

# MADISON

TWO COURSES FOR 48 | THREE COURSES FOR 54

## HALAL FRIENDLY MENU

THE DISHES ON THIS MENU ARE MADE WITH HALAL MEATS, AND DO NOT CONTAIN ALCOHOL, PORK OR NON-HALAL ANIMAL PRODUCTS.

### STARTERS

#### Oscietra caviar 30g

Blinis, crème fraîche, chives 451 kcal | 90

#### Buttermilk-fried chicken tenders

Korean chilli glaze, yuzu slaw, miso pickles (H) 872 kcal

#### Severn & Wye smoked salmon

Charlotte potato salad, crème fraîche 293 kcal

#### Sweet potato, coconut & smoked chilli soup

Sweet potato bhaji, coconut yoghurt VG 825 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

#### TO SHARE

#### Chipotle lobster nachos | +6pp

Nacho cheese sauce, half lobster, jalapeños, guacamole

1188 kcal/594 kcal per person

### MAINS

#### Grilled chicken breast, red pepper pesto, mozzarella

Marinara sauce, rocket and piquillo pepper salad (H) 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 & cappers 781 kcal

#### Grilled whole lobster | +24

Garlic butter, rocket & shallot salad 1090 kcal

### GRAIN-FED HALAL BEEF

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

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

#### 52oz Grain-fed Australian wagyu tomahawk (5-6 MBS) (TWO TO SHARE)

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

#### 52oz Grain-fed Australian wagyu tomahawk & a whole lobster (5-6 MBS) (TWO TO SHARE)

Rocket & shallot salad (H) 1894 kcal | +110pp

### 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

### SIDES

#### Herby garlic fries (VG) 739 kcal | 6

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

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

#### Rocket, olive & smoked tomato salad, balsamic (VG) 121 kcal | 6

### EXTRAS

#### Half lobster 386 kcal | 24

#### Green peppercorn sauce 421 kcal | 4

#### Chimichurri sauce (VG) 305 kcal | 4

### DESSERTS

#### Soft-baked choc chip cookie

Vanilla ice cream (V) 645 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

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.