

WELCOME



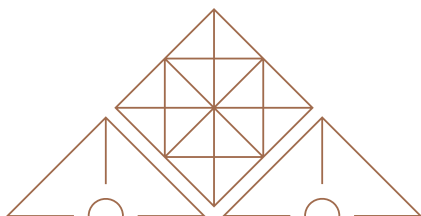
The chosen theme for our menu is French Impressionism.

Impressionism was a radical art movement that began in the late 1800s to early 1900s, centered primarily around Parisian painters.

Impressionists rebelled against classical subject matter and embraced modernity, desiring to create works that reflected the world in which they lived.

Allow our new menu in Madeleine takes you back to the age of French Impressionism. Flavours and aesthetics combine inspired by the famous artwork of artists such as Monet, Van Gogh, Degas and Renoir.

The creative style of their artwork was a representation of France in the 1800s through the eyes of an artist, revealing bright colours and bold brush strokes.





BESPOKE COCKTAILS

A view into French impressionism.

Impression 14.00

inspired by: Sunrise

Puerto de Indias gin, lime, strawberry,
coconut, orange, elderflower, cremant
sweet, refreshing, long

Muse 14.00

inspired by: Renoir's life

Absolut Citron Vodka, Calvados, fermented
blueberries, pomegranate, vanilla, lemon
citrusy, velvety, crisp

Atmosphere 15.00

inspired by: Houses of Parliament

Plantation pineapple rum, lapsang souchong,
pineapple, cynar
smokey, bittersweet, deep

Inspiration 15.00

inspired by: Water Lilies

Ki No Bi Gin, herb de provence, Lillet Rose, Aperol
floral, bitter, elegant

Insanity 15.00

inspired by: Starry Night

Absolut Blue Vodka, wild strawberry, lime, egg
white, sugar
acidic, sour, fruity

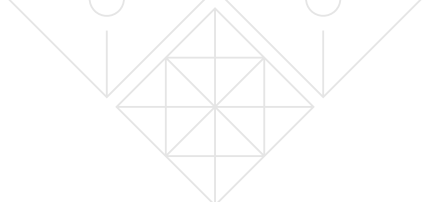
Enchantment 18.00

inspired by: The Japanese Footbridge

Hibiki Harmony Whisky, miso caramel,
toasted sesame, angostura bitters
rich, umami, lasting

PLEASE INFORM YOUR WAITER IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS.

We take careful steps to minimise cross contamination in the kitchen but cannot guarantee
that dishes are free from traces of nuts, soy, dairy, egg, wheat or other allergens.



CLASSIC COCKTAILS

Alexander 14.00

Cognac Blend – crème de cacao – cream

Corpse Reviver No2 14.50

Beefeater 24 Gin – Cointreau – Lillet Blanc –
Absinthe – lemon juice

Champagne Cocktail 16.00

Rémy Martin 1738 – spiced sugar – Collet Brut

French 75 15.00

Beefeater 24 Gin – lemon – sugar – Collet Brut

Kir Royale 15.00

Crème de Cassis – Collet Brut

Vieux Carré 13.00

Makers Mark Bourbon – Remy Martin 1738 –
sweet vermouth – Dom Bénédictine –
Peychaud's Bitters

