

raw bar	each
maldon oysters grown by richard emans: 07775 501411	
maldon gigas	£2.00
fines de claire	£2.50

to start...

"cebo" iberico ham gran reserve	£10.50
roast beetroot & figs (served table side)	
Iberico hams are considered to be the finest in the world, cured for a minimum of 2 years reared from free range & organic pigs that feed on acorns, which gives the distinctive flavour.	

mutton, vegetables & pearl barley broth	£4.95
terrine of braised pig's head	£6.50
warm granny smith apple purée	
salt & pepper squid, chilli & lime mayonnaise	£6.95
grilled "maldon" warm smoked salmon	£7.25
fennel & fennel salad, herb fromage blanc	
assiette of charcuterie	£7.95
cured meats, buffalo mozzarella & sun-blushed tomatoes	
feuillette of sauté chicken livers	£7.50
wild mushroom & autumn truffle	

eggs & farinaceous	
italian wet polenta	£7.95/£14.50
wild mushroom, poached egg & gorgonzola	
butternut squash & mascarpone tortellini	£7.95/£14.50
wild rocket & walnut butter	
spinach & ricotta cannelloni	£12.95
tomato & pepper sauce	

to follow...

roast saddle of rabbit	£16.95
shoulder cottage pie & carrots	
veal escalope, jerusalem artichoke	£19.95
foie gras & cep sauce	
whole roast plaice	£16.50
gray shrimps, lemon & parsley butter	
lightly curried monkfish	£16.00
mussel & clam chowder	
loin of pork	£15.50
gnocchi, cider & mustard sauce	
steak & kidney pudding	£15.95
maldon oyster	
pan-fried black bream	£16.50
celeriac purée & pinot noir reduction	
crab & sea scallops risotto	£16.50
parmesan & crème fraiche	

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

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

from the char-grill...

"char-grilled fish of the day"	market price
steak frites	£17.50

250 gram naturally reared, grass fed, dry-aged on the bone rump served with home-made chips

mather's gold dry aged entrecôte

naturally reared and grass fed, dry-aged on the bone english sirloin

250 grams	£19.95
300 grams	£22.95

all steaks come with a choice of sauce béarnaise, sauce au poivre, truffle butter, garlic butter or roquefort butter

the mal burger (better than the rest!)	£11.95
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225 gram burger made from naturally reared ground beef

sides...

all £3.75

cauliflower cheese

swede purée

mashed potatoes

honey roast vegetables

rocket & parmesan salad

secrett's tomato and onion salad

home-cut fries	£3.95
with bloody mary sauce or aioli	

to end...

£5.95

crème caramel

Malmaison vanilla crème brûlée

chocolate fondant, bulleit bourbon ice cream

vanilla ice cream, honey comb

hot chocolate sauce

pistachio & polenta cake, cherry sorbet

apple crumble, frangelico custard

trio of desserts "façon du chef"	£7.50
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from our cheese trolley	£9.50
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a selection of french and british cheese served with walnut bread and wheat wafers

premier cheese – eric charriaux's passion is to source farmhouse artisan cheeses from farmers, dairies and affineurs from around europe. he picks the best products aiming to deliver them in prime condition. he matures dozens of british cheeses at his bicester premises in order to present them with maximum flavours. cheese is simple, mainly made of milk but, complex because of it's diversity.