MADISON
BRUNCH MENU

TWO COURSES FOR £41 | THREE COURSES FOR £46
ADD BOTTOMLESS BUBBLES, BELLINIS, MIMOSAS FOR £30

STARTERS

Argentine Angus Beef Tartare | +£4
Smoked egg yolk, wild garlic purée

Severn & Wye Smoked Salmon
Horse radish, crème fresh, flying fish roe, caper berries, blinis

Roasted Beetroot & Cream Cheese
Pickled cucumber, vegan cream cheese, toasted pine nuts (v/vg)

MAINS

Fried chicken & maple glazed waffles
Sriracha hollandaise, fried egg

Scrambled egg crumpet
Whipped avocado, truffle hollandaise (v)

Two sheet lasagna
Spiced aubergine, wild garlic bechamel, grana Padano (vg)

Rump Steak
Fried egg, rosemary fries, rocket salad

Grilled Half Lobster | +£25
Rosemary fries, rocket salad

SIDES +£7

Rosemary Fries (vg) | Heritage tomatoes, olive oil &basil (vg) | Chargrilled Tender Stem Broccoli (vg)

DESSERTS

Cheesecake
Strawberry & elderflower cheesecake

Fruit Plate
Pineapple, watermelon, cantaloupe, Aperol Spritz granita

Selection of ice-cream & sorbet
Mango sorbet | *Lemon sorbet* | *Vanilla ice-cream* | Strawberry yuzu ice-cream
Mint chocolate-ice cream *(v/vg)*

CASAMIGOS Tequila

MAKE YOUR OWN
FROZEN MARGS | £17

CHOOSE YOUR BASE:
Classic Lime or Tropical

CHOOSE YOUR FLAVOUR ADD-ON (+£1):
strawberry | coconut | watermelon
pineapple | chilli

CHOOSE YOUR FLAVOURED RIM (+£1):
tajin salt | chilli sugar | coconut sugar
lime zest salt | smoked salt

MARGS FLIGHT | £25

Classic Margs *50ml*
Casamigos Blanco, Lime Juice, Agave

Spicy Verde *50ml*
Casamigos Reposado, Mandarin Cordial Lime Juice, dash Hibiscus, Rim Orange Zest Salt

Sunset Margarita *50ml*
Casamigos Blanco, Lime Juice, Cucumber Cordial, Agave, Drops of Chilli Tincture