MADISON

HANGOVER BRUNCH

NEW YEAR'S DAY

2 COURSES | £45
3 COURSES | £50

START

Clover Club Salmon
Gin-infused salmon, blackberry purée, crème fraîche, gin-soaked cucumber, redcurrents & seed cracker

New York Strip
Roast sirloin salad, winter chicory leaves, lemon herb dressing, confit garlic emulsion, caramelised shallot, croutons

Brooklyn Beet *(v/vg)*
Roasted beetroot & cream cheese, pickled cucumber, plant-based cream cheese, toasted pine nuts

MAIN

Bluebird Burger
Cheese & bacon burger, brioche bun, maple bacon & béarnaise

Englishman in New York
Fried eggs, Cumberland sausage, bacon, mushroom, tomato, hash brown, baked beans, toast

Manhattan Morning Bagel
Toasted bagel, scrambled eggs, maple brushed crispy bacon

Broadway Buttermilk Stack
Fluffy buttermilk pancakes, honey yoghurt, berry compote

The Vegan Fix *(vg)*
Chickpea, tomato and onion shakshuka, smoked sesame tofu, crispy shallots, plant-based feta, sourdough toast

DESSERT

Pumpkin Pie
Spiced pumpkin tart, cinnamon ice cream, salted caramel sauce

Midtown Mint Sundae *(vg)*
Mint chocolate ice cream sundae, chantilly cream, chocolate sauce

Brooklyn Banoffee Cheesecake
Banoffee cheesecake, caramelised banana, vanilla ice cream

DISCOVER MORE

WWW.MADISONLONDON.NET
@MADISONLONDON1

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free
(v on request) - Vegetarian on request | (vg on request) - Vegan on request
(gf on request) - Gluten free on request

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.