

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.

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.



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

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.



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

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.



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 Bénédicte -
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.**

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.



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 7yo - 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

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

**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.



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
-------------------------	----------	-------------

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.



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 Rosé' NV

37.00/165.00

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

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.



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

Wines by the glass are available as 125ml measures on request.

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.



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**

Cotes du Rhone, France.
Black fruit, cherry, cedar wood

Rioja Reserva, Viña Alberdi **17.50/67.00**

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

Wines by the glass are available as 125ml measures on request.

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.



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

Wines by the glass are available as 125ml measures on request

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.



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
30.00**
Douro, Portugal. Raisins, Butterscotch, Caramel

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.



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

B l o o d O r a n g e & E l d e r f l o w e r T o n i c / C r a f t e d

L e m o n a d e / G i n g e r A l e / G i n g e r B e e r /

O r i g i n a l I n d i a n T o n i c W a t e r / P i n k G r a p e f r u i t S o d a / S o d a

W a t e r / W h i t e P e a c h & J a s m i n e S o d a

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

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.



PREMIUM SPIRITS

VODKA

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

GIN

- Roku 6.50
- 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

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.



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 12Years 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

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.



BAR MENU

Lunch

Served daily from 12:00 to 18:00

Plats Principaux

Croque Monsieur 12.00

Bayonne ham, Gruyere (G/MI)

Croque Madame 14.50

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

Hot Smoked Salmon & Crayfish Tail Roll 16.00

Pickled shallot, lemon, creme fraiche, herb salted frites
(G/CR/F/MI/SD)

Tableau de partage

Charcuterie Plat 12.00

Prosciutto, Bresaola, Salame, Chutney, Baguette (G/SD)

Fromage Plat 16.00

Bath Blue, Barbers Vintage Cheddar, Finn, Clara, Miller's artisan
biscuits and apricot chutney (G/MI/SD)

La Salade

Salade de Chevere Chaud 11.00

Bitter leaves, cherry tomatoes, olives, cucumber, Clara goats
cheese, crouton (G/MI/M)

Salade Parisienne 13.00

Fine beans, roquette, prosciutto, parmesan, cherry tomatoes
(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/MI/SD)

Confit de Canard Croquette 14.00

Rhubarb emulsion (G/E/MI/M)

Moules Marinier 14.00

White wine cream, parsley, petite baguette (G/MO/MI/S/SD)

Beef Fat Hash Brown 14.00

Truffle & Parmesan anglaise, wild herbs (S/E/MI/SD)

Plant Based Feta & Asparagus Tartlet 9.50

Preserved lemon vinaigrette (G/S/SD) V.E.

Cumberland Sausage en Croute 9.50

French Mustard Ketchup (G/E/M/SD)

Bavette à l'échalote et frites maison

Bavette steak (cooked medium), pepper sauce, truffle & parmesan
fries (S/MI/SD)

25.00

Signature de Madeleine's

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.



BAR MENU

Dinner

Served daily from 18:00 to 21:00

Assiettes à Partager

Rosemary Focaccia 5.50

Cultured Butter (G/MI/)(V)

Cured Meat Board 19.00

Chorizo, bresaola, prosciutto, salame, apricot chutney, grissini, pickles, olives (G/SD)

Baked Normandy Camembert 16.00

Chilli jam, rustic baguette
(G/MI)

Cauliflower Cheese Croquettes 9.50

Golden beetroot piccalilli (G/E/MI/C/MU/SD)(V)

Grillé

Double Beef Burger 21.00

Two Aubrey Allen patties, cheese sauce, gherkins, seasoned chips (G/S/E/MI/C/MU/SD)

Plant Based Burger (VE) 18.50

Smoked Applewood, apricot chutney, pickles, seasoned chips
(G/S/C/SD)

10 oz. Ribeye 37.00

(C)

10 oz. Sirloin 35.00

(C)

8 oz. Bavette 27.50

Served medium (C)

Peppercorn Sauce (S/MI/MU/SD) - Bearnaise Sauce (E/MI)

Bone Marrow Sauce (SD)

All our steaks are served with roasted plum tomato, portobello mushroom & a sauce of your choosing

Sucré

Chocolate Brownie 8.50

Sauce Suchard, vanilla ice cream (G/E/MI)

Selection of Ice Cream & Sorbets 7.00

Fresh Seasonal berries, strawberry syrup (S/MI)

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.



Collations au bar

Salted chilli corn 5.50

Mini pain fusette 6.00

Cultured Butter(G/MI)

Nocellara olives 5.50

Frites 6.00

Herb 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 pâtisseries 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.