

M A D I S O N

TWO COURSE FOR 25 | THREE COURSE FOR 30

Burrata

Slow roast peppers, pesto, focaccia croutons (V)

Beef carpaccio

Ponzu, pickled carrot, wasabi, peanuts, sesame

Spiced sweet potato hummus

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

8oz Sirloin steak | +5

La Pampas, Argentina

Grilled marinated chicken breast

Crunchy pineapple & chilli salad, satay sauce

Marinated salmon fillet

Steamed asparagus, miso hollandaise, pickled enoki mushrooms

Smoked chicken & bacon cobb salad

Soft hen's egg, crisp bacon, buttermilk ranch dressing

Gnocchi al Forno

Roast peppers, aubergine, buffalo mozzarella (V)
(vegan option available)

All mains include a choice of fries, mixed leaf salad, focaccia
or spring greens

Pineapple Carpaccio

Yuzu, coconut sorbet, pistachio praline (VE)

Lime leaf panna cotta

Marinated strawberries, biscotti

Artisan British cheeses, quince, oatcakes | + 6

Wookey Hole Cheddar, Tunworth, Ragstone, Cropwell Bishop Stilton