

SNACKS

Baguettini bread, cep butter (V)	2
Harissa nuts, almonds, cashews, peanuts (V/VG)	5
Mixed olives, Nocellara del Belice & Gaeta (V/VG)	5
Tallegio & walnut arancini, black garlic mayonnaise (V)	8
Italian charcuterie board, celeriac remoulade & fennel seed bread	15

STARTERS

Chilled tomato & basil soup, roast crumbled goats' cheese, pickled courgette (V)	9
Heritage beetroot & robiola, beetroot ketchup, pecan nuts, sprouting lentils (V)	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
Fresh white crab meat with onion seeds, avocado mayonnaise, Sriracha & crisp onion	13
Sauteed fillet of red mullet with scallop ceviche, sweetcorn puree, shaved asparagus, coriander	14

SALADS

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

JOSPER GRILL

250gr British sirloin, chips & béarnaise	28
300gr Argentinian rib-eye, chips & béarnaise	33
150gr fillet steak with sautéed snails, girolles, artichokes & parsley puree	30
Pork tenderloin with tamarind glaze, hispi cabbage "kimchi", cashew nuts & sesame seeds	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
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SAUCES

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

Grilled lightly curried cauliflower, golden raisins, Nocellara olives, roast seeds & dandelion (V/VG)	19
Asparagus risotto, sautéed king oyster mushrooms, hazelnuts & summer truffle (V)	21
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, samphire, seabuckthorn & fennel compote	23
Confit rabbit leg wrapped in bacon, Puy lentils, broad beans, confit garlic & girolles	24
Roast rump of new seasons lamb, Jersey royal & seaweed "Sarladaise" broad beans, artichokes, mint	25

SIDES

<i>Kohlrabi coleslaw, poppy seeds</i>	5	<i>Tenderstem broccoli</i>	5
<i>Minted Jersey royal 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, 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

VG-vegan
V-vegetarian

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 Raspberry or gin & tonic (V/VG)	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	
<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	14.5
<i>Copperhead gin, Italicus rosolio di bergamotto, pink grapefruit moisturizer, Fever tree citrus tonic</i>	
Citrus Mule	14.5
<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>Belvedere 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