

to start...

soup au pistou	£4.95
green and white asparagus poached egg, shallot and truffle dressing	£6.75
salt and pepper squid lime mayonnaise	£5.75
twice baked dunsyre blue cheese souffle red wine poached pear and hazelnut salad	£6.25
warm salad of partridge glazed onions, smoked bacon, herb croutons	£5.75
ham hock, confit chicken and artichoke terrine gribiche dressing	£5.50

to follow...

sea trout with crushed peas and broad beans crème fraiche	£13.25
garlic and thyme roasted free range chicken sour dough and preserved lemons	£12.95
confit gressingham duck leg puy lentils and lardons	£12.75
steamed lemon sole fillets jersey royals, shrimp and caper butter	£14.50
pan fried pork cutlet celery mash, blue cheese and walnut crust	£12.75
roast saddle of rabbit fondant potato, savoy cabbage	£13.50

the grill...

all our beef is supplied by donald russell, holder 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 250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	£12.95
steak frites 250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	£15.95
250 g entrecôte naturally reared, grass fed, dry aged on the bone sirloin	£18.50
lamb mixed grill cutlet, liver and kidney	£14.95
fish of the day	£mpv

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

vegetarian...

rigatoni and buffalo mozzarella sunblushed tomatoes and pesto	£9.95
artichoke, spinach and goats cheese pithivier spring shoots and tomato chutney	£10.95
risotto primavera wild garlic and rocket	£9.95

Home grown & local

to start...

cock a leekie
baked goats cheese and beetroot salad pine nut dressing
game terrine cranberry jam
smoked salmon and asparagus tart tomato and rocket salad

main...

pan fried cod peas and bacon
chicken ballotine ramsays black pudding, parmentiner potatoes
venison sausages celeriac mash, onion jus
seasonal mushroom and pea risotto

to follow...

sticky toffee pudding vanilla ice cream
malmaison crème brûlée
pear and almond cheesecake dark chocolate sauce
isle of bute cheddar, oatcakes and chutney
2 courses £13.50
3 courses £15.50

sides...

all £2.50

field mushrooms
spring cabbage
zucchini frites
buttered jersey royals
rocket & parmesan salad
spring tomato and onion salad

hand-cut fries £2.95 with bloody mary sauce or aioli
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to end...

all £4.95

valrhona bitter chocolate tart mascarpone ice cream	
bramley apple and blackberry charlotte	
cherry clafoutis, clotted cream	
maple pecan cheesecake, dark chocolate sauce	
cappuccino crème brûlée	
from our cheese trolley a selection of british and french farmhouse cheese served with walnut bread, biscuits and chutney	£8.50

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

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