



PLANT BASED MENU

STARTERS

Smoked tofu poke salad bowl ^{344 kcal}
Avocado, edamame, mango, ponzu, almonds, sesame (VG)

Chickpea falafel ^{1027 kcal}
Houmous, roasted vegetables, olive oil breadsticks (VG)

MAINS

Grilled courgette & sun-dried peppers ^{925 kcal}
Confit olive oil potatoes, rocket, vegan parmesan (VG)

Meatless Farm meatballs ^{1008 kcal}
Vegan 'Nduja, rigatoni, Marinara sauce, baby spinach, vegan mozzarella (VG)

SIDES | 6

Herby garlic fries (VG) ^{708 kcal} (VG) Leafy greens, lemon & olive oil (VG) ^{156 kcal}
Rocket & pickled shallot salad (VG) ^{94 kcal}

DESSERTS

Soft-baked choc chip cookie dough ^{1725 kcal/965 kcal per person}
Hot chocolate sauce, peanut chip ice cream (to share) (VG)

Deep-fried apple pie ^{888 kcal}
Vanilla ice cream, bourbon caramel sauce (VG)

Northern Bloc strawberry & yuzu ice cream (VG) ^{200 kcal}

Should you have any allergies or intolerances, please advise 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. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. (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.

M A D I S O N