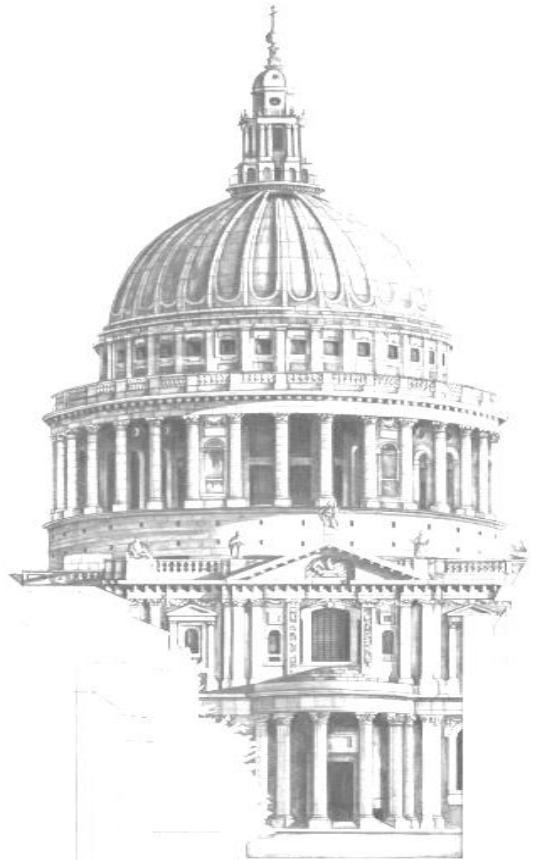


 M A D I S O N



SNACKS (available until 9pm Monday – Saturday, 7pm Sunday)

Rosemary focaccia, olive oil & balsamic (gluten, may contain lupin, nuts, tree nuts, sesame)	4
Mixed olives (VG) (sulphites)	5
Spicy mixed nuts (VG) (nuts)	5
Fries (VG) (fish, crustacean, gluten, sesame, nuts)	4.5
Truffle & Parmesan fries (V) (fish, milk, gluten, sesame, may contain nuts, crustacean)	6
Beetroot hummus, toasted seeds, crackers (VG) (gluten, sesame)	7
Spicy buttermilk chicken, sriracha ranch dressing (milk, celery, mustard, gluten)	9
Saffron & sun-dried tomato arancini, red pesto mayonnaise (V) (celery, egg, gluten, milk, mustard, sulphites)	8
Crispy-fried pork belly, lemon, cumin, romesco sauce (nuts)	8
Coconut-fried shrimp, pineapple sweet chilli sauce (gluten, crustacean, eggs)	10

LIGHT DISHES (available until 8.30 pm Monday – Saturday, 6.30pm Sunday)

Isle of Wight tomatoes, buffalo mozzarella, pesto, aged balsamic (V) (milk)	12
Stone bass ceviche, orange, avocado, plantain crisps (fish)	14
Fish tacos, crispy-fried cod, crunchy tortilla, avocado, mango & jalapenos (gluten, eggs, fish, milk)	12
Artisan British cheeses, quince, oatcakes (egg, gluten, milk, sulphites) Cornish Kern, Maida Vale, Colston Bassett Stilton, Golden Cross	14
Italian charcuterie board, celeriac remoulade & focaccia (gluten, celery, milk, nuts, eggs)	15

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

Should you have any dietary requirements, please ask your served who will be happy to discuss them with you.
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MAINS (available until 8.30 pm Monday – Saturday, 6.30pm Sunday)

<i>Madison burger, Red Leicester, house pickles, secret sauce, fries</i> <i>(gluten, mustard, milk, eggs, sulphites)</i>	17
<i>Buttermilk chicken burger, sriracha mayonnaise, kimchi, cheese, fries</i> <i>(sulphites, gluten, eggs, fish, crustacean, milk)</i>	17
<i>Gnocchi al Forno, roast peppers, aubergine, buffalo mozzarella (V)</i> <i>(gluten, eggs, milk)</i>	17
<i>Lobster linguine, tomato, chilli, garlic</i> (gluten, crustacean, eggs)	28
<i>Whole native lobster, chipotle lime butter, fries, green salad</i> <i>(crustacean, milk)</i>	49

TO SHARE (available until 8.30 pm Monday – Saturday, 6.30pm Sunday)

