

MADISON

Three course Dinner Menu



Gazpacho soup

Focaccia croutons, horseradish (VG)

Stone bass ceviche

Orange, avocado, plantain crisps

Watermelon & feta salad

Pistachio dukkah, cucumber, mint (V)

Pulled spiced lamb shoulder

Broad bean hummus, mint & pomegranate relish, sourdough cracker

250g British grass-fed sirloin

Fries, watercress, bearnaise (£3 supplement)

Grilled fillet of hake

Datterini tomatoes, capers, olives, fried Parmesan polenta

Grilled leg of lamb

Pomegranate molasses, tabbouleh, mint yoghurt

Gnocchi al Forno

Roast peppers, aubergine, tomato, buffalo mozzarella (V)

Chilled coconut rice pudding

Mango, passion fruit (VG)

Sticky pistachio & olive oil cake

Strawberries, strawberry sorbet

Warm chocolate fondant

Salted caramel ice cream, honeycomb

Colston Bassett Stilton

Quince jelly, oatcakes

SIDES

Fries | 4.5

Mixed leaf salad | 4

Spring greens, chipotle butter | 4

Rosemary focaccia, olive oil, balsamic | 4

Minted new potatoes | 5

Truffle & parmesan fries | 6

Isle of Wight tomato salad, balsamic dressing | 5

V Vegetarian | VG Vegan | G Gluten Free

If you have any allergies or food intolerances please do advise your waiter.
20% VAT included. A 12.5% discretionary service charge will be added to your bill.

D&D
LONDON