MADISON

BRUNCH MENU

3 COURSES £46

Add bottomless bubbles, bellinis & mimosas +£30 or Aperol Spritz +£35

STARTERS

Clover Club Cured Salmon
Blackberry purée, pickled shallot crème fraîche, gin-marinated cucumber, salted crackers

Steak Salad
Red & green chicory, garlic emulsion, caramelised shallot, crispy croutons, lemon herb dressing

Roasted Beetroot & Cream Cheese (V/VG)
Pickled cucumber, vegan cream cheese, toasted pine nuts

MAINS

Rump Steak
Fried egg, rosemary fries, rocket salad

French Toast
Pistachio cream, chocolate sauce, fresh strawberries ***+£3 bacon***

Vegan Shakshuka
Spiced mixed beans & tomato, smoked sesame tofu, vegan feta, flatbread

Chicken Tenders
Maple-glazed waffle, fried egg, sriracha hollandaise

Lobster Roll +£20
Rosemary fries

New York Style Bagels with Bottomless Toppings +£36
Beef pastrami | Smoked salmon | Westcomb Cheddar cheese
Crème fraîche | Tomato, cucumber, caper, & shallot salad

SIDES

Big M Loaded Tater Tots 6

Tenderstem Broccoli 7

Rosemary Fries 7

DESSERTS

Pumpkin Pie
Cinnamon ice cream, salted caramel

Mint Chocolate Chip (VG)
Strawberry yuzu, ice-cream sundae

Cookie Dough
Vanilla ice cream

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(V) - Vegetarian | (VG) - Vegan | (V/VG on request) - Vegan on request | (H) - Halal | (U) - Unpasteurised cheese

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. All prices include VAT. A discretionary 15% service charge will be added to your final bill.