MADISON

TWO COURSES FOR 48 | THREE COURSES FOR 54

HALAL FRIENDLY MENU

FOR THE TABLE

Garlic butter & Brie ciabatta (V) 571 kcal | 6 Giant Gordal olives (VG) 250 kcal | 6

STARTERS

Oscietra caviar 30g

Blinis, crème fraiche, chives 451 kcal | 90

Buttermilk-fried chicken tenders

Korean chilli glaze, yuzu slaw, miso pickles (H) 872 kcal

Crispy coconut-fried king prawns

Hot & sour sauce, pickled chilli, daikon radish, coriander 506 kcal | +4

Heirloom tomato, feta & pine nut salad

Pomegranate molasses, za'atar (V/VG) 342/363 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 514 kcal

TO SHARE

Chipotle lobster nachos | +6pp

Nacho cheese sauce, half lobster, jalapeños, guacamole

1188 kcal/594 kcal per person

THE DISHES ON THIS MENU ARE MADE WITH HALAL MEATS, AND DO NOT CONTAIN ALCOHOL, PORK OR NON-HALAL ANIMAL PRODUCTS

MAINS

Grilled chicken breast, red pepper pesto, mozzarella

Marinara sauce, rocket and piquillo pepper salad (H) $_{566\;kcal}$

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 & cappers 781 kcal

Grilled whole lobster 1+24

Garlic butter, rocket & shallot salad 1090 kcal

GRAIN-FED HALAL BEEF

10oz Grain-fed Australian sirloin steak

Rocket & shallot salad (H) 667 kcal | +17

52oz Grain-fed Australian wagyu tomahawk (5-6 MBS) (TWO TO SHARE)

Rocket & shallot salad (H) 1182 kcal | +90pp

52oz Grain-fed Australian wagyu tomahawk & a whole lobster (5-6 MBS) (TWO TO SHARE)

Rocket & shallot salad (H) 1894 kcal | +110pp

VEGETARIAN & PLANT-BASED MAINS

Grilled aubergine parmigiana

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

Smoked sesame & almond tofu tostadas

Guacamole, mango salsa (VG) 654 kcal

Grilled courgette, romesco sauce

Piquillo peppers, vegan feta, pine nuts, rocket (VG) 490 kcal

SIDES

Herby garlic fries (VG) 739 kcal | 6

New potatoes, miso & wakame butter (V) 457 kcal | 6

Leafy greens, lemon & olive oil (VG) 66 kcal | 6

Rocket, olive & smoked tomato salad, balsamic (VG) 121 kcal

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EXTRAS

Half lobster 386 kcal | 24

Green peppercorn sauce 421 kcal | 4

Chimichurri sauce (VG) 305 kcal | 4

DESSERTS

Soft-baked choc chip cookie Vanilla ice cream (V) 645 kcal

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

Strawberry & yuzu ice cream sundae

Passion fruit, Biscoff crumb (VG) 584 kcal

Honeycomb cheesecake

Honeycomb ice cream 785 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.