

# M A D I S O N

## APERITIVO MENU

### OSCIETRA CAVIAR 30g

Blinis, crème fraîche, chives 451 kcal | 90

GIANT GORDAL OLIVES 250 kcal (VG) | 6    WASABI NUTS 640 kcal (VG) | 6

BELU PURIFIED WATER | 3

BELU PURIFIED SPARKLING WATER | 3

## COCKTAIL OF THE WEEK

### VELVET DUSK | 16

Cîroc Vodka, Pineapple tepache, Vanilla, Egg White, Ratafia Red Wine  
& Black Cherry Liqueur

### APEROL SPRITZ | 15

Aperol, Soda, Prosecco

### NEGRONI | 15

Sipsmith Gin, Martini Rubino Vermouth, Campari Italian Bitter

### GIMLET | 15

Monkey 47 Gin, Lime Cordial

### CARDINALE | 15

Cambridge Gin, Noilly Dry Vermouth, Campari Italian Bitter

### MANHATTAN | 15

Woodford Rye, Sweet and Dry Vermouth, Angostura Bitters & Orange

### MARTINI 1942 | 42

Don Julio 1942, Lillet Blanc, Agave Caviar

### N.A. EVERLICIOUS | 9

Everleaf forest, Lemongrass & ginger cordial, Vanilla & lime,  
Fever-Tree apricot soda

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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. A 15% service charge will be added to your bill. All prices include VAT.