

## to start...

rustic bread with tapenade and unsalted butter	small £2.50 large £4.00
french toast, wild mushrooms, truffle butter	£6.50
roast pigeon, black pudding, sweet cured bacon puy lentils	£6.95
roasted butternut squash soup onion jam croutons	£5.50
game terrine, spiced pear chutney	£5.95
marrbury smokehouse hot smoked salmon toasted sour dough	£7.95
warm salad of ramsays ham hock poached duck egg, smoked eel, arran mustard dressing	£5.75
honey baked figs goats cheese & toasted pine nuts	£6.25
steamed shetland mussels chorizo, garlic and cider	£5.95/£11.95

## fish...

fish of the day	£ mvp
smoked haddock fishcake, sauce messine	£10.50
pan-fried halibut en croûte, salsify and creamed leeks	£15.50
steamed plaice paupiettes, prawn mousse fennel à la grecque, sorrel sauce	£12.50
roasted loch duart salmon braised lettuce, oyster beignet, red wine shallot sauce	£13.00

## meat...

braised lamb shank smoked garlic mash	£13.50
roasted mallard with spiced quince	£15.95
pork pot-au-feu white bean and sage cassoulet	£14.00
thyme roasted free range chicken, herb spätzle wild mushroom and artichoke fricassee	£13.50

## the grill...

all our beef is supplied by donald russell, holders of a royal warrant, who sources and selects only grass-fed and naturally reared beef for the finest flavour, then traditionally matured for a minimum of 28 days on their premises in aberdeenshire. for more information or to purchase steaks online, visit [www.donaldrussell.com](http://www.donaldrussell.com) or telephone 01467 629666

the mal burger (better than the one next door)	£13.50
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	
for every burger we sell we will be donating 50p to our nominated charity the elizabeth montgomery foundation	
veal chop, anchovy and rosemary butter	£25.00
steak frites	£16.95
250 grams naturally reared, grass fed, dry aged on the bone rump, served with homemade fries	
250g entrecôte	£19.50
naturally reared, grass fed, aged on the bone	

## vegetarian...

macaroni cheese, cèpe mushrooms	£6.00/£11.00
pumpkin and gorgonzola filled gnocchi sage and hazelnut butter	£6.50/£11.50

## Home grown & local

### sample menu

#### to start...

chicken and lentil broth
home smoked duck rhubarb chutney
pate of marrbury smokehouse smoked salmon melba toast
dunsyre blue, apple & celery salad walnut dressing

#### to follow...

pan fried fillet of salmon creamed kale, new potatoes
pot roasted pheasant herb mash, beetroot sauce
thyme roasted chicken supreme parmentier potatoes, glazed carrots
risotto du jour

#### to end...

baked chocolate mousse, marinated berries
strawberry pavlova
pear & almond tart
aiket, walnut bread & chutney

2 courses £13.50    3 courses £15.50

## sides...

two fried eggs	all £2.95
braised red cabbage	
crushed pumpkin	
mash potatoes	
slow roast root vegetables	
green salad	
tomato & onion salad	
hand cut fries with bloody mary sauce or aioli	£3.25

## to end...

crème brûlée	all £5.95
dark chocolate and rosemary bavarois	
organic custard tart, warm autumn fruit compote	
steamed pudding du jour with custard	
iced zabaglione parfait	
pear and chestnut gâteaux, toasted chestnut sauce	
warm fig tart, almond brittle ice cream	
from our cheese trolley	£8.50
a selection of british and french farmhouse cheese served with walnut bread, biscuits and chutney	

homemade ice cream and sorbet...	£1.75 a ball
strawberry ice cream	passion fruit sorbet
vanilla ice cream	mixed berry sorbet
chocolate ice cream	lemon sorbet

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

**Malmaison** GLASGOW

Hotel | Bar | Brasserie

lunch 12.00 – 14.30  
dinner 17.30 – 22.30

head chef – graham digweed

a discretionary service charge of 10% will be added to your bill. prices are inclusive of vat.

we would like to let you 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