

rustic baguette	small	£2.50
tapenade & butter	large	£4.00

to start...

red mullet escabèche	£5.50
artichoke, beetroot & spinach salad	
salad of grilled winter vegetables	£5.95
goats curds & walnuts	
oxtail ravioli, roast salsify	£6.50
marrbury smokehouse hot smoked salmon	£7.95
toasted sour dough	
wild mushroom pâté, herb brioche	£6.00
chicken consommé, tarragon dumplings	£5.50
moules marinere	£5.50/£10.00

fish...

fish mixed grill	£ mvp
roast cod, boulangère potato, clam & mussel broth	£12.50
smoked haddock & spinach lasagne	£12.95
monkfish with chorizo & butter beans	£14.95

meat...

rosemary & balsamic glazed chicken ballontine	£13.00
sourdough & smoked bacon stuffing	
beef cheeks bourguignon	£12.50
calves liver, dolcelatte polenta	£14.50
caramalised onion jus	
slow roasted pork shoulder 'hash'	£12.50
ramsay's black pudding, fried duck egg	

from 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 or telephone 01467 629666

the mal burger (better than the rest)	£13.95
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, pommes frites	

for every burger we sell we will be donating 50p to our nominated charity, the elizabeth mongomerie foundation

donald russell aged entrecôte	
naturally reared & grass fed, dry-aged on the bone	
	250 grams £19.95
	300 grams £22.50

35 day aged rump steak frites	£16.95
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

vegetarian...

macaroni cheese, cèpe mushrooms	£11.50
pumpkin & gorgonzola filled gnocchi	£12.50
sage & hazelnut butter	

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

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

baked goats cheese, walnut bread crouton

poached pear salad

marrbury smoked salmon roulade

mixed leaves

to follow...

seared black bream

preserved lemon & basil risotto

donald russell onglet steak frites

pumpkin & spinach millefeuille

leek sabayon



Malmaison

sides...

£3.25

chantenay carrots

pomme purée

slow roasted onions

steamed or buttered spinach

leek & potato hash browns

green salad

tomato & red onion salad

home made fries	£3.50
with aioli or bloody mary sauce	

to end...

all £5.95

crème brulee

chocolate pithivier, clotted cream

(please allow 15 mins)

pear & raisin strudel, pear crumble ice cream

trio of chocolate

sticky toffee pudding, butterscotch sauce

apple tarte tatin, mascarpone ice cream

(please allow 15mins)

artisan cheeses from our trolley £8.50

served with biscuits, walnut bread and chutney