



Bloody Mary Flight , <i>A selection of the three Bloody Mary 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

Jerusalem artichoke soup , <i>pickled quince, toasted hazelnuts</i>	9
Heritage beetroot & robiola , <i>beetroot ketchup, pecan nuts, sprouting lentils</i>	11
Seared loin of veal , <i>“Verjus du Perigord”, black grapes, red endive, parsnip crisps</i>	13
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>	12
Duck & pistachio galantine , <i>fig chutney, French beans, toasted sourdough</i>	13
Sautéed scallops & red mullet , <i>dulce seaweed, blood orange, mint oil</i>	14

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, deep-fried hen egg</i>	11/16
Quinoa, sweet potato & jicama , <i>mint, chilli, avocado, roasted macadamia nuts</i>	10/15

BRUNCH

Waffles , <i>banana, pecan nuts, malt syrup</i>	9
2 Poached Arlington white eggs , <i>dry cure bacon & avocado on sourdough</i>	11
Scrambled (2 Arlington white eggs, toasted sourdough) with:	
<i>Shaved summer truffle & wild mushrooms 16/Smoked salmon & crème fraiche 13 / Chorizo & avocado 12</i>	
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>	14

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
Madison triple duck burger , <i>patty, confit & liver, kohlrabi coleslaw, plum sauce</i>	18
Hereford beef-burger , <i>pickled red onions, smoked mayonnaise, comté, crisp bacon</i>	16
Native lobster roll , <i>celery, avocado mayonnaise</i>	20
Fish & chips , <i>deep-fried cod, pea purée, chips & tartar sauce</i>	20
Confit fillet of salmon , <i>shellfish broth, monks’ beard, seabuckthorn & fennel compote</i>	23
Salt-baked celeriac , <i>hollandaise, sautéed wild mushrooms, cucumber ash, roast macadamia nuts</i>	20

SIDES

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

Please ask your waiter if you require any information regarding allergies or intolerances

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</i>) <i>chutney, Carr’s water biscuits</i>	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 Bullet 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