b>Finely sliced roast veal, roast salsify, French beans, deep-fried egg, burnt leek mayonnaise</b>	<b>11/16</b>
<b>Quinoa, sweet potato &amp; jicama, mint, chilli, avocado, roasted macadamia nuts</b>	<b>10/15</b>

**JOSPER GRILL**

<b>400gr 35 day aged Côte de Boeuf, béarnaise</b>	<b>33</b>
<b>250gr Argentinian Sirloin, roast bone marrow &amp; cauliflower, cauliflower puree</b>	<b>31</b>
<b>200gr pork ribeye steak, apple, fennel &amp; mustard seeds, chorizo potatoes, apple sauce</b>	<b>24</b>
<b>Madison triple duck burger, patty, confit &amp; liver, kohlrabi coleslaw, plum sauce</b>	<b>18</b>
<b>Hereford beef-burger, pickled red onions, smoked mayonnaise, comté, crisp bacon</b>	<b>16</b>
<b>SHARING</b>	
<b>1Kg double rib of Hereford beef, fries, salad, grilled field mushrooms, béarnaise</b>	<b>67</b>
<b>Roast saddle of lamb, mustard &amp; herb crust, roast sweet potatoes, runnerbeans, romesco sauce</b>	<b>62</b>
<b>SAUCES</b>	
<b>Black garlic mayonnaise, Béarnaise, Green peppercorn &amp; whisky, Shallot &amp; red wine sauce</b>	<b>1</b>

**MAINS**

<b>Salt-baked celeriac, hollandaise, sautéed wild mushrooms, cucumber ash, roast macadamia nuts</b>	<b>20</b>
<b>Native lobster roll, celery, avocado mayonnaise</b>	<b>20</b>
<b>Corn-fed chicken breast marinated in miso, baked polenta, onion puree, turnips &amp; crisp sage</b>	<b>23</b>
<b>Fillet of halibut, smoked eel &amp; leek fondue, avruga caviar, shaved truffle</b>	<b>28</b>
<b>Roast fillet of stone bass, squid &amp; aubergine ragout, green olive tapenade, basil</b>	<b>26</b>
<b>Roast haunch of venison, venison &amp; chestnut fritter, pickled red cabbage, madeira sauce</b>	<b>26</b>
<b>Slow cooked shin of beef, roast parsleyroot, bacon, pickled quince &amp; fresh horseradish</b>	<b>24</b>

**SIDES**

<b>Kohlrabi coleslaw, poppy seeds</b>	<b>5</b>	<b>Brussel sprout with chestnuts</b>	<b>5</b>
<b>Chorizo potatoes</b>	<b>5</b>	<b>Macaroni cheese</b>	<b>5</b>
<b>French beans, toasted almonds</b>	<b>5</b>	<b>Datterini tomatoes, red onions and basil</b>	<b>5</b>
<b>Grilled field mushrooms, herb crumbs</b>	<b>5</b>	<b>Roast cauliflower with bacon powder</b>	<b>5</b>
<b>Wild rocket &amp; parmesan</b>	<b>5</b>	<b>Fries</b>	<b>5</b>
<b>Roast, spiced sweet potato</b>	<b>5</b>	<b>Truffle fries</b>	<b>6</b>

**DESSERTS**

<b>Crème chiboust</b> , <i>figs, sunflower seed praline, port syrup</i>	7
<b>Coconut rice pudding</b> , <i>pineapple, mango, toasted coconut &amp; lemongrass syrup</i>	7
<b>Nashi pear poached in mulled wine</b> , <i>black sticky gingerbread, stem ginger ice-cream</i>	7
<b>Baileys crème brulee</b> , <i>clementine's, hazelnuts &amp; fennel cress</i>	8
<b>Chocolate fondant</b> , <i>blackberries &amp; milk ice-cream</i>	9
<b>Sorbet</b> <i>Mango or Raspberry</i>	5
<b>Milk Ice Cream</b> , <i>chocolate &amp; pistachio nuts</i>	6
<b>Baked Normandy Camembert</b> , <i>croutons, quince jelly</i>	9
<b>Seasonal French cheeses</b> ( <i>unpasteurised</i> ) <i>chutney, Carr's water biscuits</i>	11
<b>Macaroon selection</b>	5

**DESSERT WINE**

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

**APERITIVO**

<b>Aromatic Genever</b> <i>An aromatic gin-based warm aperitif with a great green apple taste</i>	10
<b>Gentleman's Ride</b> <i>One for all whisky lovers. A unique blend of Johnnie Walker black, ginger and orange that gives a little taste of Christmas</i>	11
<b>Chocolate Delight</b> <i>Naughty, nice or sweet? An indulgent combination of Bulleit whiskey, chocolate, and salted caramel</i>	9
<b>Hot Spagliato</b> <i>Straight from the heart of Italy's historic aperitif region: Ca' Di Ponti wine, Rinomato, Regal Rogue red and vanilla syrup</i>	10.5
<b>Spiced Americano</b> <i>Italian vermouth mixed with apple juice and homemade spice syrup... you can't go wrong</i>	9
<b>Vin Brule (Italian Mulled vine)</b> <i>Straight from the second century, original Italian mulled wine simply with mulling spices, orange and apple juice</i>	8

**TEA & COFFEE**

<b>English breakfast</b>	3	<b>Espresso</b>	2.5
<b>Earl Grey</b>	3	<b>Macchiato</b>	2.5
<b>Green Tea</b>	3	<b>Latte</b>	3
<b>Peppermint</b>	3	<b>Flat white</b>	3
<b>Camomile</b>	3	<b>Cappuccino</b>	3
<b>Fresh Mint (Loose Leaf)</b>	3	<b>Americano</b>	2.5
		<b>Hot Chocolate</b>	3.5

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

*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.*