

To start

traditional provençal fish soup with rouille, gruyère and garlic crouton's	£4.95
locally smoked salmon blini with herb fromage blanc	£6.25
pea and goats cheese tartlet with caramelised baby onion	£5.95
malmaison eggs benedict	£5.95
steak tartare finely chopped fillet steak mixed with chopped shallot, capers and flat parsley, bound in dijon mustard, tomato ketchup, worcestershire sauce and tabasco	starter £8.25 main £17.50
moules marinières	starter £6.95 main £11.95
terrine of fole gras and green peppercorns grape chutney	£7.95
smoked eel, horseradish mash & crispy bacon	£7.25
warm salad of roasted pumpkin and beets belgian endive and fine frisée	£6.25
sauté of chicken livers young spinach and tarragon gnocchi	£6.95

To follow

pan-fried zander, Jerusalem artichoke lyonnaise red wine jus	£13.95
guinea fowl en cocotte with alsace bacon sauce albufera	£15.95
pan-fried sea bass fillet, pomme purée au beurre caramlised garlic's	£14.95
braised stuffed rabbit leg, wet polenta tomato & tarragon jus	£14.75
goujons of lemon sole with tartare sauce and homemade chips	£13.50
spinach and gorgonzola ravioli with morel velouté	£12.50

a discretionary service charge of 12.5% will be added to your bill.

From the char grill

loin of albacore tuna warm salad of green beans, plum tomato, red onion and pink grapefruit vinaigrette	£15.25
escalope of free range chicken with sautéed spätzle flattened chicken breast marinated in garlic, lemon and farragon, served with fried dumplings	£13.50
filet of black bream with clams and grilled asparagus sauce vierge	£14.50
rump of buccleuch lamb with minted broad bean purée provençal jus	£15.95
the mal burger 250gram burger made from ground beef and veal served on a onion bap with bacon and gruyère served with homemade fries	£11.25
lobster thermidor fat cut chips and salad of fine herbs	half £22.00 whole £30.95
steak frites 250 gram scottish rump served with home made chips	£16.95
côte de boeuf 500 gram scottish rib eye steak, cooked on the bone, served with gaufrette potatoes and roasted bone marrow	£23.95
entrecôte scottish angus sirloin garnished with gaufrette potatoes and plum tomato	
	250 grams £19.95
	300 grams £21.95
	350 grams £23.95
	400 grams £25.95

malmaison prides itself in sourcing the finest available products for its menus. keith shearer, our executive chef has selected the beef for malmaison from the world renowned duke of buccleuch estate, which has been hung to his specification for a minimum of 21 days. this process allows the beef to mature which improves the tenderness and flavour for you to enjoy.

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

sides

buttered spinach
sautéed mixed greens
pesto tomatoes
pomme purée
rosemary & garlic roasted potatoes
rocket & parmesan salad
tomato & onion salad

all £3.25

home made fries with
bloody mary sauce or
aioli

to end

all £5.50

tarte au citron

malmaison crème brûlée

chocolate fondue (two share)
exotic fresh fruit and homemade marshmallow

£8.50

vanilla ice cream
with hot valrhona chocolate sauce

sablé of pears with red fruits

roasted spiced pineapple
exotic fruit sorbet

assiette aux framboises
vacherin, cheesecake, frangipane tarte & sorbet

from our cheese trolley
a selection of british and french cheese served
with walnut bread and biscuits

£6.50