



# M A D I S O N

## VALENTINE'S BLACKOUT MENU

Cobble Lane beef bresaola, 36-month parmesan, balsamic baby onions, early harvest olive oil

Severn & Wye smoked salmon, capers, cornichons, crème fraiche, crispy potatoes

Heritage beetroot, feta & pomegranate, lovage pesto – *vegan feta available*(V/VG)

8oz Fillet steak, garlic & herb fries, rocket & pickled shallots, peppercorn sauce

Teriyaki fillet of sea bass, mango & chilli salsa, miso potatoes

Smoked sesame & almond tofu tostadas, guacamole, tomato salsa (VG)

Cold chocolate lava cake, honeycomb ice cream, gold chocolate nuggets (V)

Honeycomb cheesecake, caramel sauce, honeycomb ice cream

Mango & coconut ice cream sundae, passion fruit, Biscoff crumb (VG)

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.