<i>Seafood platter to share, whole lobster, coconut-fried shrimp, tiger prawns, mussels, crab claws, grilled corn, fries, sauces and dips</i> <i>(gluten, crustacean, eggs, milk, molluscs, nuts)</i>	75
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CONTEMPORARY TWIST COCKTAILS

Citrus Mule (*celery/mustard for edible flowers, sulphites*) 14.5
Ketel One vodka, kalamansi juice, citrus oleo saccharum, Fever tree ginger ale,

St Paul's Sunset (*eggs, sulphites*) 14
Belvedere vodka, Ratafia black cherry & red wine liqueur, pineapple tepache, vanilla, lemon, egg white

Barrel Aged Rum Old Fashioned (*sulphites*) 15
Havana 7yrs rum, bitters, port, gomme

NON-ALCOHOLIC COCKTAILS

Smokey Mule 10.5
Seedlip, Grove 42, Fever Tree Smoked Ginger Ale

Spiced Colada 10.5
Seedlip Spice, coco lopez, pineapple juice

S&T 10.5
Seedlip Garden, Fever Tree Citrus Tonic

Cos-No-Politan 8
Everleaf, cranberry juice, lime, Gomme

Passion Leaf Spritz 9
Everleaf, passion fruit purée, vanilla, Fever Tree refreshingly light tonic

Mock Tai Leno (*nuts*) 9
Caleño, pineapple juice, lime, Orgeat syrup

Hola Caleño 9
Caleño, Elderflower cordial, Tepache, lemonade

SPARKLING

	125ml
<i>Chandon Brut NV, Argentina</i>	11.5
<i>Nyetimber Classic Cuvée NV, West Sussex, England</i>	12
<i>Taittinger Brut Reserve</i>	13.5
<i>Taittinger Nocturne Demi-Sec</i>	14
<i>Taittinger Prestige Rosé</i>	16
<i>Moët & Chandon Ice, France</i>	17
<i>Moët & Chandon Ice Rosé, France</i>	19

WINE

WHITE	175ml	Bottle
<i>Bombo Leguero, Argentina 2019</i>	7.5	28
<i>Pinot Grigio, Principato, Italy 2019</i>	8	29
<i>Chardonnay, Star Crossed, Victoria, Australia 2018</i>	9	32
<i>Sauvignon Blanc, Satyr, Marlborough, New Zealand 2018</i>	8.5	36
<i>Gavi, 'La Battistina', Piemonte, Italy 2017</i>	9	40
<i>Chateau L'Ermitage Costieres de Nimes Blanc, France 2017</i>	9	38
<i>Chablis de la Motte, Chardonnay, Burgundy, France, 2018</i>	13	54
<i>Bourgogne Blanc, Vallet Freres, France, 2015</i>	14	65
<i>Sancerre 'Le Chenes Marchand', François Millet, France, 2017</i>	14	68
<i>Chablis Premier Cru, Jm Brocard, France 2017</i>	21	80

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ROSÉ

<i>Cape Heights Cinsault Rosé, South Africa 2017</i>	8	28
<i>Clarete, Bodegas Ontañón, Rioja, Spain 2019</i>	9	36
<i>M de Minuty Rosé (Limited edition), Provence, France 2019</i>	14	60
<i>Magnum M de Minuty Rosé, Provence, France 2019 (Magnum 1.5L)</i>		120

RED

<i>Bombo Leguro, Argentina, 2019</i>	7.5	28
<i>Merlot, Mourvèdre, Languedoc, France 2018</i>	8.5	30
<i>Rioja, 'Monte Llano', Ramon Bilbao, Spain 2017</i>	9	38
<i>Cabernet Sauvignon "Reserva Ancestral" Torres, Chile, 2014</i>	11	38
<i>Grenache 'Old Bush Vine' Yalumba, South Australia, 2018</i>	12	45
<i>Pinot Noir, Rabbit Island, New Zealand 2017</i>	12	50
<i>Shiraz, The Sack, Barossa Valley 2017</i>	13	55
<i>Chateau Gros Caillou, France 2014</i>		70

