

M A D I S O N



ROOF TOP BRUNCH GROUP MENU

TWO COURSES FOR 39 | THREE COURSES FOR 44
ADD BOTTOMLESS BUBBLES OR MIMOSAS FOR 35

STARTERS

Severn & Wye smoked salmon, Charlotte potato salad, cornichons, crème fraîche 293 kcal

Heritage beetroot, feta & pomegranate, balsamic baby onions, lavage pesto – *vegan feta available* (V/VG) 239 kcal

Buttermilk-fried chicken tenders, Korean chilli glaze, yuzu slaw, miso pickles (H) 862 kcal

Iberico ham croquetas, saffron alioli 651 kcal

MAINS

Fried chicken & waffles, poached eggs, maple syrup 1470 kcal

Italian eggs Benedict, toasted muffin, prosciutto, roast peppers, pesto, hollandaise 1382 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, blackcurrants biscotti 638 kcal

Salted caramel chocolate brownie, caramel ice cream (V) 516 kcal

Mango & coconut ice cream sundae, passion fruit, Biscoff crumb (VG) 713 kcal

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. Madison is a cashless venue - we accept card payments only. A 15% service charge will be added to your bill. All prices include VAT.