Grasshopper 13.00

Crème de Cacao White – mint liqueur – cream

French Connection 13.00

Remy Martin 1738 – Saliza Amaretto

**Our bartenders will happily make any of
the other classic cocktails on request.**



MARTINIS

Dry Martini 16.00

Absolut Elyx or Tanqueray 10 - Dry Vermouth

Vesper Martini 10.00

Absolut Elyx - Tanqueray 10 - Lillet Blanc

Madeleine Martini 13.00

Absolut Elyx - Pineapple - Raspberry - Lemon
Tart Air

Sauternitini 14.00

Sauternes - Reyka Vodka
Darjeeling Liqueur - Apricot

NON-ALCOHOLIC

Gratitude 8.50

Inspired by: Sunflowers

Mango, Vanilla, Apple, Lime, Mint, Elderflower

Crisp, Refreshing, Sparkling

La Vie 8.50

Inspired by: The Artist's Garden

Lemon, Grapefruit and Rosemary Tonic,
Lavender, Herb de Provence

Tall, Floral, Citrusy

Rehearsal 8.50

Inspired by: Ballet Dancers

Lemon, Almond, Rose

Sweet, Sour, Short



CHAMPAGNE

125ml / Bottle

**Champagne Collet, Brut Premier Cru
'Art Déco' NV (vg) 16.00 / 64.00**

Extended lees ageing, biscuit, toast

**Champagne Collet,
Brut Rosé NV (vg) 17.00 / 69.00**

Raspberries, mulberry, mandarin

**Champagne Perrier-Jouët,
Grand Brut NV 21.00 / 103.00**

Brioche, soft peach, excellent intensity

**Champagne Perrier-Jouët,
'Blason Rosé' NV 31.00 / 150.00**

Raspberry, strawberry, violet

**Champagne Louis Roederer,
Collection NV 120.00**

Sweet fruit, toast, luxurious

**Champagne Ruinart,
Blanc de Blancs NV 170.00**

Ripe citrus, nectarine, refreshing

**Champagne Perrier-Jouët,
'Belle Epoque' 2013 270.00**

Peach, pear, rhubarb

Champagne Dom Perignon 280.00

Pastry, apricot, a hint of mint

FIZZ

125ml / Bottle

**Prosecco Extra Dry,
Canal Grando (vg) 9.00 / 39 .00**

Veneto, Italy. Pear, apple, white peach

**Crémant d'Alsace 'Cuvée Julien Brut',
Dopff Au Moulin NV 12.00 / 47.00**

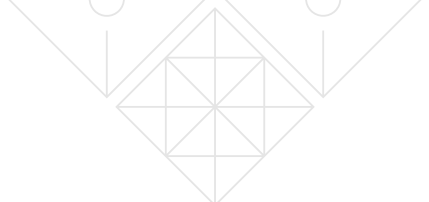
Alsace, France. Traditional method, quince, white flowers

