

MADISON

TWO COURSES FOR 46 | THREE COURSES FOR 52

STARTERS

Buttermilk-fried chicken tenders
Hot & sour sauce, yuzu slaw, miso pickles (H) 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

Yellowfin tuna tartare | +4
Wasabi dressing, pickled cucumber,
sriracha kewpie, prawn crackers 474 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

11oz Grain-fed South American rib eye steak
Rocket & shallot salad (H) 831 kcal | +20

8oz Fillet steak
Rocket & shallot salad 497 kcal | +19

TO SHARE

52oz Grain-fed Australian Wagyu tomahawk (5-6 MBS)
Rocket & shallot salad (H) 1182 kcal | +90pp

20oz Chateaubriand, rocket & shallot salad
1374 kcal/687 kcal per person | +19pp

20oz Chateaubriand & a whole lobster, rocket & shallot salad
3788 kcal/1894 kcal per person | +29pp

SIDES

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

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

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. (H) made with Halal meat / (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 Action Against Hunger will be added to your bill.