

SNACKS

Baguettini bread <i>Cep butter</i>	2
Mixed olives <i>Nocellara del Belice & Gaeta</i>	5
Harissa nuts <i>Cashews, almonds, peanuts</i>	5
Smoked tomato hummus <i>Seeded crackers</i>	6
Buttermilk chicken <i>Coriander yoghurt, jalapenos</i>	7
Taleggio & walnut arancini <i>Black garlic mayonnaise</i>	8
Italian charcuterie board <i>Celeriac remoulade & fennel seed bread</i>	15

STARTERS

Jerusalem artichoke soup <i>Pickled quince toasted hazelnuts</i>	9
Smoked heritage beetroot & robiola <i>Beetroot ketchup, pecan nuts, sprouting lentils</i>	11
Smoked ham hock & pigs trotter fritter <i>Smoked carrot purée, pickled carrots & oats</i>	11
Duck & pistachio galantine <i>Fig chutney, French beans, toasted sourdough</i>	13
Tuna tartare <i>Pickled lotus root, sesame seeds, yuzu & mirin</i>	12
Sautéed scallops & red mullet <i>Dulse seaweed, blood orange, mint oil</i>	14
Seared loin of veal <i>"Verjus du Périgord", black grapes, red endive, parsnip crisps</i>	13

MAINS

Char-grilled 250gr Argentinian sirloin steak <i>Chips & Béarnaise</i>	24
Corn-fed chicken breast marinated in miso <i>Baked polenta, butternut squash puree, turnips & crisp sage</i>	23
200gr pork rib-eye steak <i>Apple, fennel & mustard seeds, chorizo potatoes, apple sauce</i>	24
Salt-baked celeriac <i>Hollandaise, sautéed wild mushrooms, cucumber ash, macadamia nuts</i>	20
Madison beef pie & mash <i>Beef shin, cheek, marrow & green peppercorns</i>	19
Roast haunch of venison <i>Venison & chestnut fritter, pickled red cabbage, Madeira sauce</i>	26
Roast fillet of stone bass <i>Confit roseval potatoes, kale, brown shrimps & capers</i>	26
Fish & chips <i>Deep-fried cod, pea purée, chips & tartar sauce</i>	20

SALADS

Caesar <i>Smoked chicken, soft hen egg, Parmesan</i>	10/15
Gorgonzola & pickled pear <i>Chicory, pumpkin seeds, pollen & turmeric honey</i>	10/15
Smoked eel & bacon "Lyonnaise" <i>Frisee, French beans, new potatoes, deep-fried hen egg</i>	11/16
Quinoa, sweet potato & jicama <i>Mint, chilli, avocado, roasted macadamia nuts</i>	10/15

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

BURGERS, DOGS & WRAPS

(All served with fries)

Hamburger <i>Pickled red onions, smoked mayonnaise, Comte & crisp bacon</i>	16
Madison triple duck burger <i>Patty, confit & liver, kohlrabi coleslaw, plum sauce</i>	18
Native lobster roll <i>Celery, avocado, mayonnaise</i>	20
Hot-dog <i>Caramelised onions, French's mustard</i>	16
"Currywurst" bacon frankfurter <i>Curried ketchup, crisp onions</i>	16
Grilled halloumi <i>Smoked aubergine purée, tomato & cumin salsa</i>	16

SIDES

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

DESSERTS

Crème chiboust <i>Figs, sunflower seed praline, port syrup</i>	7
Coconut rice pudding <i>Pineapple, mango, toasted coconut & lemongrass syrup</i>	7
Orange & polenta cake <i>Candied kumquats, blood orange sorbet</i>	7
Butternut squash crème brulee <i>Hazelnut crumble, stem ginger & apple</i>	8
Chocolate fondant <i>Amaretto, honey jelly, chocolate rocks & milk ice-cream</i>	9
Sorbet <i>Blood orange or gin & tonic</i>	5
Milk Ice Cream <i>Rhubarb, white chocolate & basil</i>	6
Baked Normandy Camembert <i>Croutons, quince jelly</i>	9
Seasonal French cheeses <i>(unpasteurised) chutney, Carr's water biscuits</i>	11
Macaroon selection	5

WHITE WINE 175ml

Ca' di Ponti, Catarratto 2017 <i>Sicilia, Italy</i>	7.5
False Bay, Chardonnay 2017 <i>Western Cape, South Africa</i>	7.5
Sileni, Sauvignon Blanc 2017 <i>Marlborough, New Zealand</i>	8.5
La Battistina, Gavi, Cortese 2016 <i>Piemonte, Italy</i>	8.5
Château L'Ermitage Costières de Nîmes, Rhône Blend 2016 <i>Rhône, France</i>	10

RED WINE 175ml

Meridione , Nero d'Avola 2016 <i>Sicilia, Italy</i>	7.5
Helter Skelter, Merlot 2016 <i>California, USA</i>	7.5
El Viejo del Valle, Pinot Noir 2017 <i>Central Valley, Chile</i>	8
Turno de Noche, Malbec 2017 <i>Mendoza, Argentina</i>	9.5
Tabalí Pedregoso Gran Reserva, Carmenère 2013 <i>Central Valley, Chile</i>	10
The Cloud Factory, Pinot noir 2015 <i>Marlborough, New Zealand</i>	14

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