MADISON

TWO COURSES FOR 50 | THREE COURSES FOR 55

STARTERS

Spiced sweet potato hummus

Feta, pomegranate, pickled radish, seeded cracker (V) (vegan option available)

Coconut shrimp tacos

Crunchy tortilla, avocado, mango & jalapeños

Burrata

Slow roast peppers, pesto, focaccia croutons (V)

Grilled spicy king prawns +5

Cucumber pickle, mint & green chilli chutney

Hickory-smoked Wagyu beef tartare +5

Truffled egg yolk, capers, shallots, buttermilk cracker

Stone bass ceviche

Orange, avocado, plantain crisps

MAINS

Teryaki salmon fillet

Steamed asparagus, miso hollandaise

Saffron risotto

Spring vegetables, lemon oil, Pecorino Romano (V)

Duck, nduja & taleggio lasagne

Crunchy crackling & sourdough crust

Spring vegetable linguine

Vegan mascarpone, roast garlic (VE)

FESTIVE BRUNCH

Buttermilk fried chicken & cornbread waffles | 19

Sriracha Bloody Mary sauce, maple syrup, chipotle sour cream, fried egg

Steak & eggs | 29

8oz grass-fed sirloin, fried egg, chimichurri, fries

Avocado cornbread waffles | 18

Crushed avocado, grilled corn, smoked tomatoes, fried egg, chipotle crema (V)

The Italian Benedict

Truffled mortadella, slow roast peppers, red pesto hollandaise

Mushroom Miso Benedict

Woodland mushrooms in garlic butter, truffle oil, miso hollandaise (V)

Salmon Royale Benedict

Loch Fyne smoked salmon, pickled cucumber, salmon caviar hollandaise

JOSPER GRILL

INCLUDES ONE SIDE OF YOUR CHOICE Cooked over Applewood charcoal

USDA Prime, Pure Bred Angus | Star Ranch, Nebraska

10oz New York strip +12

8oz Fillet +17

Argentinian, grass-fed | Las Pampas

8oz sirloin

10oz rib eye +9

Marinated chicken breast

Crunchy pineapple & chilli salad, satay sauce

Whole grilled lobster + 20

Garlic butter, fries, green salad

DESSERTS

Soft-baked choc chip cookie dough

Hot chocolate sauce, caramel biscuits, milk ice cream (For two to share)

Pineapple Carpaccio

Yuzu, coconut sorbet, pistachio praline (VE)

Dark chocolate fondant

Raspberries & honeycomb

Mango Pavlova

Passion fruit cream, toasted coconut

Artisan British cheeses, quince, oatcakes | + 4 Wookey Hole Cheddar, Tunworth, Ragstone,

Cropwell Bishop Stilton

ADD TO THE CUTS

Sauces | 3

Blue cheese & bourbon, bearnaise or green peppercorn

Grilled bone marrow | 6

Grilled garlic butter lobster | half 23 | whole 46

SIDES

Fries 5 | Truffle oil & parmesan fries 6

Mixed leaf salad 4 | Herby buttermilk mashed potato 5

Spring greens, chipotle butter 4 | Rosemary focaccia 4

Red Leicester mac 'n' cheese 5