

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			
	Black garlic mayonnaise, Béarnaise, Green peppercorn & whisky, Shallot & red wine sauce		1	
MAINS	Grilled lightly curried cauliflower, raisin puree, Nocellara olives, roast seeds & dandelion		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	Kohlrabi coleslaw, poppy seeds	5	Tenderstem broccoli	5
	Olive oil mash	5	Macaroni cheese	5
	French beans, toasted almonds	5	Datterini tomatoes, red onions and basil	5
	Grilled field mushrooms, herb crumbs	5	Roast cauliflower, bacon powder	5
	Wild rocket & parmesan	5	Fries	5
	Roast, spiced sweet potato	5	Truffle fries	6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne 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

Passion fruit posset, lime foam, raspberry, puff pastry biscuit	7
Coconut rice pudding, pineapple, mango, toasted coconut & lemongrass syrup	7
Matcha mousse, strawberries, olive oil crumble & basil	8
Banana & miso caramel tart, creme fraiche, praline & roasted almonds	7
Chocolate fondant, Amaretto, honey jelly, chocolate rocks & milk ice-cream	9
Sorbet Blood orange or gin & tonic	5
Milk Ice Cream, English gooseberries, elderflower & oat crumble	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	
By the glass 75ml	7
By the bottle 500ml	44
Tokaji Forditas.Hungary, 2013	
By the bottle 500ml	80

COCKTAILS

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

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

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