

M A D I S O N

GROUP MENU

STARTERS

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

Severn & Wye smoked salmon
Capers, cornichons, crème fraiche, crispy potatoes 523 kcal

Buttermilk-fried chicken tenders
Hot & sour sauce, yuzu slaw, miso pickles 1077 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 chicken breast, roast pepper pesto, Parma ham, mozzarella
Marinara sauce, rocket & parmesan salad, garlic fries 733 kcal

Red shrimp rigatoni alla vodka,
Garlic butter red prawn, creamy tomato sauce, chilli & vodka 1340 kcal

Teriyaki fillet of sea bass
Miso datterini tomato salad, samphire & nori, wakame new potatoes 542 kcal

Grilled courgette, peppers & aubergine,
Herb & garlic-fried potatoes, vegan feta, chermoula, leafy greens (VG) 911 kcal

DESSERTS

Salted caramel chocolate brownie
Caramel ice cream (V) 661 kcal

Lime leaf panna cotta
Mango, passion fruit, biscotti 613 kcal

Honeycomb cheesecake
Caramel sauce, honeycomb ice cream (V) 769 kcal

Comté cheese
Quince jelly, oatcakes 692 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.