

# MADISON

TWO COURSES FOR 48 | THREE COURSES FOR 54

## STARTERS

### Buttermilk-fried chicken tenders

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

### Severn & Wye smoked salmon

Charlotte potato salad, cornichons, crème fraiche 293 kcal

### Crispy coconut-fried king prawns

Hot & sour sauce, pickled chilli, daikon radish, coriander 539 kcal | +4

### Heritage beetroot, feta & pomegranate

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

### Green Goddess salad bowl

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons, Green Goddess dressing (VG) 443 kcal

### Yellowfin tuna tataki | +4

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

### Shrimp on ice (for two) | +6pp

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

### Shrimp & half lobster on ice (for two) | +18pp

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

## VEGETARIAN & PLANT-BASED MAINS

### Grilled aubergine parmigiana

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

### Smoked sesame & almond tofu tostadas

Guacamole, mango salsa (VG) 577 kcal

### Chilli & maple glazed butternut squash

Miso mushrooms, pickled red onion (VG) 531 kcal

Hospitality  
Action

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

## MAINS

### Garlic shrimp rigatoni alla vodka

Garlic butter shrimp, creamy tomato sauce, chilli & vodka 1318 kcal

### Grilled chicken breast, roast pepper pesto, Parma ham, mozzarella

Marinara sauce, rocket & parmesan salad 561 kcal

### Teriyaki fillet of sea bass

Mango & chilli salsa, miso dressing 572 kcal

### Herb-baked fillet of salmon

Chickpeas, saffron, Padron peppers 441 kcal

### Margarita lobster tacos | +10

Tequilla & lime salsa, guacamole 1461 kcal

### Grilled whole lobster | +24

Garlic butter, rocket & shallot salad 1090 kcal

## 55 DAY DRY-AGED BEEF

### 8oz Flat iron steak

Rocket & shallot salad 435 kcal

### 10oz Grain-fed South American sirloin steak

Rocket & shallot salad (H) 667 kcal | +17

### 8oz Fillet steak

Rocket & shallot salad 497 kcal | +19

### Surf 'n' Turf

8oz fillet steak, 3 garlic butter king prawns 732 kcal | +28

## TO SHARE

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

Rocket & shallot salad (H) 1182 kcal | +90pp

### 20oz Chateaubriand, rocket & shallot salad

1374 kcal/687 kcal per person | +19pp

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

3788 kcal/1894 kcal per person | +29pp

## SIDES

Herby garlic fries (VG) 739 kcal | 6.5

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

Invisible Chips | 4 – All proceeds go to Hospitality action. Supporting hospitality workers through tough times, offering financial aid, mental health support and crisis help.

## EXTRAS

Half lobster, garlic butter 386 kcal | 24

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

Green peppercorn sauce 417 kcal | 4

Chimichurri sauce (VG) 250 kcal | 4

## DESSERTS

### Soft-baked cookie dough

Vanilla ice cream (V) 645 kcal

### Lime leaf panna cotta

Blackcurrants, biscotti 638 kcal

### Salted caramel chocolate brownie

Caramel ice cream (V) 516 kcal

### Mango & coconut ice cream sundae

Passion fruit, Biscoff crumb (VG) 713 kcal

### Honeycomb cheesecake

Honeycomb ice cream 785 kcal

### Comté cheese

Quince jelly, oatcakes (U) 615 kcal

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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.