



MADLIENA LODGE

Snacks

Ta' Belludja apple & vanilla ketchup accompanying with corn fed chicken and tarragon bonbon
(2 pieces)
6

A carrot leaf pesto served with BBQ beef short rib arancini (2 pieces)
6

Coriander, chilli and ponzu dressing with beef Gyoza (2 pieces)
6

Chickpea panisse, black garlic & hazelnuts shavings (2 pieces) (Vegan)
6

Starters

Beetroot, brioche & onion cream, chicken liver parfait
9

Pickled daikon & lamb's lettuce, Norwegian salmon, cured in a tamarind and cardamom paste
11

'Aljotta' fish broth with marinated fish chunks, puffed wild rice and sourdough croutons
16

White shallot tarte tatin, soft local goat cheese & onion ash oil (Vegetarian)
11

Homemade agnolotti stuffed with local fish and preserved lemon, spinach, prawn bisque veloute
14 / 17

Linguine di Gragnano "Gentile" with a Jerusalem artichoke cream, crispy local guanciale and garden rocket oil
13 / 16

Acquerello risotto with pulled local rabbit and smoked pancetta, Porcini
15 / 18

Please ask your server for gluten free options. Kindly inform us of any intolerances or allergies.



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Mains

Roasted courgette, spinach & caper burnt butter sauce with a pan fried local white grouper
29

Bramley apple and bacon purée, charred creamed cabbage, jus,
duo of local pork, fillet and braised cheek
23

Baked butternut squash purée, pancetta crumble, 'ras-el-hanout' fried potato skins,
corn-fed chicken supreme
22

Trio of mushrooms, roasted bone marrow butter, jus,
grilled Argentinian ribeye of beef (250g)
29

An onion and thyme marinade rubbed onto a grilled beef bavette (750g), garlic
Hollandaise and triple cooked chips - *tagliata style suitable for 2 persons*
59

Celeriac and oat purée, spinach gnocchi, caramelized onions and hay jus married with
a sous-vide lamb rump
28

Stuffed aubergine with a lentil & soy bean paste, grilled spring onion and a yogurt &
Tahini dressing (Vegetarian)
20

Fried vegan polenta & tofu fritters with a duo of beetroot, pomegranate molasses,
hazelnut shavings (Vegan)
19

all mains are served with traditional roasted potatoes



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Desserts

Dark chocolate fondant with caramelized banana, butterscotch sauce

8

Spiced rum and mint marinated pineapple carpaccio with oat & pistachio crumble,
pomegranate (Vegan)

7

Parsnip and walnut cake with an apple miso caramel

7

Trio of cheeses with five seed cracker, quince & golden raisin chutney

12

