

rustic baguette, tapenade & butter

## to start...

<b>soup du jour</b>	<b>£5.95</b>
<b>mussel, leek &amp; saffron tart</b> hazlenut & endive salad	<b>£6.50</b>
<b>oeufs en meurette, "pancetta &amp; baby shallot"</b>	<b>£6.95</b>
<b>chicken liver &amp; foie gras parfait</b> raisin chutney, toasted brioche	<b>£6.95</b>
<b>squid, clam, chorizo &amp; chick pea salad</b>	<b>£7.25</b>
<b>assiette of charcuterie</b> choice of 3 cheeses from the trolley, artisan salami, cured meats	<b>£7.95</b>
<b>treacle cured salmon</b> rye bread, quail egg	<b>£5.95</b>

## vegetarian...

<b>wild mushroom &amp; truffle risotto</b>	<b>£6.50/12.50</b>
<b>gorgonzola &amp; walnut filled gnocchi</b> aged balsamic, wilted rocket	<b>£7.95/14.00</b>

## fish...

<b>fish du jour</b>	<b>£mvp</b>
<b>pan-fried seabass, sea scallop &amp; liquorice</b> fennel puree, baby artichoke	<b>£17.95</b>
<b>pan-fried halibut</b> red wine braised salsify, creamed leeks	<b>£16.50</b>
<b>smoked haddock fish cake</b> poached egg, spinach & sauce messine	<b>£14.50</b>
<b>roast monkfish tail</b> lightly spiced daal, coriander yoghurt	<b>£16.50</b>

## meat...

<b>beef bourguignonne</b> pomme puree	<b>£17.95</b>
<b>confit duck leg</b> warm salad of shallot, pancetta & truffle	<b>£16.95</b>
<b>braised lamb neck fillet</b> carrot puree, cabbage & salsa verde	<b>£17.00</b>
<b>pan fried calves liver</b> shallow fried dolcelatte polenta, onion gravy	<b>£15.50</b>

## from the grill...

<b>the mal burger (better than the rest)</b>	<b>£13.95</b>
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon & fries	
<b>donald russell dry aged entrecôte</b> naturally reared & grass fed, dry-aged on the bone	
	<b>250grams £20.95</b>
	<b>300grams £25.95</b>
<b>35 day rump steak frites</b>	<b>£17.50</b>
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade pommes frites	
all steaks come with a choice of sauce béarnaise or sauce au poivre, truffle butter, garlic butter or roquefort butter	

## The 3 Tenners

**£10**

Two courses  
for one person  
(no wine)

**£20**

Two courses  
for two people  
(no wine)

**£30**

Two courses  
for two people  
with wine

### to start...

soup du jour

roast beetroot & butternut squash salad

flatcap mushroom on toast

### to follow...

sole tempua  
fat chips & tartare sauce

donald russell onglet steak frites

rigatoni  
basil & tomato sauce

this is a sample menu

## sides...

**£3.50**

honey roasted root vegetables

pomme puree

slow roasted onions

buttered spinach

green salad

secrett's tomato salad

home made fries

**£3.95**

with tarragon aioli

## to end...

**£5.95**

crêpe suzette, grand marnier sauce

malmaison vanilla crème brûlée

steamed pudding du jour

custard

apricot & frangipane tart

pear sorbet

crème caramel

hot chocolate fondant

caramalised hazlenut ice cream

affogato (vanilla ice cream & espresso) **£3.95**

dishes on our a la carte menus may be subject to change

**Malmaison** LONDON

Hotel | Bar | Brasserie

**head chef john woodward**

lunch 12.00 – 14.30  
dinner 18.00 – 22.30

all prices are inclusive of vat. a discretionary service charge of 12.5% will be added to your bill.

we would like you to know that some of our dishes may contain nuts and that we never knowingly use genetically modified food products. For further information, please speak to our brasserie manager