



M A D I S O N

VALENTINE'S DAY MENU

Margarita lobster taco, tequilla dressing, chipotle butter, pepper salsa, avocado, lime

Lake District beef tartare, truffled egg yolk, crispy potatoes

Puglian burrata, grilled courgettes, pine nuts, rocket, basil pesto (V)

Severn & Wye smoked salmon, crab, green apple, avocado, salmon caviar

Delica pumpkin, coconut & chipotle soup, squash pakora, pumpkin seeds (VG)

8oz fillet steak, truffle & parmesan chips, rocket & pickled shallots, peppercorn sauce

Confit duck leg, spiced red cabbage, duck fat roast potatoes, Romanesco cauliflower, orange

Baked fillet of halibut, crispy oyster, Jerusalem artichokes, samphire, citrus butter sauce

Olive oil poached salmon fillet, crushed peas, brown shrimps, capers, ratte potatoes

Wild mushroom ragu & taleggio lasagne, ciabatta crumb, rocket, aged parmesan (V)

Creamed celeriac & truffle tart, roasted beetroot & vegan feta salad (VG)

52oz Tomahawk & whole lobster, herby fries & garlic butter (FOR TWO) +24 per person

Chocolate & praline dome, raspberry sorbet, gold chocolate nuggets (V)

Passion fruit cheesecake white chocolate sphere, mango sorbet, lemon balm (V)

Vanilla panna cotta, saffron poached pear, blackberry, biscotti

Cox's apple puff pastry tart, salted caramel ice cream (VG)

Comté cheese, quince jelly, oatcakes

Happy Valentine's Day!

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present. 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.