

Bienvenue



MADELEINE'S SIGNATURES

Madeleine Martini 12.00

In celebration of the hotel's 5 year birthday commemoration we are bringing back our most popular bespoke cocktail ever! Absolut Elyx vodka, Pineapple Cordial and Creme de Framboise are shaken together to create a light and fruity drink, with a dry and crispy lemon air on top.

Absolut Elyx - Creme de Framboise - Pineapple -
Lemon Air

Sweet, fruity, refreshing

King Louis Old Fashioned 16.00

Chocolate was first introduced into France when King Louis XIII received it as a gift for Christmas from his would be wife. Considered an exotic and medicinal beverage it quickly became a staple in the French Court where even Louis XV was a notable fan, mixing his own cup with vanilla and spices.

Remy Martin 1738 - Rubis Red Chocolate Wine -
Caramel

Strong, velvety, deep

Caveau 15.00

Inspired by the most popular cabaret in Paris, where artists used to gather to share their most unique ideas. Rue berry cordial, pink grapefruit liqueur, tequila aged in red wine barrel and lime juice are mixed to create a new refreshing, tangy and truly distinctive cocktail.

Codigo Tequila Rosa - Rue Berry - Grapefruit - Lime

Sour, elevated, peppery

Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts
L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering.

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Welcome to the new Madeleine Drinks &
Food menu

Classic cocktails have stood the test of time,
offering a glimpse into the history and
evolution of mixology. Few things capture the
elegance of a by-gone era quite like a well-
executed classic cocktail; they form a lasting
legacy that continues to define bar culture
around the world.

And that is why the classics never truly go out
of style

The Madeleine Team



TIMELESS LIBATIONS

MARTINI

Classic Martini 16.00

Absolut Elyx or London No.3 Gin - Dry Vermouth

Vesper Martini 14.00

Absolut Elyx - London No. 3 Gin - Lillet Blanc

Modern Martini 15.00

Haku Vodka or Roku Gin - Dry Vermouth

Local Martini 15.00

Spirit of Birmingham Vodka or Gin - Dry Vermouth

Rested Martinez 16.00

The Botanist Rested - Sweet Vermouth - Maraschino

OLD FASHIONED

Classic Old Fashioned 14.00

Wild Turkey Bourbon - Demerara Sugar - Angostura Bitters

Woodford Old Fashioned 16.00

Woodford Reserve - Demerara Sugar - Angostura Bitters

Smokey Old Fashioned 15.00

Ledaig 10 yo - Vanilla - Angostura Bitters

Rum Old Fashioned 18.50

Brugal 1888 - Vanilla - Orange Bitters

Spiced Rum Old Fashioned 16.00

Jester Spiced Rum - Orange Bitters - Demerara Sugar

Scotch Old Fashioned 22.00

The Macallan 12 yo - Demerara Sugar - Angostura Bitters

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NEGRONI

Iconic Negroni 14.00

No.3 London Gin - Campari - Valdespino Origen Vermouth

White Negroni 15.00

No.3 London Gin - Italicus - Suze

Boulevardier 14.00

Wild Turkey Bourbon - Campari - Valdespino Origen Vermouth

Resting in Florence 16.00

The Botanist Rested Gin - Campari - Valdespino Origen Vermouth

SPRITZ

Aperol 14.00

Aperol - Bosco Malera Prosecco - London Essence Soda Water

Hugo 14.00

Mondoro Elderflower - Bosco Malera Prosecco - London Essence Soda Water

Campari 14.00

Campari - Bosco Malera Prosecco - London Essence Soda Water

Madeleine Rosair 15.00

Noilly Pratt - Malfy Rosa - Bosco Malera Prosecco - London Essence Soda Water

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CLASSIC COCKTAIL RECOMMENDATIONS

Alexander 14.00

Cognac Blend - Crème de Cacao white - 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

Wild Turkey Bourbon - Remy Martin 1738
- Valdespino Origen Vermouth -
Dom Bénédictine -
Peychaud's Bitters

Grasshopper 13.00

Crème de Cacao White - mint liqueur - cream

Gimlet 13.50

London No.3 gin, Lime, Sugar

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

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CLASSIC COCKTAIL RECOMMENDATIONS

