

M A D I S O N

GROUP MENU

STARTERS

Tapas plate,
Iberico ham croquettes, baked chorizo, saffron alioli, romesco 838 kcal

Yellowfin tuna tartare,
Wasabi dressing, pickled cucumber,
sriracha kewpie, prawn crackers 565 kcal

Buttermilk-fried chicken tenders,
Chilli maple glaze, yuzu slaw 890 kcal

Hearts of palm, mango & avocado 'ceviche'
Tortilla chips, coconut, lime, pickled chilli (VG) 482 kcal

MAINS

8oz Fillet steak | +10
Beef dripping chips, rocket & pickled shallots, peppercorn sauce 1493 kcal

Grilled pesto chicken breast, Parma ham, mozzarella,
Marinara sauce, rocket & parmesan salad, garlic fries 1304 kcal

Red shrimp rigatoni alla vodka,
Garlic butter red prawn, creamy tomato sauce, chilli & vodka 1262 kcal

Teriyaki fillet of sea bass,
miso broccoli, orange & nori, wakame charlotte potatoes 802 kcal

Grilled courgette & aubergine,
Herb & garlic-fried potatoes, vegan feta, chermoula, leafy greens (VG) 1030 kcal

DESSERTS

Soft chocolate & orange cake
Blood orange sorbet (VG) 423 kcal

Honeycomb cheesecake
Salted caramel sauce, honeycomb ice cream (V) 738 kcal

Vanilla panna cotta
Mango, passion fruit, biscotti 623 kcal

Comté cheese
Quince jelly, oatcakes 650 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements. Madison is a CASHLESS venue; we only accept card payments.
All prices include VAT. A discretionary rate of 15% will be added to your bill.