

MADISON

ROOF TOP BRUNCH

TWO COURSES FOR 39 | THREE COURSES FOR 45
ADD BOTTOMLESS BUBBLES OR MIMOSAS FOR 35
OR APEROL SPRITZ FOR 39

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

STARTERS

Green Goddess salad bowl, artichoke, avocado, radish, smoked tomato, gem lettuce, croutons,
Green Goddess dressing (VG) | Add grilled chicken breast £5

Prosciutto & cantaloupe melon, aged balsamic, parmesan, basil

Heirloom tomato, feta & pine nut salad, pomegranate molasses, za'atar (V/VG)

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

Chipotle lobster nachos (for two), nacho cheese sauce, half lobster, jalapenos, guacamole | +8pp

MAINS

Fried chicken & waffles, poached eggs, maple syrup (H)

Smoked salmon eggs Benedict, toasted muffin, smoked salmon, poached eggs, truffle hollandaise

Rigatoni alla vodka, creamy tomato sauce, parmesan, vodka (V)

8oz Flat iron steak, fried egg, garlic fries, rocket salad | upgrade to 8oz fillet steak | +25

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

Grilled whole lobster, garlic fries, rocket & shallot salad | +32

TO SHARE

52oz Grain-fed Australian Wagyu tomahawk (5-6 MBS)
Rocket & shallot salad (H) | +90pp

52oz Grain-fed Australian wagyu tomahawk & a whole lobster (5-6 MBS)
Rocket & shallot salad (H) | +110pp

SIDES | 6

Herby garlic fries (VG) | Buttermilk Caesar salad | New potatoes (V)

Truffled mac 'n' cheese | Roast garlic & Brie ciabatta (V)

DESSERTS

Honeycomb cheesecake, salted caramel sauce, honeycomb ice cream

Lime leaf panna cotta, summer berries, biscotti

Salted caramel chocolate brownie, caramel ice cream (V)

Strawberry & yuzu ice cream sundae, Biscoff crumb (VG)

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.