



MADLIENA LODGE

Snacks

Piquillo peppers ketchup served with corn-fed chicken leg confit bonbon with tarragon
(2 pieces)

6

Charred white onion & thyme gel with BBQ beef short rib arancini
(2 pieces)

6

Coriander & chilli dressing served with beef gyoza with ponzu
(2 pieces)

6

Chickpea panisse, smoked paprika and fennel
(2 pieces) (Vegan)

6

Starters

Pickled daikon and wild seed cracker, in-house cured and hay smoked duck breast with beetroot
14

Green tea and wild garlic kombucha, marinated fish of the day with compressed burnt
cucumber, nasturtium oil

13

Spring onion & garlic focaccia, fresh mussels cooked in local mandarin & marjoram stock

13

Compressed Kohlrabi & pickled local green strawberry tart, 'feuille de brick', cashew nut cream
and 'Dolce Vita' pears

(Vegan)

9

Twice baked goat cheese souffle with a loquat (*naspli*) chutney, Gozo asparagus and aged
balsamic (Vegetarian)

11

Textures of potato and shellfish dressing served with homemade agnolotti stuffed with local wild
fish & preserved lemon

15 / 18

Casarecce di Gragnano "Gentile" with broad beans, nduja butter and a local pork ragú

14 / 17

Acquerello risotto with pulled local rabbit, smoked pancetta and porcini

15 / 18

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



MADLIENA LODGE

Mains

Fresh fish of the day
(market price)

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

Crushed salt baked celeriac, caramelized chicory, bitter orange purée and calvados jus with
confit duck leg
24

Tender stem broccoli, smoked almond butter, Parmesan crust, buttermilk and herb sauce,
grilled Argentinian beef striploin
27

Triple cooked chips and burnt butter Hollandaise with grilled beef bavette
tagliata style suitable for 2 persons
59

Apricot compote, parsnip fondant, confit yellow cherry tomatoes, local stuffed saddle of
rabbit wrapped in speck & sage and jus
25

Pea, leek and mint fritters, beer batter, broad bean & pickled onion fricassee, watercress
(Vegan)
18

Soft polenta with coconut milk and Kaffir lime leaves, curry salsify 'two ways', crispy kale
(Vegetarian)
16

all mains are served with traditional roasted potatoes

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MADLIENA LODGE

Desserts

Dark chocolate fondant with caramelized banana, butterscotch sauce and peanut butter ice cream

8

Coconut parfait with almond caramel, white chocolate soil and local strawberry and balsamic warm compote

7

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

7

Parsnip and walnut cake with an apple miso caramel and mascarpone ice-cream

7

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

12

Artisanal ice-creams and sorbet

3

(per scoop)



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