

MADISON

TWO COURSES FOR 49 | THREE COURSES FOR 56

FOR THE TABLE

Garlic butter & Brie ciabatta (V) 571 kcal | 6.5
Giant Gordal olives (VG) 250 kcal | 6

Oscietra caviar 30g

Blinis, crème fraiche, chives 451 kcal | 90

STARTERS

Beetroot, feta & pine nut salad

Pomegranate molasses, za'atar (V/VG) 330 kcal

Buttermilk-fried chicken

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

Severn & Wye smoked salmon

Charlotte potatoes, crème fraiche, capers & cornichons 293 kcal

Crispy coconut-fried king prawns

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

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

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

MAINS

Garlic shrimp rigatoni alla vodka

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

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

Marinara sauce, rocket & parmesan salad 566 kcal

Teriyaki fillet of sea bass

Miso greens, samphire & nori 531 kcal

Herb-baked fillet of salmon

Chickpeas, peppers, olives & capers 486 kcal

Lobster & truffle mac 'n' cheese | +10

Half lobster, three cheese sauce 1608 kcal

Grilled whole lobster | +24

Garlic butter, rocket & shallot salad 1090 kcal

CHAR-GRILLED BEEF

8oz Flat iron steak, rocket & shallot salad

10oz Grain-fed Australian sirloin steak, rocket & shallot salad (H) | +17

8oz Fillet steak, rocket & shallot salad | +19

For every 8oz fillet steak sold, we will donate £1.50 to the 'Not for Sale' movement.

Surf 'n' Turf, 8oz fillet steak, half lobster, garlic butter | +38

TO SHARE

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

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

20oz Chateaubriand, rocket & shallot salad

1374 kcal/687 kcal per person | +19pp

20oz Chateaubriand & a whole lobster, rocket & shallot salad 3788

kcal/1894 kcal per person | +29pp

SIDES

Herby garlic fries (VG) 739 kcal | 6.5

Truffle & parmesan fries, truffle mayo (V) 718 kcal | 8.5

New potatoes, miso & wakame butter (V) 457 kcal | 6.5

Truffled mac 'n' cheese (V) 579 kcal | 8.5

Leafy greens, lemon & olive oil (VG) 66 kcal | 6.5

Garlic butter & Brie ciabatta (V) 571 kcal | 6.5

Buttermilk Caesar salad 433 kcal | 6.5

Rocket, olive & smoked tomato salad, balsamic (VG) 247 kcal | 6.5

EXTRAS

Half lobster, garlic butter 386 kcal | 24

Tequilla, chipotle & lime butter (V) 375 kcal | 4.5

Green peppercorn sauce 417 kcal | 4.5

Chimichurri sauce (VG) 250 kcal | 4.5

DESSERTS

Soft-baked choc chip cookie

Vanilla ice cream (V) 645 kcal

Lime leaf panna cotta

Blackcurrant compote, biscotti 638 kcal

Salted caramel chocolate brownie

Caramel ice cream (V) 516 kcal

Strawberry & yuzu ice cream sundae

Biscoff crumb (VG) 584 kcal

Honeycomb cheesecake

Honeycomb ice cream 785 kcal

Comté cheese

Quince jelly, oatcakes (U) 656 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; Calorie information is available on request. Madison is a cashless venue - we accept card payments only. A 15% service charge will be added to your bill. All prices include VAT.