

**SNACKS**

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

**STARTERS**

<b>Pea soup, smoked salmon crostini</b>	<b>9</b>
<b>Heritage beetroot &amp; robiola, beetroot ketchup, pecan nuts, sprouting lentils</b>	<b>11</b>
<b>Veal carpaccio, "Verjus du Perigord", black grapes, red endive, parsnip crisps</b>	<b>13</b>
<b>Smoked ham hock &amp; pigs trotter fritter, golden beetroot, lingonberry dressing</b>	<b>11</b>
<b>Tuna tartare, pickled lotus root, sesame seeds, yuzu, mirin</b>	<b>12</b>
<b>Duck &amp; pistachio galantine, fig chutney, French beans, toasted sourdough</b>	<b>13</b>
<b>Sautéed scallops &amp; red mullet, dulse seaweed, blood orange, mint oil</b>	<b>14</b>

**SALADS**

<b>Caesar, smoked chicken, soft hen egg, parmesan</b>	<b>10/15</b>
<b>Buffalo mozzarella, slow roast "San Marzano" tomatoes, shaved fennel, pollen &amp; chicory</b>	<b>11/16</b>
<b>Slow cooked octopus, watermelon, feta, Nocellara olives, feta and crisp black rice</b>	<b>11/16</b>
<b>Quinoa, sweet potato &amp; jicama, mint, chilli, avocado, roasted macadamia nuts</b>	<b>10/15</b>

**JOSPER GRILL**

<b>250gr Argentinian sirloin, chips &amp; béarnaise</b>	<b>28</b>
<b>300gr Argentinian rib-eye, chips &amp; béarnaise</b>	<b>33</b>
<b>150gr fillet steak, snails, button mushrooms &amp; wild garlic leaves</b>	<b>30</b>
<b>Pork tenderloin with tamarind glaze, hispi cabbage "kimchi", cashew nuts &amp; sesame seeds</b>	<b>25</b>
<b>Madison triple duck burger, patty, confit &amp; liver, kohlrabi coleslaw, plum sauce</b>	<b>18</b>
<b>Hereford beef-burger, pickled red onions, smoked mayonnaise, comté, crisp bacon</b>	<b>16</b>

**SHARING**

<b>1Kg double rib of Hereford beef, fries, salad, grilled field mushrooms, béarnaise</b>	<b>67</b>
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**SAUCES**

<i>Black garlic mayonnaise, Béarnaise, Green peppercorn &amp; whisky, Maderia, Smoked red pepper relish</i>	<b>1</b>
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**MAINS**

<b>Grilled lightly curried cauliflower, golden raisins, Nocellara olives, roast seeds &amp; dandelion</b>	<b>19</b>
<b>Asparagus risotto, sautéed king oyster mushrooms, hazelnuts &amp; summer truffle</b>	<b>21</b>
<b>Native lobster roll, celery, avocado mayonnaise</b>	<b>21</b>
<b>Corn-fed chicken breast marinated in miso, polenta, butternut squash, confit shallot &amp; sage</b>	<b>23</b>
<b>Confit fillet of salmon, shellfish broth, monks beard, seabuckthorn &amp; fennel compote</b>	<b>23</b>
<b>Confit rabbit leg wrapped in bacon, Puy lentils, broad beans, wild garlic &amp; morel mushroom</b>	<b>24</b>
<b>Braised neck fillet of lamb, English spring vegetables &amp; olive oil mash</b>	<b>24</b>

**SIDES**

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

**DESSERTS**

<b>Passion fruit posset</b> , <i>lime foam, raspberry, puff pastry biscuit</i>	7
<b>Coconut rice pudding</b> , <i>pineapple, mango, toasted coconut &amp; lemongrass syrup</i>	7
<b>Matcha mousse</b> , <i>strawberries, olive oil crumble &amp; basil</i>	8
<b>Banana &amp; miso caramel tart</b> , <i>creme fraiche, praline &amp; roasted almonds</i>	7
<b>Chocolate fondant</b> , <i>Amaretto, honey jelly, chocolate rocks &amp; milk ice-cream</i>	9
<b>Sorbet</b> <i>Blood orange or gin &amp; tonic</i>	5
<b>Milk Ice Cream</b> , <i>English gooseberries, elderflower &amp; oat crumble</i>	6
<b>Baked Normandy Camembert</b> , <i>croutons, quince jelly</i>	9
<b>Seasonal French cheeses</b> ( <i>unpasteurised</i> ) <i>chutney, Carr's water biscuits</i>	11
<b>Macaroon selection</b>	5

**DESSERT WINE**

<b>Sauternes Ginestet , Bordeaux , 2015</b>	
<i>By the glass 75ml</i>	7
<i>By the bottle 500ml</i>	44
<b>Tokaji Forditas.Hungary, 2013</b>	
<i>By the bottle 500ml</i>	80

**COCKTAILS**

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

**TEA & COFFEE**

<b>English breakfast</b>	3	<b>Espresso</b>	2.5
<b>Earl Grey</b>	3	<b>Macchiato</b>	2.5
<b>Green Tea</b>	3	<b>Latte</b>	3
<b>Peppermint</b>	3	<b>Flat white</b>	3
<b>Camomile</b>	3	<b>Cappuccino</b>	3
<b>Fresh Mint (Loose Leaf)</b>	3	<b>Americano</b>	2.5
		<b>Hot Chocolate</b>	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.*