

# M A D I S O N

## BRUNCH MENU

TWO COURSES FOR 41 | THREE COURSES FOR 46  
ADD BOTTOMLESS BUBBLES OR MIMOSAS FOR 36

Oscietra caviar 30g  
Blinis, crème fraîche, chives 451 kcal | 90

### STARTERS

Green Goddess salad bowl, artichoke, avocado, radish, smoked tomato, gem lettuce, croutons,  
Green Goddess dressing (VG) 443 kcal | Add grilled chicken breast £5 534 kcal

Severn & Wye smoked salmon, Charlotte potatoes, crème fraîche, capers & cornichons 293 kcal

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) 862 kcal

Chipotle lobster nachos (for two), nacho cheese sauce, half lobster, jalapenos, guacamole 1188 kcal/594 kcal per person | +8pp

### MAINS

Fried chicken & waffles, poached eggs, maple syrup (H) 1470 kcal

Smoked salmon eggs Benedict, toasted muffin, smoked salmon, poached eggs, truffle hollandaise 1382 kcal

Rigatoni alla vodka, creamy tomato sauce, vodka (V) 1350 kcal

8oz Flat iron steak, fried egg, garlic fries, rocket salad 1263 kcal | upgrade to 8oz fillet steak | +25

Smoked sesame & almond tofu tostadas, guacamole, mango salsa (VG) 735 kcal

Grilled whole lobster, garlic fries, rocket & shallot salad 1829 kcal | +32

### TO SHARE

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

Rocket & shallot salad (H) 959 kcal | +90pp

52oz Grain-fed Australian wagyu tomahawk & a whole lobster (5-6 MBS)

Rocket & shallot salad (H) 1894 kcal | +110pp

### SIDES | 6

Herby garlic fries (VG) 739 kcal | Buttermilk Caesar salad 433 kcal | New potatoes (V) 457 kcal

Truffled mac 'n' cheese 582 kcal | Roast garlic & Brie ciabatta (V) 571 kcal

### DESSERTS

Honeycomb cheesecake, salted caramel sauce, honeycomb ice cream 785 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

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.