

M A D I S O N

GROUP MENU

STARTERS

San Daniele prosciutto & melon 307 kcal
Lemon oil, aged balsamic

Yellowfin tuna tartare 565 kcal
Wasabi & yuzu dressing, pickled cucumber,
sriracha kewpie, prawn crackers

Fried chicken & pancakes 1540 kcal
Fried chicken tenders, buttermilk pancakes,
maple & bourbon butter, chilli glaze

Smoked tofu poke salad bowl 464 kcal
Avocado, edamame, mango, ponzu, almonds, sesame (VG)

MAINS

10oz Rib eye steak 1587 kcal | +10
Beef dripping chips, rocket & pickled shallots

Chicken Parmigiana 1168 kcal
Parmesan crumb, mozzarella, marinara sauce,
rocket & parmesan salad, garlic fries

Red prawn linguine 2008 kcal
Garlic butter red prawn, Tuscan cream sauce, chilli, parsley

Teriyaki fillet of sea bass, miso tomato salad, nori, samphire 552 kcal

Grilled courgette & aubergine 737 kcal
Herb & garlic-fried potatoes, vegan feta, chermoula, leafy greens (VG)

DESSERTS

Mississippi mud pie 454 kcal
Raspberry sorbet, raspberries (V)

Lemongrass cheesecake 512 kcal
Strawberries, granola, thai basil (V)

Pineapple tarte tatin 661 kcal
Spiced rum caramel, coconut ice cream (VG)

Comté cheese 650 kcal
Quince jelly, oatcakes

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.