Last Word 13.00

Beefeater 24 Gin - Green Chartreuse - Maraschino

White Lady 14.00

Beefeater 24 Gin - Cointreau - Lemon

Repossession 16.00

Patron Reposado - Sherry - Apricot - Lemon

Jungle Bird 14.00

Havana 7 - Campari - Pineapple

Salty Dog 14.00

Absolut Blue Vodka - Grapefruit - Salt Rim

French Connection 13.00

Remy Martin 1738 - Disaronno

Serendipity 16.00

Avallen Calvados - Apple - Mint - Collet Brut

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LOW AND NO

COCKTAILS

Mount Rose 9.00

Honey, Lavender, Rosemary, Peach & Jasmine

Orgon 9.00

Mango, Vanilla, Lime, Mint, Elderflower

WINES (175 ml / Btl)

Levin Pinot Noir 5.60/24.00

Raisins, Honey, Cranberry

Levin Chardonnay 6.00/25.00

Pineapple, White peach, Vanilla

Lyre's Sparkling 8.00/38.00

Green Apple, Peach, Lime

BEERS

Lucky Saint 0.5% Lager **6.50**

Lucky Saint 0.5% Pale Ale **6.50**

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CHAMPAGNE

125ml / Bottle

Collet, Brut Premier Cru 'Art Déco' NV

18.00/81.00

Extended lees ageing, biscuit, toast

Collet, Brut Rosé NV

19.50/85.00

Raspberries, mulberry, mandarin

Perrier Jouet Grand Brut NV

25.00/125.00

Brioche, soft peach, excellent intensity

Perrier Jouet Blason

37.00/165.00 Rosé' NV

Raspberry, strawberry, violet

Telmont Organic NV

25.00/125.00

Citrus, anise, white fruits

Telmont Grand Rosé NV

37.00/165.00

Red fruits, rhubarb, mint

Louis Roederer, Collection NV

140.00

Sweet fruit, toast, luxurious

Ruinart, Blanc de Blancs NV

195.00

Ripe citrus, nectarine, refreshing

FIZZ

125ml / Bottle

Prosecco Extra Dry, Canal Grando

11.50/ 42.00

Veneto, Italy. Pear, apple, white peach

Crémant de Bourgogne Brut, André Delorme

12.50/ 48.00

Burgundy, France.

Traditional method, quince, white fruits

'Chalklands' Classic Cuvée Brut, Simpsons Wine Estate NV (vg)

16.00/62.00

Kent, England. Caramelised pear, millefeuille, bright citrus

'Canterbury Rose' Sparkling Rosé Brut, Simpsons Wine Estate 2019 (vg)

17.00/65.00

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

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WHITE WINE

175ml / Bottle

Chenin Blanc, Wild Garden **9.50/35.00**

Cape Coast, South Africa.
Green apple, mango, honeydew melon

L'Eclat, Domain de Joy **10.50/38.00**

Gascogne, France.
Grapefruit, luche, lemongrass

Picpoul de Pinet, "Le Montalus" **11.50/41.00**

Languedoc, France.
Lemon zest, granny smith apple, mineral

Chardonnay, Le Colombiers, Villa Noria **12.50/47.00**

Languedoc, France.
Exotic fruit, vanilla, textured

Pinot Grigio, Andre di Pec **13.00/48.00**

Friuli-Venezia-Giulia, Italy.
Fresh lime, dried herbs, perfect balance

Sauvignon Blanc, Ibbotson Family **13.50/52.00**

Marlborough, New Zealand.
Blackcurrant leaf, passion fruit, melon

Mâcon-Villages Mont Pelé, Domaine des Chenevières **14.50/54.00**

Burgundy, France.
Citrus, apple, waxed lemon

Albariño, Rias Baixas Lagar de Cervera **16.50/62.00**

Galicia, Spain.
Lemon peel, quince, pineapple

Gavi di Gavi, Rovereto, Chiarlo **18.00/66.00**

Piedmont, Italy.
Peach, white pepper, pear

Chablis, Domaine Jean Goulley **19.00/72.00**

Burgundy, France.
Peach, savoury notes, complex

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RED WINE

175ml / Bottle

Pinotage, Wild Garden

10.0/36.00

Cape Coast, South Africa.
Plum, bramble, red cherry

Chianti, Gentilesco, Bonacchi

10.50/39.00

Tuscany, Italy.
Red cherry, cassis, cocoa

Merlot, La Petite Lestrille

11.50/43.00

Bordeaux, France.
Red fruit, plum, easy drinking

Pinot Noir, Les Colombiers, Villa Noria

13.00/49.00

Languedoc, France.
Blackberry, blackcurrant, silken

Shiraz, Billi Billi, Mount Langi Ghiran

13.00/51.00

Victoria Australia.
Redcurrant, spice, blackberry

Fleurie, Olivier Ravier

14.00/54.00

Beaujolais, France.
Cranberry, mocha, graphite

This Is Not Another Lovely Malbec, Riccitelli

14.50/57.00

Mendoza, Argentina.
Wild raspberry, plum, elegant

Crozes-Hermitage, Les Jalets, Jaboulet Aîné

16.00/63.00

Côtes du Rhône, France.
Black fruit, cherry, cedar wood

Rioja Reserva, Viña Alberdi

17.50/67.00

Rioja, Spain.
Red berry, toasted cedar, morello cherry

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ROSÉ WINE

175ml / Bottle

'Syrah Grenache' Rosé, Château de Campuget

10.00/36.00

Languedoc, France.

