

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
Deep-fried spicy buttermilk chicken <i>Mango & coriander dip</i>	8
Taleggio & walnut arancini <i>Black garlic mayonnaise</i>	8
Italian charcuterie board <i>Celeriac remoulade & fennel seed bread</i>	15

STARTERS

Pea soup <i>Smoked salmon crostini</i>	9
Smoked heritage beetroot & robiola <i>Beetroot ketchup, pecan nuts, sprouting lentils</i>	11
Smoked ham hock & pigs trotter fritter <i>Golden beetroot, lingdonberry dressing</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
Carpaccio of veal <i>“Verjus du Perigord”, black grapes, red endive, parsnip crisps</i>	13

MAINS

Char-grilled 250gr Argentinian sirloin steak <i>Chips & Béarnaise</i>	25
Char-grilled 300gr Argentinian rib-eye steak <i>Chips & Béarnaise</i>	30
Corn-fed chicken breast marinated in miso <i>Baked polenta, butternut squash puree, confit shallot & crisp sage</i>	23
Char-grilled pork tenderloin glazed with tamarind <i>Hispi cabbage “kimchi”, cashew nuts & sesame seeds</i>	25
Grilled lightly curried cauliflower <i>Golden raisins, Nocellara olives, roast seeds & dandelion</i>	19
Confit rabbit leg wrapped in bacon <i>Puy lentils, broad beans, wild garlic & morel mushroom</i>	24
Confit fillet of salmon <i>Shellfish broth, monks’ beard, seabuckthorn & fennel compote</i>	23
Fish & chips <i>Deep-fried cod, pea purée, chips & tartar sauce</i>	21

SALADS

Rare grilled tuna “tabbouleh” <i>Pomegranate, almonds, smoked aubergine puree, cucumber yoghurt</i>	11/16
Caesar <i>Smoked chicken, soft hen egg, Parmesan</i>	10/15
Buffalo mozzarella <i>Slow roast “San Marzano” tomatoes, shaved fennel, pollen & chicory</i>	11/16
Slow cooked octopus <i>Watermelon, feta, Nocellara olives, feta and crisp black rice</i>	11/16
Quinoa, sweet potato & jicama <i>Mint, chilli, avocado, roasted macadamia nuts</i>	10/15

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>	21
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
Olive oil mash	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

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

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 VAT. A discretionary rate of 12.5% will be added to the bill

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
Banana & miso caramel tart <i>Crème fraîche, praline & roasted almonds</i>	7
Matcha mousse <i>Strawberries, olive oil crumble & basil</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>English gooseberries, elderflower & oat crumble</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 2018 <i>Sicilia, Italy</i>	8
False Bay, Chardonnay 2018 <i>Western Cape, South Africa</i>	8
Sileni, Sauvignon Blanc 2018 <i>Marlborough, New Zealand</i>	8.5
La Battistina, Gavi, Cortese 2018 <i>Piemonte, Italy</i>	9
Château L'Ermitage Costières de Nîmes, Rhône Blend 2017 <i>Rhône, France</i>	10

RED WINE 175ml

Meridione, Nero d'Avola 2017 <i>Sicilia, Italy</i>	8
Helter Skelter, Merlot 2016 <i>California, USA</i>	8.5
El Viejo del Valle, Pinot Noir 2017 <i>Central Valley, Chile</i>	9.5
Turno de Noche, Malbec 2018 <i>Mendoza, Argentina</i>	9.5
Tabalí Pedregoso Gran Reserva, Carmenère 2015 <i>Central Valley, Chile</i>	10
The Cloud Factory, Pinot noir 2016 <i>Marlborough, New Zealand</i>	14

COCKTAILS

White Coconut Negroni <i>Tanqueray 10 gin, Martini ambrato, Luxardo bitter blanco, percolated through coconut oil</i>	13.5
Madison's G&T <i>Copperhead gin, Italicus rosolio di bergamotto, pink grapefruit moisturizer, Fever tree citrus tonic</i>	14.5
Citrus Mule <i>Ciroc vodka, kalamansi juice, citrus oleo saccharum, ginger ale, Moet & Chandon</i>	14.5
Clarified Margarita <i>Don Julio blanco tequila, Cointreau, clarified lime</i>	14
St Paul's Sunset <i>Ketel1 vodka, Ratafia black cherry&red wine liqueur, pineapple tepache, vanilla, lemon, egg white</i>	14
Roasted Pina Colada <i>Zacapa 23y rum, Wray & Nephew, coco lopez, rice water, smoked pineapple</i>	13.5