

BREAD & NIBBLES

RUSTIC BAGUETTE
tapenade and unsalted butter £2.50 / £4.50

TO START

HADDOCK & WHISKY SOUP £5.95

TERRINE de MAISON £5.95
pork & herb terrine, pickled vegetables, toasted poilane

FRENCH ONION TART £5.95
red wine & peppercorn dressing

SOFT SHELL CRAB FRITTER £7.95
mango salsa & asian salad

PAN FRIED PIGEON BREAST £6.50
toasted black pudding & rosemary brioche

MUSSELS NORMANDY £6.95

ROASTED CROWN PRINCE PUMPKIN £6.95
beetroot salad

SERRANO HAM, CELERIAC REMOULADE £6.95

FISH

SPICE CRUSTED ORGANIC SALMON £16.95
lime pickle potatoes, oriental chilli jam

ROAST FILLET SEA BASS £15.95
parsnip puree, caramelised garlic

SMOKED HADDOCK RAREBIT £11.50
leek & mussel fondue

WHOLE GRILLED PLAICE £16.50
cafe de paris butter

MEAT

It should always be homegrown and local. No long distance love-affairs with foreign foods that take a long haul flight and taste just as fresh. To the local farmer, the family butcher and the legendary local, we salute you.

GRILLED LAMB GIGOT CHOP £14.95
haricot blanc puree, garlic & thyme jus

CORN FED CHICKEN £15.95
'pot au feu'

BLANQUETTE DE VEAU £15.50
pilaf rice

BREAST & LEG OF GRESSINGHAM DUCK £18.95
ginger biscuit crust, anise jus

STEAK & KIDNEY PUDDING £12.50
mushy peas

VEGETARIAN

GRATINATED SPINACH TAGLIATELLE £6.50 / £10.50
gruyere & parmesan

BUTTERNUT SQUASH GNOCCHI £6.50 / £10.50
fried sage & gorgonzola

SWISS CHARD & CEPE RISOTTO £6.50 / £10.50
mascarpone

SAUSAGES

BOUDIN NOIR £7.00 / £12.00
apple puree & crackling

MERGUEZ £7.00 / £12.00
chickpea & pepper stew, mint tabbouleh

SMOKED MORTEAU £7.00 / £12.00
lentil stew

ARTISAN PORK SAUSAGE £6.50 / £10.50
pommes puree

Daring to Keep it local

2 courses £15.50 3 courses £17.50

I have hunted high and low but not too far or wide to bring the Midland's hidden food secrets to your brasserie table. No more long distance love affairs with long-haul deliveries. Instead, I'm daring to keep it local. It's a whole new approach to dining. Taste the difference. That's Mal life.

Brian Neath, Head Chef



Malmaison

hotels that dare to be different

STARTER

SOUP DU JOUR

SMOKED PACKINGTON HAM HOCK
pea puree, mustard dressing

VODKA & BLACKDOWN BEETROOT
CURED SMOKED SALMON

DEEP FRIED BERKSWELL EWES CHEESE
flights spring leaves

MAINS

LYE GAMMON PAVE, FAT CUT CHIPS
duck egg & homemade ketchup

CHARGRILLED ONGLET,
hand cut fries, garlic butter

SHROPSHIRE LAMBS LIVER
with a salad of 'scratchings'
garlic crisps & spring onions

PAN FRIED POTATO &
DRIED FRUIT TERRINE
marinated hereford vegetables

DESSERTS

APPLE & DAIRY HOUSE CUSTARD TART

EVESHAM VALE
BALSAMIC STRAWBERRIES
vanilla ice cream, basil & hazelnut
shortbread

CLIVES STONE FRUIT &
RHUBARB SORBET TERRINE
melon consomme

SELECTION OF LOCAL CHEESES

D'Arenberg Wine Dinner

Join us on 24 November for dinner with wine tasting and discover the wonders of the D'Arenberg Vineyards

£35.00 per person

See our Sommelier for more details

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.

THE MAL BURGER

250 gram burger made from naturally reared ground beef, with gruyere cheese, bacon, homemade fries £13.95

RIB EYE STEAK

250 grams naturally reared & grass fed, dry-aged on the bone £18.95

DONALD RUSSELL AGED ENTRECÔTE

250 grams naturally reared & grass fed, dry-aged on the bone £19.95

35 DAY AGED RUMP STEAK FRITES

250 grams naturally reared, grass fed, dry aged on the bone rump, with homemade fries £18.95

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

FOR EVERY BURGER WE SELL WE WILL BE DONATING 50P TO OUR NOMINATED CHARITY, THE VARIETY CLUB

SIDES ALL £3.25

POMMES LYONNAISE

BAKED NEW POTATOES, SOUR CREAM

MARSHALLS CARROTS, CHERVIL BUTTER

ROAST VEGETABLE GRATIN

MASHED SWEDE & TURNIPS

HOUSE SALAD WITH SHERRY VINAIGRETTE

CRISP ICEBURG, BLUE CHEESE DRESSING

HAND CUT FRIES WITH TARRAGON AIOLI

£3.50

TO FINISH ALL £5.95

BANANA ICE CREAM

white chocolate & banana crepes, chocolate sauce

RASPBERRY FRANGIPANE TART

pistachio ice cream

CRÈME DE FARINE

poached apple & ice cream

CRÈME BRULEE

MARBLD CHOCOLATE & ORANGE SPONGE
chocolate truffle ice cream, orange compote

WARM RUM SAVARAN

autumn berries & vanilla cream

TREACLE TART, CLOTTED CREAM

THE CHEESE TROLLEY

selection of five £8.50

a selection of british & french cheeses 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

menu subject to change

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products. For more information, please speak with our Brasserie Manager. Guests with allergies/ special dietary requirements- please see your server. All our prices include VAT at the prevailing rate. A discretionary service charge of 10 % will be added to your bill.