

SNACKS

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

STARTERS

<i>Butternut squash & marjoram soup, Parmesan beignet (V)</i>	9
<i>Heritage beetroot, robiola, beetroot ketchup, pecan nuts, sprouting lentils (V)</i>	11
<i>Barbary duck, duck liver & pistachio galantine, fig chutney, toasted sourdough</i>	13
<i>Smoked ham hock, pig's trotter fritter, golden beetroot, lingonberry dressing</i>	11
<i>Tuna tartare, pickled lotus root, sesame seeds, yuzu, mirin</i>	12
<i>Lobster & crayfish cocktail, bloody Mary crème fraîche, avocado, rye bread</i>	13
<i>Sautéed scallops, samphire, poached apple, shellfish butter sauce, avruga caviar</i>	14

SALADS

<i>Caesar, smoked chicken, soft hen egg, Parmesan</i>	10/15
<i>Quinoa, sweet potato, jicama, mint, chilli, avocado, roasted macadamia nuts (V/VG)</i>	10/15
<i>Finely sliced rump of veal, roast Jerusalem artichokes, deep-fried egg, burned leek mayonnaise</i>	11/16
<i>Gorgonzola, poached nashi pear, salt-baked celeriac, honey roast walnuts, citric olive oil</i>	10/15

JOSPER GRILL

<i>250gr Argentinian sirloin steak, fries, Béarnaise</i>	28
<i>300gr Argentinian rib-eye steak, fries, Béarnaise</i>	33
<i>150gr fillet steak, roast bone marrow, girolles, artichokes, parsley purée</i>	30
<i>250gr Tranche of monkfish, squid, red pepper, Nocellara olive salsa, Romesco sauce</i>	28
<i>Madison triple duck burger, patty, confit, liver, kohlrabi coleslaw, plum sauce</i>	18
<i>Hereford beef-burger, pickled red onions, smoked mayonnaise, comté, crisp bacon</i>	16
SHARING	
<i>1kg double rib of Hereford beef, fries, salad, grilled field mushrooms, Béarnaise</i>	67

SAUCES

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

<i>Jicama open ravioli, artichoke purée, king oyster mushrooms, hazelnuts, dashi, Earl Grey (V)</i>	21
<i>Autumn squash risotto, blue cheese, crisp sage, toasted pumpkin seeds, bees' pollen (V)</i>	19
<i>Native lobster roll, celery, avocado mayonnaise</i>	21
<i>Corn-fed chicken breast marinated in miso, olive oil mash, leeks, salsify, wild mushrooms, chives</i>	23
<i>Roast fillet of halibut, smoked carrot purée, kale, brown shrimps, capers</i>	26
<i>Roast haunch of venison, red current & maple sauce, salt-baked swede, Savoy cabbage, chestnuts</i>	25
<i>Roast rump of lamb, dauphinoise potatoes, minted pea purée, confit shallots, seaweed relish</i>	25

SIDES

<i>Kohlrabi coleslaw, poppy seeds</i>	5	<i>New seasons kale, roast pumpkin seeds</i>	5
<i>Olive oil mash</i>	5	<i>Macaroni cheese</i>	5
<i>Brussel sprouts with chestnuts</i>	5	<i>Datterini tomatoes, red onions and basil</i>	5
<i>Grilled field mushrooms, herb crumbs</i>	5	<i>Heritage carrots, toasted bees' pollen</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, 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

Coca-cola cake , poached clementines, pistachio nuts, vanilla cream	7
Pumpkin pie , cinnamon cream cheese, maple syrup	7
Poached Williams pear , almond cake, honey, spices	8
Cherry mousse , chocolate crumble, eggnog biscuit	8
Chocolate fondant , crumbled Amaretto biscuit, honey jelly, milk ice-cream	9
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
Tanqueray 10 gin, Martini ambrato, Luxardo bitter blanco, percolated through coconut oil	
Madison's G&T	14.5
Copperhead gin, Italicus rosolio di bergamotto, pink grapefruit moisturizer, Fever tree citrus tonic	
Citrus Mule	14.5
Ciroc vodka, kalamansi juice, citrus oleo saccharum, ginger ale	
Clarified Margarita	14
Don Julio blanco tequila, Cointreau, clarified lime	
St Paul's Sunset	14
Belvedere vodka, Ratafia black cherry & red wine liqueur, pineapple tepache, vanilla, lemon, egg white	
Roasted Pina Colada	13.5
Zacapa 23y rum, Wray & Nephew, coco lopez, rice water, smoked pineapple	

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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