

# M A D I S O N

## ROOF TOP BRUNCH



TWO COURSES FOR 35 | THREE COURSES FOR 39  
ADD BOTTOMLESS BUBBLES OR MIMOSAS FOR 29  
OR APEROL SPRITZ FOR 35

### STARTERS

Green Goddess salad bowl, artichoke, avocado, radish, smoked tomato, gem lettuce, croutons,  
Green Goddess dressing (VG) 468 kcal | Add grilled chicken breast £5 534 kcal

Severn & Wye smoked salmon, capers, cornichons, crème fraiche, crispy potatoes 432 kcal

Hearts of palm, mango & avocado 'ceviche', tortilla chips, coconut, lime, pickled chilli (VG) 482 kcal

Buttermilk-fried chicken tenders, hot & sour sauce, yuzu slaw, miso pickles 1077 kcal

Iberico ham croquetas, saffron alioli 651 kcal

Yellowfin tuna tartare, Wasabi dressing, pickled cucumber, sriracha kewpie, prawn crackers 541kcal | +8

### MAINS

Fried chicken & waffles, poached eggs, maple syrup 2221 kcal

Italian eggs Benedict, toasted muffin, prosciutto, roast peppers, pesto, hollandaise 1016 kcal

Rigatoni alla vodka, creamy tomato sauce, parmesan, vodka (V) 1379 kcal

8oz Flat iron steak, fried egg, garlic fries, rocket salad 1263 kcal upgrade to 8oz fillet steak | +25

Lobster & truffle mac & cheese, three cheese sauce, crispy shallots 1745 kcal | +10

Smoked sesame & almond tofu tostadas, guacamole, mango & jalapeno salsa (VG) 735 kcal

Grilled whole lobster, garlic fries, rocket & shallot salad 1829 kcal | +32

### SIDES | 6

Herby garlic fries (VG) 739 kcal | Buttermilk Caesar salad 433 kcal | New potatoes (V) 457 kcal

Truffled mac 'n' cheese 647 kcal | Roast garlic & Brie ciabatta (V) 571 kcal

### DESSERTS

Honeycomb cheesecake, salted caramel sauce, honeycomb ice cream (V) 769 kcal

Lime leaf panna cotta, mango, passion fruit, biscotti 692 kcal

Salted caramel chocolate brownie, caramel ice cream (V) 661 kcal

Strawberry & yuzu ice cream sundae, Biscoff crumb (VG) 699 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.