# MADISON

# GROUP MENU

# STARTERS

## Tapas plate,

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

# Severn & Wye smoked salmon

Capers, cornichons, crème fraiche, crispy potatoes 239 kcal

#### Buttermilk-fried chicken tenders

Korean chilli glaze, yuzu slaw, miso pickles (H) 862 kcal

#### Green Goddess salad bowl

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons, Green Goddess dressing (VG) 862 kcal

# MAINS

## 8oz Fillet steak | +10

Garlic & herb fries, rocket & pickled shallots, peppercorn sauce 1002 kcal

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

Marinara sauce, rocket & parmesan salad, garlic fries 561 kcal

## Garlic shrimp rigatoni alla vodka,

Garlic butter shrimp, creamy tomato sauce, chilli & vodka 1318 kcal

#### Teriyaki fillet of sea bass

Mango & chilli salsa, miso dressing 572 kcal

# Chilli & maple glazed butternut squash

Miso mushrooms, pickled red onion (VG) 531 kcal

# DESSERTS

#### Salted caramel chocolate brownie

Caramel ice cream (V) 516 kcal

# Lime leaf panna cotta

Fresh fig, biscotti 603 kcal

#### Honeycomb cheesecake

Caramel sauce, honeycomb ice cream 785 kcal

# Comté cheese

Quince jelly, oatcakes (U) 615 kcal

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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, (U) unpasteurised cheese. Adults need around 2000 kcal a day. Madison is a cashless venue - we accept card payments only. A 15% service charge will be added to your bill. All prices include VAT.