

# MADISON

TWO COURSES FOR 46 | THREE COURSES FOR 52

## STARTERS

### Buttermilk-fried chicken tenders

Hot & sour sauce, yuzu slaw, miso pickles 1277 kcal

### Margarita lobster taco

Tequilla & lime salsa, guacamole 1219 kcal | +6

### Severn & Wye smoked salmon

Capers, cornichons, crème fraiche, crispy potatoes 301 kcal

### Isle of Wight tomato, watermelon & feta

Balsamic dressing, basil & pine nuts – *vegan feta available (V/VG)* 313/276 kcal

### Green Goddess salad bowl

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons,  
Green Goddess dressing (VG) 443 kcal

### Tapas plate

Iberico ham croquetas, baked chorizo, saffron alioli, romesco 876 kcal

### Yellowfin tuna tartare | +4

Wasabi dressing, pickled cucumber,  
sriracha kewpie, prawn crackers 474 kcal

### Shrimp on ice (for two) | +6pp

Truffle mayonnaise, cocktail sauce 1021 kcal/510 kcal per person

### Shrimp & half lobster on ice (for two) | +18pp

Truffle mayonnaise, cocktail sauce 1471 kcal/735 kcal per person

## VEGETARIAN & PLANT-BASED MAINS

### Grilled aubergine parmigiana

Grana Padano, marinara sauce, mozzarella (V) 942 kcal

### Smoked sesame & almond tofu tostadas

Guacamole, mango & jalapeno salsa (VG) 577 kcal

### Grilled courgette, peppers & aubergine

Herb and garlic-fried potatoes, vegan feta, chermoula, leafy greens (VG) 1127 kcal

### Oscietra caviar 30g

Blinis, crème fraiche, chives 451 kcal | 120

## MAINS

### Red shrimp rigatoni alla vodka

Garlic butter red prawn, creamy tomato sauce, chilli & vodka 1308 kcal

### Grilled chicken breast, roast pepper pesto, Parma ham, mozzarella

Marinara sauce, rocket & parmesan salad 555 kcal

### Teriyaki fillet of sea bass

Miso datterini tomato salad, samphire & nori 562 kcal

### Herb-baked fillet of salmon

Niçoise salad of potato, green beans, boiled egg, tomato, olive & capers 781 kcal

### Lobster & truffle mac 'n' cheese | +10

Half lobster, three cheese sauce 1614 kcal

### Grilled whole lobster | +24

Garlic butter, rocket & shallot salad 1090 kcal

## 55 DAY DRY-AGED BEEF

### 8oz Flat iron steak

Rocket & shallot salad 435 kcal

### 8oz Fillet steak

Rocket & shallot salad 497 kcal | +19

### 10oz Rib eye steak

Rocket & shallot salad 990 kcal | +20

## TO SHARE

### 20oz Chateaubriand, rocket & shallot salad

1374 kcal/687 kcal per person | +19pp

### 20oz Chateaubriand & a whole lobster, rocket & shallot salad

3106 kcal/1553 kcal per person | +29pp

## SIDES

### Thick-cut beef dripping chips 567 kcal | 6

### Herby garlic fries (VG) 739 kcal | 6

### Truffle & parmesan fries, truffle mayo (V) 718 kcal | 8

### New potatoes, miso & wakame butter (V) 457 kcal | 6

### Truffled mac 'n' cheese (V) 647 kcal | 8

### Leafy greens, lemon & olive oil (VG) 236 kcal | 6

### Garlic butter & Brie ciabatta (V) 571 kcal | 6

### Buttermilk Caesar salad 433 kcal | 6

### Rocket, olive & smoked tomato salad, balsamic (VG) 247 kcal | 6

## EXTRAS

### Half lobster 386 kcal | 24

### Tequilla, chipotle & lime butter (VG) 375 kcal | 4

### Green peppercorn sauce 417 kcal | 4

### Chimichurri sauce (VG) 250 kcal | 4

## DESSERTS

### Soft-baked cookie dough

Vanilla ice cream (V) 645 kcal

### Lime leaf panna cotta

Summer berries, biscotti 589 kcal

### Salted caramel chocolate brownie

Caramel ice cream (V) 516 kcal

### Strawberry & yuzu ice cream sundae

Fresh strawberries, Biscoff crumb (VG) 584 kcal

### Honeycomb cheesecake

Honeycomb ice cream (V) 785 kcal

### Comté cheese

Quince jelly, oatcakes 615 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. (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements. Adults need around 2000 kcal a day.

Madison is a cashless venue - we accept card payments only. All prices include VAT. A discretionary rate of 15% service plus £1 for Hospitality Action will be added to your bill.