

MADISON

LUNCH MENU

STARTERS

Buttermilk-fried chicken tenders | 10

Korean chilli glaze, yuzu slaw, miso pickles (H) 862kcal

Severn & Wye smoked salmon | 15

Capers, cornichons, crème fraîche, crispy potatoes 239 kcal

Heritage beetroot, feta & pomegranate | 13

Balsamic baby onions, lovage pesto – *vegan feta available (V/VG)* 239 kcal

Yellowfin tuna tataki | 15

Lightly seared tuna loin, wasabi dressing, pickled cucumber, sriracha kewpie, prawn crackers 514 kcal

Hot 'n' sour king prawns

Pickled chilli, daikon radish, coriander 201 kcal | 16

Shrimp on ice (for two) | 28

Truffle mayonnaise, cocktail sauce 1021 kcal/510 kcal per person

Shrimp & half lobster on ice (for two) | 48

Truffle mayonnaise, cocktail sauce 1471 kcal/735 kcal per person

SALADS

Green Goddess bowl | small 14 | large 21

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons, Green Goddess dressing (VG) 468 kcal/ 818 kcal

Buttermilk Caesar | small 12 | large 18

Gem lettuce, shaved parmesan, focaccia croutons 866 kcal/ 1386 kcal

ADD ONS:

Grilled chicken 121 kcal | 8 Smoked almond tofu 63 kcal | 7

Smoked salmon 84 kcal | 8 Half Lobster 386 kcal | 24

Oscietra caviar 30g
Blinis, crème fraîche, chives 451 kcal | 90

MAINS

Garlic shrimp rigatoni alla vodka | 19

Garlic butter shrimp, creamy tomato sauce, chilli & vodka 1308 kcal

Grilled chicken breast, roast pepper pesto, Parma ham, mozzarella | 22

Marinara sauce, rocket & parmesan salad 561 kcal

Teriyaki fillet of sea bass | 23

Mango & chilli salsa, miso dressing 572 kcal

Grilled aubergine parmigiana | 22

Grana Padano, marinara sauce, mozzarella (V) 942 kcal

Smoked sesame & almond tofu tostadas | 20

Guacamole, mango salsa (VG) 577 kcal

Grilled half lobster | 30

Garlic butter, fries 1125 kcal

Herb-baked fillet of salmon | 23

Chickpeas, saffron, Padron peppers 441 kcal

55 DAY DRY-AGED BEEF

8oz Flat iron steak | 20

Rocket & shallot salad 435 kcal

8oz Fillet steak

Rocket & shallot salad 497 kcal | 45

10oz Grain-fed South American sirloin steak

Rocket & shallot salad (H) 667 kcal | 38

TO SHARE

52oz Grain-fed Australian Wagyu tomahawk (5-6 MBS)

Rocket & shallot salad (H) 959 kcal | 230

20oz Chateaubriand, rocket & shallot salad

1374 kcal/687 kcal per person | 95

20oz Chateaubriand & a whole lobster, rocket & shallot salad

3106 kcal/1553 kcal per person | 130

SIDES

Herby garlic fries (VG) 739 kcal | 6

Truffle & parmesan fries, truffle mayo (V) 718 kcal | 8

New potatoes, miso & wakame butter (V) 457 kcal | 6

Truffled mac 'n' cheese (V) 582 kcal | 8

Leafy greens, lemon & olive oil (VG) 66 kcal | 6

Garlic butter & Brie ciabatta (V) 571 kcal | 6

Buttermilk Caesar salad 433 kcal | 6

Rocket, olive & smoked tomato salad, balsamic (VG) 247 kcal | 6

EXTRAS

Half lobster 386 kcal | 24

Tequilla, chipotle & lime butter (VG) 375 kcal | 4

Green peppercorn sauce 417 kcal | 4

Chimichurri sauce (VG) 250 kcal | 4

DESSERTS

Lime leaf panna cotta | 8

Fresh fig, biscotti 603 kcal

Salted caramel chocolate brownie | 8

Caramel ice cream (V) 516 kcal

Mango & coconut ice cream sundae | 8

Passion fruit, Biscoff crumb (VG) 713 kcal

Honeycomb cheesecake | 8

Honeycomb ice cream 785 kcal

Comté cheese | 10

Quince jelly, oatcakes 615 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. (H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements. Adults need around 2000 kcal a day.

Madison is a cashless venue - we accept card payments only. All prices include VAT. A discretionary rate of 15% service plus £1 for Action Against Hunger will be added to your bill.