

M A D I S O N

PLANT BASED MENU AVAILABLE UPON REQUEST

SNACKS

Bulleit bourbon brined buttermilk chicken fillets | 11
Korean chilli & maple glaze, yuzu mayonnaise

Lobster & shrimp cocktail | 17
Nordic rye bread, vodka cocktail sauce

Salmon ceviche tacos | 14
Pickled watermelon salsa, avocado, chipotle crema

Saffron & sun-dried tomato arancini | 11
Red pesto mayonnaise (V)

Coconut-fried shrimp | 11
Pineapple sweet chilli sauce

SHARERS

Shellfish platter | 65
Whole garlic butter lobster, coconut-fried shrimp, lobster & shrimp cocktail, garlic fries

Caviar | 65
30g Sturia Oscietra, blinis, crème fraiche, chives

Sharing platter | 39
Bulleit bourbon brined buttermilk chicken fillets, coconut-fried shrimp,
saffron & sun-dried tomato arancini, garlic fries, spicy nuts, olives

Italian charcuterie | 18
Truffled mortadella, salami, prosciutto, coppa, cheese straws

Artisan British cheeses, quince, oatcakes | 16
Wookey Hole Cheddar, Tunworth, Cropwell Bishop Stilton Ragstone

Herby garlic fries (VG) | 5.5 House mixed olives (VG) | 5.5
Beef dripping chips | 5.5 Spicy nuts (VG) | 5.5

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) suitable for vegan requirements (V) suitable for vegetarian requirements.

Madison is a CASHLESS venue; we only accept card payments. All prices include VAT. A discretionary rate of 15% will be added to your bill.