# MADISON

# LUNCH MENU

# STARTERS

Buttermilk-fried chicken tenders | 10 Korean chilli glaze, yuzu slaw, miso pickles (H) 872kcal

Severn & Wye smoked salmon | 15 Charlotte potato salad, crème fraiche 293 kcal

Sweet potato, coconut & smoked chilli soup | 10

Sweet potato, coconut washinked chill 300p

Yellowfin tuna tataki | 15

Lightly seared tuna loin, wasabi dressing, pickled cucumber, sriracha kewpie, prawn crackers 514 kcal

Crispy coconut-fried king prawns

Hot & sour sauce, pickled chilli, daikon radish, coriander 506 kcal 16

#### TO SHARE

Chipotle lobster nachos | 30

Nacho cheese sauce, half lobster, jalapeños, guacamole

1188 kcal/594 kcal per person

# SALADS

Fillet of salmon Niçoise | small 15 | large 24

Potato salad, green beans, boiled egg, tomato, olive & capers 469 kcal/ 781 kcal

Green Goddess bowl | small 14 | large 21

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons, Green Goddess dressing (VG) 468 kcal/ 818 kcal

Buttermilk Caesar | small 12 | large 18

Gem lettuce, shaved parmesan, focaccia croutons 866 kcal/ 1386 kcal

ADD ONS:

Grilled chicken 121 kcal | 8 Smoked almond tofu 63 kcal | 7

Smoked salmon 84 kcal | 8 Half Lobster 386 kcal | 24

Oscietra caviar 30g

Blinis, crème fraiche, chives 451 kcal | 90

#### MAINS

Garlic shrimp rigatoni alla vodka | 19

Garlic butter shrimp, creamy tomato sauce, chilli & vodka 1346 kcal

Grilled chicken breast, roast pepper pesto, Parma ham, mozzarella | 22

Marinara sauce, rocket & parmesan salad 566 kcal

Teriyaki fillet of sea bass | 23

Miso datterini tomato salad, samphire & nori 562 kcal

Grilled aubergine parmigiana | 22

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

Smoked sesame & almond tofu tostadas | 20

Guacamole, mango salsa (VG) 577 kcal

Grilled half lobster | 30

Garlic butter, fries 1125 kcal

#### 55 DAY DRY-AGED BEEF

8oz Flat iron steak | 20

Rocket & shallot salad 435 kcal

8oz Fillet steak

Rocket & shallot salad 489 kcal | 45

10oz Grain-fed South American sirloin steak

Rocket & shallot salad (H) 628 kcal | 38

# TO SHARE

52oz Grain-fed Australian Wagyu tomahawk (5-6 MBS)

Rocket & shallot salad (H) 1182 kcal | 230

20oz Chateaubriand, rocket & shallot salad

1374 kcal/687 kcal per person | 95

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

3788/1894 kcal per person | 130

# 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) 579 kcal | 8

Leafy greens, lemon & olive oil (VG) 66 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

Invisible Chips | 4 – All proceeds go to Hospitality action. Supporting hospitality workers through tough times, offering financial aid, mental health support and crisis help.

# EXTRAS

Half lobster 386 kcal | 24

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

Green peppercorn sauce 417 kcal | 4

Chimichurri sauce (VG) 250 kcal | 4

# **DESSERTS**

Lime leaf panna cotta | 8

Blackcurrants, biscotti 638 kcal

Salted caramel chocolate brownie | 8

Caramel ice cream (V) 516 kcal

Mango & coconut ice cream sundae | 8

Passion fruit, Biscoff crumb (VG) 713 kcal

Honeycomb cheesecake | 8

Honeycomb ice cream 785 kcal

Comté cheese | 10

Quince jelly, oatcakes (U) 656 kcal

