

M A D I S O N



ROOF TOP BRUNCH GROUP MENU

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

STARTERS

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

Buttermilk-fried chicken tenders, hot & sour sauce, yuzu slaw, miso pickles 1277 kcal

Iberico ham croquetas, saffron alioli 651 kcal

MAINS

Fried chicken & waffles, poached eggs, maple syrup 1884 kcal

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

Rigatoni alla vodka, creamy tomato sauce, parmesan, vodka (V) 1350 kcal

8oz Fillet steak, fried egg, garlic fries, rocket salad | +25 1263 kcal

SIDES | 6

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

DESSERTS

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

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.