

MADISON

STARTERS & SALADS

Spiced sweet potato hummus | 10
Feta, pomegranate, pickled radish, seeded cracker (V)

Crispy-fried cod tacos | 13
Crunchy tortilla, avocado, mango & jalapeños

Burrata | 14
Slow roast peppers, pesto, focaccia croutons (V)

Stone bass ceviche | 14
Orange, avocado, plantain crisps

Beef carpaccio | 13
Ponzu, pickled carrot, wasabi, peanuts, sesame

Italian charcuterie | 16
Truffled mortadella, salami, prosciutto, coppa, rosemary focaccia

Smoked chicken & bacon cobb salad | 12/17
Soft hen's egg, crisp bacon, buttermilk ranch dressing

BURGERS

Madison cheeseburger | 18
House-made beef patty, Red Leicester, secret sauce, pickles, fries

Buttermilk-fried chicken burger | 18
Sriracha mayonnaise, kimchi, cheese, fries

Moving Mountains® vegan burger | 18
Applewood smoked vegan cheese, secret sauce, pickles, fries (VG)

JOSPER GRILL

GRASS - FED BEEF

8oz sirloin, La Pampas, Argentina | 28

10oz rib eye, La Pampas, Argentina | 34

52oz British tomahawk (TO SHARE) | 80

REEF & BEEF

8oz grass-fed sirloin, three garlic butter king prawns | 35

16oz grass-fed sirloin, whole garlic butter grilled lobster, truffle mac 'n' cheese (TO SHARE) | 88

FROM THE GRILL

Chicken breast, crunchy pineapple & chilli salad, satay sauce | 26

16oz pork T-Bone chop, soy maple glaze, apple sauce | 28

ADD TO THE CUTS

Sauces | 3

Blue cheese & bourbon, bearnaise or green peppercorn

Grilled garlic butter lobster | 20/40

Three garlic butter king prawns | 8

SEAFOOD

Shellfish platter (to share) | 80

Whole lobster, coconut-fried shrimp, tiger prawns, mussels, crab claws, grilled corn, fries, sauces and dips

Marinated salmon fillet | 27

Steamed asparagus, miso hollandaise, pickled enoki mushrooms

Whole grilled lobster | 45

Garlic butter, fries, green salad

WHEAT, GRAIN & VEGETABLES

Creamy crab linguine | 24

Fennel, chilli & parsley

Spring vegetable risotto | 19

Lemon oil, Pecorino Romano (V)

Gnocchi al Forno | 18

Roast peppers, aubergine, buffalo mozzarella (V)

SIDES

Fries 4.5

Truffle oil & parmesan fries 6

Mixed leaf salad 4

Rosemary focaccia 4

Spring greens, chipotle butter 4

Chopped salad, buttermilk ranch dressing 5

Herby buttermilk mashed potato 5

Red Leicester mac 'n' cheese 5

DESSERTS

Soft-baked choc chip cookie dough | 16

Hot chocolate sauce, caramel biscuits, milk ice cream (TO SHARE)

PBJ cheesecake | 9

Peanut butter, raspberry jelly

Warm chocolate fondant | 9

Caramelised banana, toffee sauce, malted banana ice cream

Pineapple Carpaccio | 9

Yuzu, coconut sorbet, pistachio praline (VG)

Lime leaf panna cotta | 9

Marinated strawberries, biscotti

Artisan British cheeses, quince, oatcakes | 14
Wookey Hole Cheddar, Tunworth, Cropwell Bishop Stilton, Ragstone

(VE) Vegan, (V) Vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Should you have any dietary requirements, including allergies or intolerances, please ask your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. All prices include VAT. A discretionary rate of 12.5% will be added to your bill.