

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

Pea soup, smoked salmon crostini	9
Heritage beetroot & robiola, beetroot ketchup, pecan nuts, sprouting lentils	11
Veal carpaccio, "Verjus du Perigord", black grapes, red endive, parsnip crisps	13
Smoked ham hock & pigs trotter fritter, golden beetroot, lingonberry dressing	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
Buffalo mozzarella, slow roast "San Marzano" tomatoes, shaved fennel, pollen & chicory	11/16
Slow cooked octopus, watermelon, feta, Nocellara olives, feta and crisp black rice	11/16
Quinoa, sweet potato & jicama, mint, chilli, avocado, roasted macadamia nuts	10/15

JOSPER GRILL

250gr Argentinian sirloin, chips & béarnaise	28
300gr Argentinian rib-eye, chips & béarnaise	33
150gr fillet steak, snails, button mushrooms & wild garlic leaves	30
220gr pork rib-eye steak, hispi cabbage "kimchi", cashew nuts, tamarind glaze	25
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

<i>Black garlic mayonnaise, Béarnaise, Green peppercorn & whisky, Shallot & red wine sauce</i>	1
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MAINS

Pappardelle, asparagus, feta, datterini tomatoes, mint pesto	19
Native lobster roll, celery, avocado mayonnaise	21
Corn-fed chicken breast marinated in miso, polenta, butternut squash, confit shallot & 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
Braised neck fillet of lamb, English spring vegetables & olive oil mash	26
Confit rabbit leg wrapped in bacon, Puy lentils, broad beans, wild garlic & morel mushroom	24

SIDES

<i>Kohlrabi coleslaw, poppy seeds</i>	5	<i>Tenderstem broccoli</i>	5
<i>Olive oil mash</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, 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

DESSERTS

Passion fruit posset , <i>lime foam, raspberry, puff pastry biscuit</i>	7
Coconut rice pudding , <i>pineapple, mango, toasted coconut & lemongrass syrup</i>	7
Matcha mousse , <i>strawberries, olive oil crumble & basil</i>	8
Banana & miso caramel tart , <i>creme fraiche, praline & roasted almonds</i>	7
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>English gooseberries, elderflower & oat crumble</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

COCKTAILS

White Coconut Negroni	13.5
<i>Tanqueray 10 gin, Martini ambrato, Luxardo bitter blanco, percolated through coconut oil</i>	
Madison's G&T	14
<i>Copperhead gin, Italicus rosolio di bergamotto, pink grapefruit moisturizer, Fever tree citrus tonic</i>	
Citrus Mule	13.5
<i>Ciroc vodka, kalamansi juice, citrus oleo saccharum, ginger ale</i>	
Clarified Margarita	14
<i>Don Julio blanco tequila, Cointreau, clarified lime</i>	
St Paul's Sunset	14
<i>Ketel1 vodka, Ratafia black cherry&red wine liqueur, pineapple tepache, vanilla, lemon, egg white</i>	
Roasted Pina Colada	13.5
<i>Zacapa 23y rum, Wray & Nephew, coco lopez, rice water, smoked pineapple</i>	

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

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.