

M A D I S O N

VALENTINE'S DAY MENU



Lake District beef carpaccio, winter truffle, parmesan, rocket

Margarita lobster taco, tequilla dressing, chipotle butter, pepper salsa, avocado, lime

Grilled artichoke & salsify salad, miso marinated mushrooms, champagne dressing (VG)

Puglian burrata, beets, chicory, lovage pesto (V)

Smoked salmon, fennel & yuzu salad, salmon caviar, rye bread

16oz sirloin steak, garlic butter king prawns, truffled mac 'n' cheese (for two to share)

52oz Tomahawk & whole lobster, beef dripping chips,

garlic butter (FOR TWO TO SHARE) +24 per person

Fillet of beef (served pink), truffle confit potato, buttered spinach, peppercorn sauce

Free range chicken supreme, green mango salad, peanut satay sauce

Miso-baked fillet of stone bass, XO sauce, scallop & prawn, sticky coconut rice

Saffron risotto, grilled vegetables, lemon oil, Pecorino Romano (V)

Beetroot & mushroom Wellington, winter truffle, roast vegetables,

wild mushroom & marsala sauce (VG)

Raspberry & vanilla mousse heart, Champagne poached rhubarb, candy floss

Pornstar martini sphere, passion fruit mousse, red velvet, prosecco

Saffron poached pear, blackberry, oat crumble, vanilla ice cream (VG)

Chocolate crèmeux, Valrhona milk chocolate truffles, strawberry, honeycomb

Artisan cheeses, quince jelly, oatcakes

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. 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.