

## starters...

rustic baguette, tapenade and unsalted butter	small	£2.50
	large	£4.00
<b>french toast, wild mushrooms, truffle butter</b>		£6.50
<b>roast pigeon, black pudding, sweet cured bacon</b>		£6.95
puy lentil		
<b>maldon hot smoked salmon,</b>		£7.95
toasted sour dough		
<b>scallop saint jacques</b>		£8.95
<b>slow roasted beetroot butternut squash hazelnut</b>		£6.25
bitter leaves & balsamic		
<b>chicken consommé with smoked ham hock</b>		£7.95
finished with madeira		

## mains...

<b>fish of the day</b>	£ mvp
<b>smoked haddock fishcake, sauce messine</b>	£10.50
<b>whole plaice, brown shrimp &amp; garlic butter</b>	£14.95
<b>pan-fried halibut en croûte, salsify and creamed leeks</b>	£15.50
<b>braised lamb shank</b>	£12.50
smoked garlic mash	
<b>supreme of berkshire chicken "forestière"</b>	£15.95
<b>slow roasted pork belly parsnip purée</b>	£14.95
sultana & thyme jus	

## 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](http://www.donaldrussell.com) or telephone 01467 629666

<b>the mal burger (better than the one next door)</b>	£13.95
250 gram burger made from naturally reared ground beef, gruyère cheese, bacon, homemade fries	
<b>for every burger we sell we will be donating 50p to our nominated charity the variety club</b>	
<b>veal chop, anchovy and rosemary butter</b>	£25.00
<b>steak frites</b>	£16.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	
<b>250 g entrecote</b>	£19.95
naturally reared, grass fed, dry aged on the bone sirloin	

## vegetarian...

<b>macaroni cheese, cèpe mushrooms</b>	£10.50
<b>pumpkin and gorgonzola filled gnocchi</b>	£11.50
sage and hazelnut butter	

## Home grown & local

sample menu

to start...

parsnip velouté

sauté chicken liver on toasted sour dough  
pear & endive salad grain mustard dressing  
game terrine grape chutney

for main...

roast free range pork fillet

puy lentil red wine jus

grilled mackerel slow roasted beetroot

olive oil & balsamic

wild mushroom risotto

finished with mascarpone

twice baked barkham blue cheese soufflé

to follow...

crème brûlée

selection of local british cheese

bramley apple crumble

lemon posset autumn berries

2 courses £14.50 3 courses £16.50

## sides...

all £2.95

two fried eggs

braised red cabbage

crushed pumpkin

mashed potatoes

green salad

tomato & onion salad

hand cut fries

£3.25

with bloody mary  
sauce or aioli

## to end...

all £5.95

red wine poached pears

chocolate chunk pecan pie

apple fritters cinnamon ice cream

iced zabaglione parfait

banana & white chocolate bread pudding

marshmallow ice cream

from our cheese trolley

£8.50

a selection of british and french farmhouse cheese served 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

please be aware this is a sample menu only, for today's menu please check with the brasserie

READING  
Malmaison

Hotel | Bar Mal | Brasserie

lunch 12.00 – 14.30

dinner 18.00 – 22.30

head chef – andrew holmes

a discretionary service charge of 10% will be added to your bill. prices are inclusive of vat.

we would like you to 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