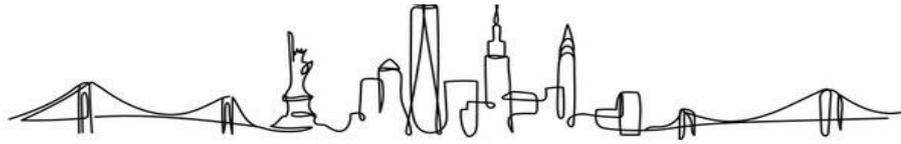


MADISON



NEW YORK ROOF TOP BRUNCH

TWO COURSES FOR 29 / THREE COURSES FOR 35

ADD FREE FLOWING BUBBLES FOR 35

STARTERS

Iberico ham croquetas, saffron aioli 518 kcal

Chickpea falafel houmous, roasted vegetables, olive oil breadsticks (VG) 1027 kcal

Burrata, beets, chicory, lovage pesto (V) 518 kcal

Yellowfin tuna & octopus ceviche tostadas, coconut, passion fruit, guacamole, chipotle crema 881 kcal

Smoked tofu poke salad bowl, avocado, edamame, mango, ponzu, almonds, sesame (VG) 344 kcal

MAIN COURSES

Fried chicken & pancakes, buttermilk pancakes, fried chicken, chilli glaze, maple syrup, fried egg 2081 kcal

Maple brioche French toast, pulled pork, fried egg, pickles, bourbon BBQ sauce 1478 kcal

Lobster Benedict, half lobster, English muffin, poached eggs, miso hollandaise 882 kcal | +10

8oz Flat iron steak, fried egg, garlic fries, rocket salad 1421 kcal | +5

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

SIDES | 6

Herby garlic fries (VG) 708 kcal **Buttermilk Caesar salad** 303 kcal **New potatoes** (V) 294 kcal

Roast garlic & taleggio bread (V) 427 kcal **Three cheese mac 'n' cheese** (V) 432 kcal

DESSERTS

Pumpkin spice panna cotta marinated orange, almond biscotti 456 kcal

Mississippi mud pie flat white coffee ice cream (V) 444 kcal

Deep-fried apple & Christmas pudding pie vanilla ice cream, bourbon caramel sauce (VG) 975 kcal

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.