**'Chalklands' Classic Cuvée Brut,
Simpsons Wine Estate NV (vg) 14.00 / 59.00**

Kent, England. Caramelised pear, millefeuille, bright citrus

**'Canterbury Rose'
Sparkling Rosé Brut, Simpsons Wine Estate 2019 (vg)
15.00 / 62.00**

Kent, England. Raspberry sorbet, wild strawberry & lime, complex



WHITE WINE

175ml / Bottle

FRUIT

Chevanceau Blanc 7.50 / 29.00

France. Grapefruit, floral, easy drinking

**Grenache Blanc, 'Big Buzz',
Caves Fonjoia (vg) 36.00**

Languedoc, France. Peach, thyme, rosemary

**Sauvignon Blanc 'The Nest',
Lake Chalice (vg) 11.00 / 43.00**

Marlborough, New Zealand. Exotic fruit, blackcurrant, gooseberry

**Savennières, 'Le Moulin de Gué',
Domaine des Forges (vg) 58.00**

Loire, France. Green apple, fennel, hazelnut

MINERAL

**Piquepoul Terret 'l'Arête de Thau',
Côtes de Thau (vg) 9.00 / 33.00**

Languedoc, France. Grapefruit, citrus, crisp

Pinot Grigio, Il Casone (vg) 10.50 / 39.00

Veneto, Italy. Apricot, apple, linden flower

**Gavi del Comune di Gavi 'Fossili',
San Silvestro (vg) 11.00 / 43.00**

Piedmont, Italy. Crystalline lemon, mineral, green apple

Chablis, Domaine Jean Goulley (org) (vg) 70.00

Burgundy, France. Lemon zest, razor sharp acidity

OAK

**Chardonnay,
Domaine des Pourthié (vg) 9.50 / 35.00**

Languedoc, France. Pineapple, citrus, rounded

**Viognier '1753',
Château de Campuget (vg) 11.00 / 44.00**

Languedoc, France. Nectarine, honeysuckle, honey

'Edda Lei Bianco', San Marzano (vg) 53.00

Puglia, Italy. Orange blossom, peach, rosemary

**Pouilly-Fuissé, 'Lise Marie',
Domaine Ferrand 2021 (vg) 74.00**

Burgundy, France. Peach, hazelnut, complex



RED WINE

175ml / Bottle

SILK

**Pinotage 'Founders',
Swartland Winery (vg) 30.00**

Western Cape, South Africa. Red cherry, blackberry, cloves

**Pinot Noir,
Viña Edmara 9.50 / 36.00**

Valle de Casablanca, Chile. Violets, black cherry, strawberry

**Fleurie,
Olivier Ravier (vg) 11.60 / 47.00**

Beaujolais, France. Redcurrant, cocoa, graphite

SPICE

**Carignan Noir 'Je t'aime',
Olivier Coste (org) 10.50 / 40.00**

Languedoc, France. Raspberry, sweet spice, cranberry

**Barbera Appassimento,
San Silvestro (vg) 44.00**

Piedmont, Italy. Cherry compote, blueberry, liquorice

**Rioja Reserva,
Bodegas Ondarre (vg) 12.00 / 48.00**

Rioja, Spain. Leather, vanilla, classic

BOLD

**Château Lestrille,
Bordeaux Supérieur (vg) 11.10 / 43.00**

Bordeaux, France. Classic Merlot, hint of spice, silky tannin

**Malbec 'Alto Molino',
Piattelli Vineyards (vg) 11.00 / 44.00**

Mendoza, Argentina. Red fruit, lavender, chocolate

**Cabernet Sauvignon
'Kirribilli Single Vineyard',
Jim Barry Wines 2018 60.00**

South Australia. Red plum, cassis, tobacco



ROSÉ WINE

175ml / Bottle

**Primitivo Rosé 'Tramari,'
San Marzano (vg) 9.50 / 35.00**

Puglia, Italy. Wild cherries, raspberry, peach

**Rosé 'Cuvée Marie Christine', Cru Classé, Château
de l'Aumérade 11.40 / 46.00**

Provence, France. Strawberries, stone fruit, hint of vanilla

**'A.MUSE' Rosé,
Muses Estate (vg) 56.00**

Stereia Ellada, Greece. Gooseberry, strawberry, elegant

CORAVIN WINES

Smaller glasses of our very finest wines
125ml

WHITE

**Savennières, 'Le Moulin de Gué',
Domaine des Forges (vg) 11.00**

Chablis, Domaine Jean Goulley (org) (vg) 13.00

**Pouilly-Fuissé, 'Lise Marie',
Domaine Ferrand 2021 (vg) 15.00**

RED

**Cabernet Sauvignon
'Kirribilli Single Vineyard',
Jim Barry Wines 2018 12.00**

DESSERT WINE

100ml / 375ml bottle

**Château Suduiraut, Castelnau de Suduiraut
Sauternes 9.80 / 36.00**

Bordeaux, France. Honeyed orange, peach & pineapple, elegant

PORT

100ml / Bottle

Barros Vintage Port 1996 11.90 / 95.00

Douro, Portugal. Sweet, dried fruit, excellent length



BEER & CIDER

Pint

Asahi Super Dry 6.50

Osaka, Japan

Pilsner Urquell 6.50

Plzeň, Czech Republic

Guinness 6.50

Dublin, Ireland

Intuition, Attic Brew Co. 6.50

Birmingham, England

330ml Bottles

Peroni Nastro Azzurro 5.50

Rome, Italy

Peroni Gluten Free 6.00

Rome, Italy

Lucky Saint 0.5% 6.00

Bavaria, Germany

Aspall 5.50

Suffolk, England

MIXERS & SOFTS

Coca-Cola / Diet Coke 3.80

London Essence 3.80

Blood Orange & Elderflower Tonic / Crafted Lemonade /
Ginger Ale / Ginger Beer / Grapefruit & Rosemary Tonic
/ Original Indian Tonic Water / Pineapple Soda / Pink
Grapefruit Soda / Pomelo & Pink Peppercorn Tonic / Soda
Water / White Peach & Jasmine Soda

Juices 330ml 3.80

Apple / Orange / Pineapple / Cranberry / Grapefruit /
Tomato / Pear

Hildon Water Small / Large 3.80 / 5.50

Still / Sparkling

TEA & COFFEE

Speciality Teas & Tisanes 4.50 per pot

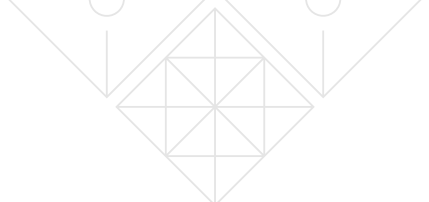
Assam / Darjeeling / Earl Grey / English Breakfast Hunan
Green / Jasmine Pearls / Lapsang Souchon / Lemon Verbena
/ Milky Oolong / Peppermint / Rooibos / Silver Needle

Quarter Horse Coffee 4.50 / Extra Shot 1.00

Americano / Cappuccino / Flat White / Latte / Macchiato

Espresso 3.50

Hot Chocolate 6.50



PREMIUM SPIRITS

VODKA

Grey Goose 5.50
Beluga Noble 5.00
Haku 4.50
Crystal Head 7.00
Belvedere Lemon Basil Vodka 8.00

