MADISON

EVENTS ~ GROUP DINING SIGNATURE MENU ~ £70

STARTERS

Tapas plate

Iberico ham croquettas, baked chorizo, saffron alioli, romesco

Buttermilk-fried chicken tenders

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

Yellowfin tuna tartare | +5

Wasabi dressing, pickled cucumber, sriracha kewpie, prawn crackers

Heirloom tomato, feta & pine nut salad

Pomegranate molasses, za'atar (V/VG)

Green Goddess salad bowl

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons, Green Goddess dressing (VG)

MAINS

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

Marinara sauce, rocket & parmesan salad, garlic fries

Garlic shrimp rigatoni alla vodka

Garlic butter shrimp, creamy tomato sauce, chilli & vodka

Teriyaki fillet of sea bass

Miso datterini tomato salad, samphire & nori

8oz Fillet steak | +10

Garlic & herb fries, rocket & pickled shallots, peppercorn sauce

Grilled courgette, romesco sauce

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

DESSERTS

Lime leaf panna cotta

Summer berries, biscotti

Honeycomb cheesecake

Caramel sauce, honeycomb ice cream

Salted caramel chocolate brownie

Caramel ice cream (V)

Strawberry & yuzu ice cream sundae

Biscoff crumb (VG)

Comté cheese

Quince jelly, oatcakes (U)

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.