

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	Parsley soup, goats' cheese beignet (V)		9	
	Heritage beetroot & robiola, beetroot ketchup, pecan nuts, sprouting lentils (V)		11	
	Lavender seared venison, "Verjus du Perigord", grilled onion squash, shaved parmesan		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	
	Quinoa, sweet potato & jicama, mint, chilli, avocado, roasted macadamia nuts (V/VG)		10/15	
	Finely sliced rump of veal, roast Jerusalem artichokes, deep-fried egg, burned leek mayonnaise		11/16	
	Slow cooked octopus, watermelon, feta, Nocellara olives & crisp black rice		11/16	
JOSPER GRILL	250gr Argentinian sirloin, fries & béarnaise		28	
	300gr Argentinian rib-eye, fries & 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	
	SAUCES			
	Black garlic mayonnaise, Béarnaise, Green peppercorn & whisky, Maderia, Smoked red pepper relish		1	
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 lamb, new potato & seaweed "Sarladaise" broad beans, articholes, mint		25	
SIDES	Kohlrabi coleslaw, poppy seeds	5	New seasons kale, roast pumpkin seeds	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
	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

Lemon mascarpone mousse , lavender poached peach, lemon curd, white chocolate soil	7
Coca-cola cake , sour cherry, cinnamon cream	7
Banana & miso caramel tart , creme fraiche, praline & roasted almonds	7
Fig & maple syrup galette , roast figs, blackberries, salt & vinegar ice-cream	8
Chocolate fondant , Amaretto, honey jelly, chocolate rocks & milk ice-cream	9
Mango sorbet (V/VG)	5
Milk Ice Cream , toasted pecan nuts, toffee sauce, hazelnut wafer	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
<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

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