

STARTERS

Gazpacho soup | 9
Focaccia croutons, horseradish (VG)

Burrata | 12.50
Isle of Wight tomatoes, pesto, aged balsamic (V)

Stone bass ceviche | 12
Orange, avocado, plantain crisps

Beef carpaccio | 12
Ponzu, pickled daikon, wasabi & sesame

Pulled spiced lamb shoulder | 12
Broad bean hummus, mint & pomegranate relish
sourdough cracker

Cobb salad | 11/17
Smoked chicken, soft hen's egg, crisp bacon
buttermilk ranch dressing

Watermelon & feta salad | 11/17
Pistachio dukkah, cucumber, mint (V)

MAINS

Gnocchi al Forno | 17
Roast peppers, aubergine, tomato
buffalo mozzarella (V)

Lobster Linguine | 26
Tomato, chilli, garlic

Baked fillet of hake | 26
Datterini tomatoes, capers, olives
fried Parmesan polenta

Beetroot risotto | 19
Cashew 'ricotta', maple-glazed beets
pecans (VG)

Hot & sticky Korean chilli poussin | 25
Asian cabbage slaw, sesame, bonito flakes

JOSPER GRILL

250g British grass-fed sirloin | 28
Fries, watercress

300g British grass-fed rib-eye | 33
Fries, watercress

1kg British grass-fed rib of beef | 75
For two to share, fries, watercress

Surf 'n' turf | 35
250g sirloin, garlic butter prawns, fries

Lamb cutlets | 28
Pomegranate molasses, tabbouleh, mint yoghurt

Madison burger | 17
Beef patty, Red Leicester, house pickles
secret sauce, fries

Grilled whole native lobster | 46
Chipotle & lime butter, fries, green salad

SAUCES | 2.50 each

Blue cheese & bourbon, Bearnaise
Green peppercorn

SIDES

Rosemary focaccia | 4
Olive oil, balsamic

Mixed leaf salad | 4

Fries | 4.5

Truffle & parmesan fries | 6

Minted new potatoes | 5

Spring greens, chipotle butter | 4

Isle of Wight tomato salad | 5
balsamic dressing

DESSERTS

Baked choc chip skillet cookie | 15
Milk ice cream (for two to share)

Sticky pistachio & olive oil cake | 8.5
Strawberries, strawberry sorbet

Warm chocolate fondant | 8.5
Salted caramel ice cream, honeycomb

Salted caramel truffles | 4

Artisan British cheeses, quince, oatcakes | 14
Cornish Kern, Maida Vale, Colston Bassett Stilton,
Golden Cross

Chilled coconut rice pudding | 8
Mango, passion fruit (VG)

Strawberry sorbet | 6
Three scoops (VG)

WINE AND SPARKLING

Sparkling 125ml	
Chandon Brut NV, Argentina	11.5
Nyetimber Classic Cuvée NV, West Sussex, England	12 75
Taittinger Brut Reserve	13.5 69
Taittinger Nocturne Demi-Sec	14 70
Taittinger Prestige Rose	16 90
Moët & Chandon Ice, France	17 99
Moët & Chandon Ice Rosé, France	19 110
White 175ml	
Ca' di Ponti, Catarratto 2018, Sicilia, Italy	7.5 27
Star Crossed, Chardonnay 2018, Victoria, Australia	7.5 29
Sileni Satyr, Sauvignon Blanc 2018, Marlborough, New Zealand	8.5 32
La Battistina, Gavi, Cortese 2018, Piemonte, Italy	8.5 35
Château L'Ermitage Costières de Nîmes, Rhône Blend 2018, Rhône, France	10 42
Rosé 175ml	
Cape Heights Cinsault Rosé 2018, South Africa	8 27
Clarete, Bodegas Ontañón 2018, Rioja, Spain	9 35
M de Minuty, Provence 2018, Provence, France	14 60
Red 175ml	
Meridione, Nero d'Avola 2018, Sicilia, Italy	7.5 28
El Viejo del Valle, Pinot Noir 2017, Central Valley, Chile	8 29
Les Oliviers, Merlot 2018, Languedoc, France	7.5 30
Turno de Noche, Malbec 2019, Mendoza, Argentina	9.5 34
The Cloud Factory, Pinot noir 2018, Marlborough, New Zealand	14 50
Sweet 75ml	
Sauternes Ginestet Clasique 2016, Bordeaux, France	7

Please note the vintages listed are subject to change.
Wines by the glass can be served in measures of 125ml on request.
All the wines featured on this list contain sulphites.