MADISON

For the table...

Bread & Butter 7
Crusty sourdough with a warm, soft centre, served with house-made butter infused with rosemary and smoked paprika, gently melted on the side.

Giant Gordal Olives (VG) 7

Oscietra Caviar (10g) 45
Blinis, crème fraîche, chives

Wes' Wings 12
Five fried chicken wings, Chef Wes' secret buffalo sauce

STARTERS

Aberdeen Angus Beef Tartare 19
Smoked egg yolk, wild garlic purée

Jumbo Shrimp Cocktail 16
Cocktail sauce, baby gem, spring onion, cucumber, avocado

Tuna 18
Raw Yellowfin tuna, jalapeno & mint dressing,
Puffed wild rice, pickled chilli, coriander

Salmon 17
Severn & Wye smoked salmon, Crème fraiche, horseradish, caperberries, wasabi roe, blinis

Burrata (V) 17
Summer Datterini and cherry tomatoes, shaved fennel, chive oil

Roasted Beetroot & Cream Cheese (V/VG) 14
Pickled cucumber, whipped smoked cheddar, toasted pine nuts

MAINS

Rigatoni Alla Vodka 26
Chopped garlic shrimp, creamy tomato sauce, chilli & vodka

Chicken 29
Corn Fed chicken supreme, preserved lemon marinade, smoked tomato pepperonata, grilled courgette, salsa verde

Bluebird Burger 24
Cheese & Bacon Burger, brioche bun, maple bacon & béarnaise, fries

Milanese 26
Fried Chicken Milanese, gem lettuce, Caesar dressing, anchovies, parmesan

Cod 29
Baked Atlantic Cod, miso, corn purée, sweetcorn & tomato salsa

Seabass 30
Pan-fried seabass, marinara sauce, mussels, courgette & radish spaghetti, gremolata

Lobster *Half* 40 | *Whole* 85
Grilled whole lobster, garlic butter, rocket salad, fries

Two Sheet Lasagne (V) 23
Spiced aubergine, wild garlic bechemel, grana padano

Garden Crunch Bowl (VG) 20
Baby gem, sun-dried tomatoes, green beans, artichokes, new potatoes, house dressing

German Gymnasium Hot Dog 20
Beef sausage, pretzel brioche bun, sauerkraut, crispy onions, house sauce, fries

GRILL

8oz Aberdeen Angus Rump Steak 29.5

10oz Aberdeen Angus Ribeye Steak 45

10oz Aberdeen Angus Sirloin Steak 40

35.5oz Porterhouse *For 2 to share* 110

Add Half Lobster with garlic butter 40

20oz Ribeye on the bone *For 2 to share* 130
Reared by our regenerative butcher farmers: a carbon negative steak. Having calculated the footprint of this cut, we have partnered with the 'Not for Sale' movement to fund a reforestation project in the amazon, which both captures carbon and takes potential victims of modern-slavery, out of danger, by giving them a livelihood. For every Ethical rib-eye steak sold, we will donate £1.50 to the ' Not for Sale Movement'.

Choice of sauce

Béarnaise 4 | Smoked paprika & rosemary butter (V) 4 | Green peppercorn sauce 4 | Bordelaise sauce 4

SIDES

Rosemary Salted Fries (VG) 7

Truffle Fries, Parmesan (V) 9

Baby Gem & Rocket Leaf Salad, Lemon Dressing (VG) 6

Heritage Tomatoes, Olive Oil, Basil (VG) 7

Chargrilled Tenderstem Broccoli (VG) 7

Big M Loaded Tater Tots (V) 6

DESSERTS

Soft-Baked Chocolate Chip Cookie (V) 12
Vanilla ice cream

Key Lime Eton Mess 10
Lime & vanilla clotted cream chantilly, meringue, raspberry

Cheesecake 12
Strawberry and elderflower cheesecake, strawberry ice cream

Cheese 12
Tunworth & Westcombe cheddar, grape chutney, oatcakes

Fruit Plate 8
Pineapple, watermelon, canteloupe, Aperol Spritz granita

Selection of Ice cream & sorbet (V/VG) *Per Scoop* 4
Mango Sorbet | Lemon Sorbet | Vanilla ice cream
Strawberry Yuzu Ice Cream | Mint Chocolate Ice Cream

(H) Halal meat | (VG) Vegan | (V) Vegetarian | (U) Unpasteurised cheese. *When dining with us, please inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies allergens present as intentional ingredients and indicates where dishes may contain allergens. While we take all reasonable precautions, our kitchens handle allergens and we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be suitable for those with milk or egg allergies. Adults need approximately 2000 kcal per 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.*

MADISON

OUR MENU IS INSPIRED BY NEW YORK'S DYNAMIC DINING SCENE,
BRINGING MODERN AMERICAN FLAVOURS TO LONDON'S ICONIC ROOFTOP.

Designed to complement Madison's vibrant atmosphere, the menu features bold, contemporary dishes served alongside stunning views of St Paul's Cathedral. From relaxed terrace dining to lively, music-filled evenings, every plate is crafted to elevate the rooftop experience.