

# M A D I S O N

## BOTTOMLESS FONDUE FOR 2

£25 PER PERSON



### RACLETTE, COMTE, EMMENTAL, RIESLING, GARLIC

Served with ciabatta, prosciutto, charlotte potatoes, cornichons, broccoli

ADD:

HALF LOBSTER | 24

SLICED FLAT IRON | 20

***Enhance your fondue feast with our thoughtfully curated wine selections, each chosen to perfectly complement the rich and creamy flavours of our cheese fondue.***

### DRY RIESLING - BISCHÖFLICHE DOM, MOSEL, GERMANY | 52

Crisp and refreshing, this elegant Riesling from the renowned Mosel region offers vibrant notes of green apple, citrus, and a hint of minerality.

### CHABLIS - DOMAINE DE LA MOTTE, BURGUNDY, FRANCE | 68

This classic Chablis boasts bright minerality with notes of green apple, lemon zest, and a whisper of flint.

### BAROLO "BUSSIA" - DARDI LE ROSE, PIEMONTE, ITALY | 125

A luxurious and full-bodied red, this Barolo reveals layers of cherry, rose petals, and earthy spice, with refined tannins and a long, velvety finish.

### SAUTERNES - GINESTET, FRANCE (500ML) | 50

Lusciously sweet with notes of honey, apricot, and candied citrus, this golden dessert wine adds a luxurious touch to your meal.

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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, (U) unpasteurised cheese. Adults need around 2000 kcal a day. Madison is a cashless venue - we accept card payments only. A 15% service charge will be added to your bill. All prices include VAT.