GIN

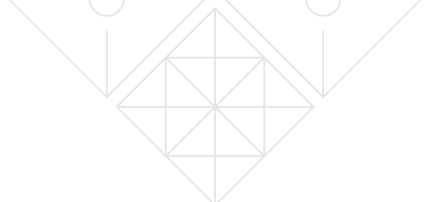
Roku 4.00
Ki No Bi 8.00
Monkey 47 6.50
Tanqueray 10 5.50
Gin Mare 5.50
Malfy Con Arancia 6.00
Puerto de Indias 4.50

PORT / FORTIFIED WINE

Barros 1996 Vintage Port 11.90
Taylor's 30 yo Tawny Port 12.00
Cardenal Cisneros Pedro Ximenez Sherry 11.00
Bodegas Hidalgo Amontillado Seco Sherry 6.00

DIGESTIF

Nardini Grappa Bianca 9.00
Pastis 51 6.00
Fernet Branca 5.00
Pernod Absinthe 68% 8.00



PREMIUM SPIRITS

TEQUILA/MEZCAL

Don Julio Blanco	6.00
Patron Reposado	6.50
Don Julio 1942 Anejo Tequila	35.00
Del Maguey Mezcal	6.50
Patron Anejo	10.00

RUM

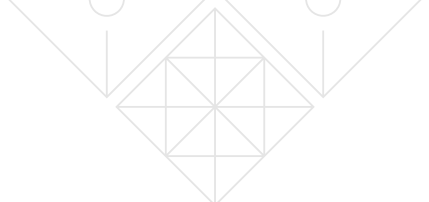
Plantation 3*	4.50
Brugal 1888	5.50
Mount Gay Black Barrel	7.00
Mount Gay XO	12.00
Diplomatico Reserva	5.00
Pyrat Rum XO	6.00
El Dorado 15 yo	8.00

WHISKEY

Bowmore 15 Years Old	9.00
Hibiki Harmony	11.00
Highland Park 12 Years Old	5.50
Highland Park 18 Years Old	15.00
The Macallan 12 Years Old Double Cask	9.00
The Macallan 15 Years Old Double Cask	15.00
The Macallan 18 Years Old Double Cask	40.00
Octomore Edition 13.1 Barley Whisky	25.00
Redbreast 15 Years Old	12.00
Woodford Reserve Rye	8.50
Yamazaki Distiller's Reserve	8.00

COGNAC

Rémy Martin 1738	7.00
Rémy Martin Tercet	17.00
Rémy Martin XO	17.50
Hennessy XO	25.00
AE Dor XO Fine Champagne Cognac	15.00



BAR MENU

Lobster roll 19.00

Salted fennel, Marie Rose, brioche

Steak au poivre 28.00

Rump cap, peppercorn, bistro salad, mushroom
fries, ketchup

Ratatouille 13.00

Toasted sourdough, yeast butter, citrus crumb

Confit Leek & baron bigod quiche 13.00

Buttered leeks, truffle, rocket

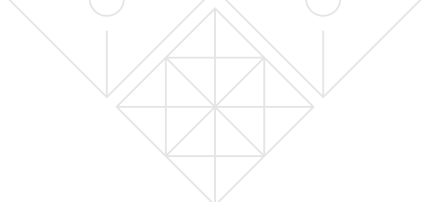
SWEETS

Yuzu & raspberry macaron 8.00

Yuzu whipped ganache, raspberry powder
& gel-filled macaron

House Madeleines 6.00

Chocolate dipped & vanilla
dusted madeleines



BAR MENU

Spiced mix nuts 5.50

Queen green olives 5.50

Salted chilli corn 5.50

A Selection of cheese and meat 16.00

Saucisson, jambon de bayonne, chicken liver pate
- cherry Fourme d'ambert, Tunworth brie
& berkswell

Hash browns 8.00

Parmesan, truffle
add caviar + 15.00

Chicken lollipop 8.00

Herb emulsion, chicken skin crumb

Smoked salmon tartar 13.00

Horseradish and beetroot cream, cucumber, dill

Exmoor caviar

10g. 30g. 50g - £35 / £60 / £90

Beef dripping crumpets, crème fraiche, chive

Native oysters 8.00 per pair

Chilli, coriander, burnt lemon, chives