

to start...

mussel and clam chowder cheese straws	£6.50
carpaccio of beef fillet rocket and artichoke salad, parmesan shavings	£7.95
sauté chicken livers, grape and walnut salad sauce diable	£6.50
warm grilled marrbury auld scotch smoked salmon, fennel and shallot salad herb fromage blanc	£8.25
wild mushroom and parmesan tart truffle mascarpone	£6.50
game terrine with home-made piccalilli toasted sourdough	£7.95
endive and dunsyre blue cheese salad pear and honey dressing	£5.95
galantine of quail, chestnut stuffing, caramelised figs and pine nut salad	£7.95
dunlop dairy goats cheese and beetroot ravioli, spring onions, warm shallot dressing	£6.75
arbroath smokie fish cake, young spinach, leek cream	£6.75
white onion soup, cheese crouton, sage cream	£5.75

vegetarian...

	starter	main
courgette and gruyère soufflé bitter leaves		£6.50
wet italian polenta, wild mushrooms poached egg	£7.50	£12.95
sweetcorn risotto with basil pesto	£7.25	£12.50
eggs florentine with toasted ciabatta	£6.95	

to follow...

roast loin of glen almond estate venison, root vegetables puy lentil vinaigrette	£16.95
sole tempura, fat cut chips ketchup tartare	£16.50
"chicken maryland" corn fritters, sweet potato purée tomato and red pepper salsa	£15.50
braised dornoch lamb shank, pea purée spiced chickpeas	£17.50
baked fillet of cod, roast garlic mash cepe mushrooms	£17.95
pan fried calves liver "turbigo" dijon crouton	£16.50
pot roasted glenapp estate pheasant, ramsays garlic bacon, celeriac rosti, juniper jus	£13.95
saddle of scotch rabbit, buccleuch haggis, honey roasted parsnips	£14.95
pan fried gilt head black bream, braised haricot blanc, crayfish butter	£14.95
herb pappardelle, poached free range chicken, roasted squash, parmesan and rocket	£12.95

from the grill...

grilled fish of the day sauce vierge	£MVP
the mal burger (better than the one next door) 250 gram burger made from naturally reared ground beef	£11.95
steak frites 250 grams naturally reared, grass fed, dry aged on the bone rump served with homemade chips	£15.95
entrecôte naturally reared, grass fed, dry aged on the bone sirloin	
	250 gram £18.50
	300 gram £22.50
char-grilled ramsays pork cutlet home-made apple sauce, jus roti	£14.50
all steaks come with a choice of béarnaise sauce, au poivre, garlic butter or dunsyre blue butter	

sides...

	all £2.95
mashed potatoes	
honey glazed root vegetables	
cauliflower gratin	
baked open cap mushrooms	
warm salad of beetroot with balsamic	
green leaf and parmesan salad	
tomato and onion salad	

hand-cut chips
£3.25
with bloody mary
sauce or aioli

to end...

vanilla crème caramel	
port-roasted figs, almond ice cream	
Malmaison crème brulée	
apple crumble with pouring cream	
chocolate truffle cake, pistachio ice cream	
cloutie dumpling, marmalade ripple ice cream	
iced baileys parfait, dark chocolate sauce	
trio of chocolate	

homemade ice cream and sorbet

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

from our cheese trolley a selection of british and french farmhouse cheeses served with a selection of breads, biscuits and a choice of fig, apricot or date loaf	£9.50
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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

a discretionary service charge of 10% will be added to your bill

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