SPIRITS

50ml

VODKA

<i>Ketel One, Netherland 40% (Ketel One Espresso Martini £13.5)</i>	<i>10.5</i>
<i>Belvedere, Poland 40%</i>	<i>11</i>
<i>Żubrówka, Poland 40%</i>	<i>11</i>
<i>Cîroc, France 40%</i>	<i>13</i>
<i>Sauvella, France 41%</i>	<i>12</i>
<i>Babicka, Czech 40%</i>	<i>13</i>
<i>Beluga Noble, Russia 40%</i>	<i>13</i>
<i>Crystal Head Classic, Canada 40%</i>	<i>13</i>
<i>Belvedere Rye "Bartezek", Poland 40%</i>	<i>14</i>
<i>Crystal Head "Aurora", Canada 40%</i>	<i>25</i>

GIN

<i>Tanqueray, England 43.1%</i>	<i>10.5</i>
<i>Hendrick's, Scotland 41.4%</i>	<i>11.5</i>
<i>Sipsmith, England 41.6%</i>	<i>12</i>
<i>Cambridge, England 42%</i>	<i>12</i>
<i>Warner Edwards Rhubarb, England 40%</i>	<i>12</i>
<i>Puerto de Indias, Strawberry Gin, Spain 37.5%</i>	<i>12</i>
<i>Gin Mare, Spain 42.7%</i>	<i>13</i>
<i>Tanqueray N°10 1L, England 47.3%</i>	<i>13</i>
<i>Beefeater 24 London Dry Gin, England 45%</i>	<i>14</i>
<i>Monkey 47 50cl, Germany 47%</i>	<i>15</i>
<i>Japanese, England 42%</i>	<i>16</i>

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TEQUILA	50ml
<i>Olmecca Blanco, Mexico 38%</i>	12
<i>Olmecca Gold, Mexico 38%</i>	11
<i>Patron XO Café, Mexico 35%</i>	12
<i>Don Julio Blanco, Mexico 38%</i>	14
<i>Don Julio Reposado, Mexico 38%</i>	14
<i>Patron Silver, Mexico 40%</i>	15
<i>Casamigos, Blanco, Mexico 40%</i>	15
<i>Patron Reposado, Mexico 40%</i>	18
<i>Patron Anejo, Mexico 40%</i>	20
<i>Don Julio 1942, Mexico 38%</i>	32
WHISKY / SINGLE MALTS	
<i>Talisker 10yrs, Single Malt 45.8%</i>	12
<i>Roe & Co Irish Whisky 45%</i>	12
<i>Glenfiddich 12yrs, Single Malt 40%</i>	13
<i>Laphroaig 10yrs, Single Malt 40%</i>	14
<i>Oban 14yrs, Single Malt 43%</i>	14
<i>Glenmorangie 10yrs, Single malt 40%</i>	15
<i>Glenmorangie La Santa, Single malt 43%</i>	15
<i>Jura Prophecy, Single Malt 46%</i>	16
<i>Jura 16yrs Diurachs' Own, Single Malt 40%</i>	16
<i>Macallan 12yrs, Single Malt 45%</i>	16
<i>Auchentoshan 3 woods, Single Malt 43%</i>	17
<i>Lagavulin 16yrs, Single Malt 43%</i>	17
<i>Dalmore 15yrs, Single malt 40%</i>	18
<i>Dalmore Cigar Malt, Single Malt 44%</i>	27
<i>Dalmore King Alexander III, Single Malt 40%</i>	33
<i>Dalmore 25yrs, Single Malt 42%</i>	100

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50ml

WHISKY / BLENDS

<i>Johnnie Walker Black Label, Blended 40%</i>	10
<i>Chivas 12yrs, Blended 40%</i>	11
<i>Glenlivet 12yrs, Blended 40%</i>	12
<i>Mackinlay's Shackleton, Blended Malt 47.3%</i>	25
<i>Johnnie Walker Blue Label, Blended 40%</i>	33

KENTUKY BURBON

<i>Maker's Mark 45%</i>	10
<i>Maker's Mark Private Select D&D</i>	18
<i>Bulleit 45%</i>	10
<i>Buffalo Trace 40%</i>	12
<i>Woodford Reserve 43.2%</i>	12
<i>Four Roses Small Batch 45%</i>	14
<i>Four Roses Single Barrel 50%</i>	14
<i>Knob Creek 50%</i>	14
<i>Evan Williams Single Barrel 43.5%</i>	14
<i>W. L Weller 45%</i>	14
<i>Elijah Craig 47%</i>	14
<i>Eagle rare 45%</i>	15
<i>Blanton's Single Barrel 46.5%</i>	17

