

M A D I S O N



EVENTS ~ WEEKEND BRUNCH MENU ~ £45

ADD BOTTOMLESS BUBBLES OR MIMOSAS FOR 35
OR APEROL SPRITZ FOR 39

STARTERS

Prosciutto & cantaloupe melon, aged balsamic, parmesan, basil
Heirloom tomato, feta & pine nut salad, Pomegranate molasses, za'atar (V/VG)
Buttermilk-fried chicken tenders, Korean chilli glaze, yuzu slaw, miso pickles (H)

MAINS

Fried chicken & waffles, poached eggs, maple syrup
Salmon eggs Smoked salmon eggs Benedict, toasted muffin, smoked salmon, poached eggs, truffle hollandaise
8oz Flat iron steak, fried egg, garlic fries, rocket salad | upgrade to 8oz fillet steak | +25
Rigatoni alla vodka, creamy tomato sauce, parmesan, vodka (V)
Smoked sesame & almond tofu tostadas, guacamole, mango salsa (VG)

SIDES | 6

Herby garlic fries (VG) | Buttermilk Caesar salad | New potatoes (V)

DESSERTS

Lime leaf panna cotta, summer berries, biscotti
Salted caramel chocolate brownie, caramel ice cream (V)
Strawberry & yuzu ice cream sundae, Biscoff crumb (VG)

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