Wild strawberry, grapefruit, fresh

Primitivo Rosé 'Tramari,' San Marzano (vg)

10.50/39.00

Puglia, Italy. Wild cherries, raspberry, peach

**Rose' 'AumeradeStyle', Cotes de Provence,
Chateau de l'Aumerade**

13.00/48.00

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

CORAVIN WINES

Smaller glasses of our specially selected wines
125ml

WHITE

**Savennières, 'Le Moulin de Gué', Domaine
des Forges (vg) 12.00**

**Pouilly_Fuissé, 'Lise Marie',
Domaine Nadine Ferrand 19.00**

RED

Barolo, Castiglione Vietti 27.00

Rioja Gran Reserve, 904 Selección Especial 34.00

CHAMPAGNE

Telmont Vinotheque 65.00

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PREMIUM

A collection of our finest wines

WHITE

Meursault, Philippe Bouzereau 128.00
Burgundy, France. Brioche, chestnut, honey

**Terre de Silex, Château de Sancerre
(vg) 98.00**
Loire, France. Gooseberry, nettle, lemon

RED

**Château Cruzeau, Saint-Émilion Grand
Cru 77.00**
Bordeaux, France. Cherry, chocolate, tobacco

**Châteauneuf-du-Pape, Domaine de la
Solitude (vg) 92.00**
Rhône, France. Blackberries, earthy, leather

CHAMPAGNE

**Perrier-Jouët, 'Belle Epoque' 2013
295.00**
Peach, pear, rhubarb

**Dom Perignon
320.00**
Pastry, apricot, a hint of mint

**Telmont Vinotherapie
300.00**
Crushed Raspberries, Pepper, Almonds

DESSERT WINE & PORT 100ml / Bottle

**Château Suduiraut, Castelnau de
Suduiraut Sauternes 16.00 / 45.00**
Bordeaux, France. Honeyed orange, peach &
pineapple, elegant

**Barros 20 Years Old Tawny Port
18.00**
Douro, Portugal. Sweet, dried fruit, excellent
length

**Taylor's 30 Years Old Tawny Port
300.00**
Douro, Portugal. Raisins, Butterscotch, Caramel

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BEER & CIDER

Pint

Birra Moretti 7.50

U d i n e , I t a l y

Heineken 7.50

A m s t e r d a m , N e t h e r l a n d s

Guinness 7.50

D u b l i n , I r e l a n d

Cruzcampo 7.50

S e v i l l a , S p a i n

Brixton Reliance Pale Ale 8.00

L o n d o n , E n g l a n d

Orchard Thieves Cider 6.50

C o r k , I r e l a n d

330ml Bottles

Peroni Nastro Azzurro 7.00

R o m e , I t a l y

Peroni Nastro Azzurro Gluten Free 7.60

R o m e , I t a l y

Estrella Inedit 7.20

B a r c e l o n a , S p a i n

Empress IPA 8.00

L e a m i n g t o n S p a , E n g l a n d

Noam Lager 9.00

M u n i c h , G e r m a n y

Aspall Cider 7.00

S u f f o l k , E n g l a n d

MIXERS & SOFTS

Coca-Cola/ Diet Coke 4.00

London Essence 4.00

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

Juices 330ml 3.80

A p p l e / O r a n g e / P i n e a p p l e / C r a n b e r r y /
T o m a t o

Harrogate Water Small / Large 3.80 / 5.50

S t i l l / S p a r k l i n g

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PREMIUM SPIRITS

VODKA

- Grey Goose 7.00
- Spirit of Birmingham 6.25
- Haku 6.50
- Crystal Head 8.00
- Meili 6.00

GIN

- Roku 66.50
- Ki No Bi 9.50
- Monkey 47 9.20
- London No.3 6.50
- Gin Mare 7.00
- Malfy Con Arancia 6.20
- Puerto de Indias 6.20

