



3 courses lunch and a glass of bubbles for £35

Beetroot, coconut & smoked chilli soup
beetroot bhaji (VG)

Whipped pumpkin hummus
Fried halloumi, pomegranate, pickled radish (V)

Beef carpaccio
Ponzu, pickled daikon, wasabi & sesame

Pan-fried fillet of mackerel
Sun-dried tomatoes, capers, olives, fried Parmesan polenta

Grilled satay chicken breast
Crunchy pineapple & chilli salad, satay sauce

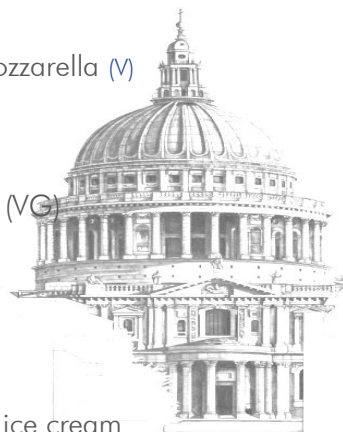
Madison burger
Beef patty, Red Leicester, house pickles, secret sauce, fries

Gnocchi al Forno
Roast peppers, aubergine, tomato, buffalo mozzarella (V)

Pineapple carpaccio
Yuzu, coconut sorbet, pistachio praline (VG)

PBJ cheesecake
Peanut butter, raspberry jelly

Dark chocolate fondant
Brownie chunks, boozy cherries, honeycomb ice cream



VG-vegan V-vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
Should you have any dietary requirements, including allergies or intolerances, please ask your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

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

