

MADISON

TWO COURSES FOR 48 | THREE COURSES FOR 54

STARTERS

Sweet potato, coconut & smoked chilli soup
Sweet potato bhaji, coconut yoghurt (VG) 825 kcal

Buttermilk-fried chicken
Korean chilli glaze, yuzu slaw, miso pickles (H) 872 kcal

Severn & Wye smoked salmon
Charlotte potato salad, crème fraîche 293 kcal

Crispy coconut-fried king prawns
Hot & sour sauce, pickled chilli, daikon radish, coriander 506 kcal | +4

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

TO SHARE

Chipotle lobster nachos | +6pp
Nacho cheese sauce, half lobster, jalapeños, guacamole
1188 kcal/594 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) 654 kcal

Grilled courgette, romesco sauce
Piquillo peppers, vegan feta, pine nuts, rocket (VG) 490 kcal

Hospitality
Action

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

MAINS

Garlic shrimp rigatoni alla vodka
Garlic butter shrimp, creamy tomato sauce, chilli & vodka 1346 kcal
Grilled chicken breast, roast pepper pesto, Parma ham, mozzarella
Marinara sauce, rocket & parmesan salad 566 kcal

Teriyaki fillet of sea bass
Miso datterini tomato salad, samphire & nori 562 kcal
Herb-baked fillet of salmon
Niçoise salad of potato, green beans, boiled egg, tomato, olive & capers 781 kcal

Lobster & truffle mac 'n' cheese | +10
Half lobster, three cheese sauce 1608 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) 628 kcal | +17

8oz Fillet steak
Rocket & shallot salad 489 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) 579 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 choc chip cookie
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) 656 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)