COGNAC

- Rémy Martin 1738 8.70
- Rémy Martin Tercet 17.00
- Rémy Martin XO 25.00
- Louis XIII 180.00

DIGESTIF

- Pastis 51 6.00
- Fernet Branca 5.00
- Pernod Absinthe 68% 8.00

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TEQUILA/MEZCAL

Don Julio Blanco 8.20

Patron Reposado 8.50

Don Julio 1942 Anejo Tequila 35.00

Patron Anejo 10.20

Codigo Rosa Tequila 6.50

Del Maguey Mezcal 8.00

RUM

Planteray 3* 6.00

Brugal 1888 7.20

Mount Gay Black Barrel 7.70

Mount Gay XO 12.50

Diplomatico Reserva 6.50

Pyrat Rum XO 7.00

El Dorado 15 YO 8.50

WHISK(E)Y

Bowmore 15 Years Old 10.50

Hibiki Harmony 13.00

Highland Park 12 Years Old 6.70

Highland Park 18 Years Old 17.00

The Macallan 12 Years Old Double Cask 10.00

The Macallan 15 Years Old Double Cask 20.00

The Macallan 18 Years Old Double Cask 45.00

Octomore Edition 14.1 Barley Whisky 25.00

Redbreast 15 Years Old 12.00

Glenrothes 18 years old 22.00

Bruichladdich The Classic Laddie 7.50

Eagle Rare 10 Years Old 6.50

Woodford Reserve Bourbon 9.00

Caol Ila 12 Years Old 13.00

The Macallan 30 Years Old Double Cask 250.00

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BAR MENU

Plats Principaux

Croque Monsieur 12.00

Bayonne ham, Gruyere (G/MI)

Croque Madame 14.50

Bayonne ham, Gruyere, Burford brown egg (G/MI/E)

Crab Roll 18.00

Fennel, lemon, creme fraiche (G/CR/MI)

Tableau de partage

Charcuterie Board 19.00

Bayonne ham, coppa, salami, chutney, baguette (G/SD)

Baked Camembert 19.00

Rosemary, chilli jam, baguette (G/SD/MI)

British and French Fromage Board 18.00

Roquefort, Gloucester, Bath soft, Sainte-Maure,
Miller's artisan biscuits and apricot chutney (G/MI/SD)

La Salade

Niçoise 10.00

Potato, egg, fine beans, olives (E/M/SD)

Lyonnaise 13.00

Alsace bacon, egg, brioche (E/G/MI)

Add: Chicken breast **9.00** Add: smoked salmon (F) **11.00**

Plats Petites

French Onion Soup 8.50

Baguette, comte, chive (G/F/MI/SD)

Bayonne Ham and Gruyere Croquettes 9.00

Dijon mayonnaise (M/G/E/SD/MI/C)

Sole Goujons 11.00

Cornichon, caper, dill & lemon emulsion (E/F/SD/G)

Asparagus, Poached Burford Browne Egg 11.00

Sauce Maltaise (E/MI)

Petit Pois, Mint, Vegan Feta & Quinoa Tart 9.00

Dill oil, micro salad (G/S/M/SD) V.E

Bavette à l'échalote et frites maison

Bavette steak, red wine, herbs & shallot jus, frites (SD)

25.00

Signature de Madeleine's

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Collations au bar

Salted chilli corn 5.50

Mini pain fusette 6.00

Cafe de paris butter (G/MI/F)

Nocellara olives 5.50

Chilli, oregano, garlic

Frites 6.00

Thyme salt

Frites au Truffe et Fromage 7.00

Truffle and parmesan (MI,E)

Friandises

House Madeleines 6.50

Chocolate dipped & vanilla dusted madeleines (G/E/MI/S)

Sélection aux patisseries 15.00

Home made selection from our pastry chef (G/S/E/MI/SD)

Thé et café

Speciality Teas & Tisanes 4.50

Assam / Darjeeling / Earl Grey / English Breakfast Hunan
Green / Jasmine Pearls / Lapsang Souchong / Lemon
Verbena/ Rooibos Breakfast/Milk Oolong(MI)/ Peppermint/
Silver Needle

Peak & Wilde Brazil Santa Izabel 4.50

Americano / Cappuccino / Flat White / Latte / Macchiato Espresso

Dairy alternatives: Oat (G), Soya (S), Coconut

Hot Chocolate

6.50

**Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts
L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame**

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering.

Prices are in gbp sterling & include vat at the current rate. A 12.5% Discretionary service charge, shared wholly with the team, will be added to your bill. May we remind you we are a cashless venue.