

MADISON

GROUP DINNER MENU

STARTERS

Beetroot, feta & pine nut salad

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

Buttermilk-fried chicken tenders

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

Green Goddess salad bowl

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons, Green Goddess dressing (VG) 443 kcal

Severn & Wye smoked salmon

Charlotte potatoes, crème fraiche, capers & cornichons 293 kcal

MAINS

8oz Fillet steak | +10

Garlic & herb fries, rocket & pickled shallots, peppercorn sauce 435 kcal

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

Marinara sauce, rocket & parmesan salad, garlic fries 566 kcal

Garlic shrimp rigatoni alla vodka

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

Teriyaki fillet of sea bass

Miso greens, samphire & nori 531 kcal

Grilled courgette, romesco sauce

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

DESSERTS

Salted caramel chocolate brownie

Caramel ice cream (V) 516 kcal

Lime leaf panna cotta

Blackcurrant compote, biscotti 638 kcal

Honeycomb cheesecake

Caramel sauce, honeycomb ice cream 785 kcal

Strawberry & yuzu ice cream sundae

Biscoff crumb (VG) 584 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.