RYE WHISKY

<i>Bulleit rye 45%</i>	12
<i>Rittenhouse bottle-in-bond 50%</i>	17
<i>Whistlepig 10yrs Straight Rye 50%</i>	25

TENNESSEE

<i>Jack Daniel's Tennessee 40%</i>	11
<i>Jack Daniel's Gentleman's Jack Tennessee 40%</i>	13
<i>Jack Daniel's Single Barrel Tennessee 50%</i>	15

IRISH WHISKEY

<i>Jameson 40%</i>	9
<i>Bushmill's Blackbush 40%</i>	12

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JAPANESE WHISKEY

<i>Yamazaki Distiller's Reserve Single Malt 43%</i>	16
<i>Nikka Coffey 50cl Grain 45%</i>	17
<i>Nikka from the Barrel 50cl Blended 51.4%</i>	18
<i>Hibiki Japanese Harmony Blended 43%</i>	20

RUM

50ml

<i>Havana 3yrs Especial, Cuba 40%</i>	10
<i>Sailor Jerry, Caribbean 40%</i>	10.5
<i>Chairman's Reserve, St. Lucia 40%</i>	11.5
<i>Havana 5yrs Especial, Cuba 40%</i>	12
<i>Havana 7yrs, Cuba 40%</i>	12
<i>Diplomatico Reserva Exclusiva, Venezuela 40%</i>	12
<i>Gosling's Black Seal, Bermuda 40%</i>	13
<i>Mount Gay Eclipse, Barbados 40%</i>	14
<i>Appleton Signature Blend, Jamaica 40%</i>	15
<i>Chairman's Spiced, St. Lucia 40%</i>	16
<i>Mount Gay Black Barrel, Barbados 40%</i>	16
<i>Havana Maestro, Cuba 40%</i>	17
<i>Ron Zacapa 23yrs Solera, Guatemala 40%</i>	18
<i>Mount Gay XO, Barbados 43%</i>	18

COGNAC

<i>Hennessy VS 40% (perfect served with Fever Tree Ginger Ale)</i>	11.5
<i>Courvoisier VSOP 40%</i>	11.5
<i>Remy Martin VSOP 40%</i>	14
<i>Delamain Pale & Dry XO 40%</i>	18
<i>Hennessy XO 40% (Available on ice)</i>	36
<i>Hennessy Paradise 40%</i>	130
<i>Remy Martin Louis XIII</i>	380

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BEERS

Draught

Schooner Peroni, Italy 5.1% (gluten) 6.25

Bottled

Schiehallion, Craft Lager, Scotland 4.5% (gluten) 6

Big Drop Pale Ale, Britain 0.5% 6

Big Drop Citra IPA, Britain 0.5% 6

Meantime London Lager, England 4.5% 6.25

Pilsner Urquell, Czech 4.4% (gluten) 5.75

Peroni Nastro Azzuro, Italy 5.1% (gluten) 5.75

Peroni Gluten free, Italy 5.1% 6.25

Asahi Super Dry, Japan 5.2% 5.75

Meantime Pale Ale, England 4.3% 6.25

Cider

Urban Orchard Apple Cider, England 4.5% 5.75

Low alcohol

Peroni Libera, Italy 0.0% 5.5

SOFT DRINKS AND MIXERS

Fever tree 3.7

Coca Cola 3.7

Orange, Apple, Cranberry, Pineapple juice 3.5

Decantae still water 5

Decantae sparkling water 5

Red bull 5

TEA & COFFEE

<i>English breakfast</i>	3
<i>Earl Grey</i>	3
<i>Green Tea</i>	3
<i>Peppermint</i>	3
<i>Camomile</i>	3
<i>Fresh Mint (Loose Leaf)</i>	3
<i>Espresso</i>	2.5
<i>Macchiato (milk)</i>	2.5
<i>Latte (milk)</i>	3
<i>Flat white (milk)</i>	3
<i>Cappuccino (milk)</i>	3
<i>Americano</i>	2.5
<i>Hot Chocolate (milk)</i>	3.5

Available with pasteurised milk, soya or coconut milk

CIGARS

<i>Montecristo Petit Edmundo</i>	22
<i>Romeo Y Julieta Short Churchill</i>	24
<i>Hoyo de Monterrey Epicures N° 2</i>	25
<i>Cohiba Siglo II</i>	27
<i>Cohiba Siglo V</i>	45