

SNACKS

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

STARTERS

Jerusalem artichoke soup, pickled quince, toasted hazelnuts	9
Heritage beetroot & robiola, beetroot ketchup, pecan nuts, sprouting lentils	11
Seared loin of veal, "Verjus du Perigord", black grapes, red endive, parsnip crisps	13
Smoked ham hock & pigs trotter fritter, smoked carrot puree, pickled carrots & roasted oats	11
Tuna tartare, pickled lotus root, sesame seeds, yuzu, mirin	12
Duck & pistachio galantine, fig chutney, French beans, toasted sourdough	13
Sautéed scallops & red mullet, dulse seaweed, blood orange, mint oil	14

SALADS

Caesar, smoked chicken, soft hen egg, parmesan	10/15
Gorgonzola & pickled pear, chicory, pumpkin seeds, pollen & turmeric honey	10/15
Smoked eel & bacon "Lyonnaise", frisee, French beans, deep-fried hen egg	11/16
Quinoa, sweet potato & jicama, mint, chilli, avocado, roasted macadamia nuts	10/15

JOSPER GRILL

400gr 35 day aged Côte de Boeuf, béarnaise	33
200gr Argentinian Sirloin, onion puree, sautéed artichokes & king oyster mushrooms	31
200gr pork ribeye steak, apple, fennel & mustard seeds, chorizo potatoes, apple sauce	24
Madison triple duck burger, patty, confit & liver, kohlrabi coleslaw, plum sauce	18
Hereford beef-burger, pickled red onions, smoked mayonnaise, comté, crisp bacon	16
SHARING	
1Kg double rib of Hereford beef, fries, salad, grilled field mushrooms, béarnaise	67
SAUCES	
Black garlic mayonnaise, Béarnaise, Green peppercorn & whisky, Shallot & red wine sauce	1

MAINS

Salt-baked celeriac, hollandaise, sautéed wild mushrooms, cucumber ash, roast macadamia nuts	20
Native lobster roll, celery, avocado mayonnaise	20
Corn-fed chicken breast marinated in miso, baked polenta, butternut squash, turnips & crisp sage	23
Confit fillet of salmon, shellfish broth, monks beard, seabuckthorn & fennel compote	23
Roast fillet of stone bass, confit roseval potatoes, kale, brown shrimps & capers	26
Roast haunch of venison, venison & chestnut fritter, pickled red cabbage, madeira sauce	26
Slow cooked shin of beef, roast parsleyroot, bacon, pickled quince & fresh horseradish	24
Lambs sweetbread & artichoke ravioli, spinach puree, cep & dashi broth	22

SIDES

Kohlrabi coleslaw, poppy seeds	5	Tenderstem broccoli	5
Chorizo potatoes	5	Macaroni cheese	5
French beans, toasted almonds	5	Datterini tomatoes, red onions and basil	5
Grilled field mushrooms, herb crumbs	5	Roast cauliflower with bacon powder	5
Wild rocket & parmesan	5	Fries	5
Roast, spiced sweet potato	5	Truffle fries	6

Eating undercooked meat and fish increases the risk of food borne illness

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.

DESSERTS

Crème chiboust , figs, sunflower seed praline, port syrup	7
Coconut rice pudding , pineapple, mango, toasted coconut & lemongrass syrup	7
Orange & polenta cake , candied kumquats, Angostura gel, blood orange sorbet	7
Butternut squash crème brulee , hazelnut crumble, stem ginger & apple	8
Chocolate fondant , Amaretto, honey jelly, chocolate rocks & milk ice-cream	9
Sorbet Blood orange or gin & tonic	5
Milk Ice Cream , rhubarb, white chocolate & basil	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

Aromatic Genever <i>An aromatic gin-based warm aperitif with a great green apple taste</i>	10
Gentleman's Ride <i>One for all whisky lovers. A unique blend of Johnnie Walker black, ginger and orange</i>	11
Chocolate Delight <i>Naughty, nice or sweet? An indulgent combination of Bulleit whiskey, chocolate, and salted caramel</i>	9
Hot Spagliato <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
Spiced Americano <i>Italian vermouth mixed with apple juice and homemade spice syrup... you can't go wrong</i>	9

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 pasteurised milk, almond milk or soya milk