

rustic baguette, tapenade  
and unsalted butter £2.50

## to start...

**moules marinière** £6.50  
**roasted root vegetable bubble & squeak** £6.95  
coddled free range hens egg, reggiano parmesan  
**smoked ham hock, potato & shallot salad** £5.95  
mustard dressing  
**guinea fowl, rabbit & foie gras galantine** £9.50  
rhubarb & chestnut vinaigrette  
**treacle cured salmon, soft boiled quails egg** £7.95  
toasted rye bread  
**cream of haricot blanc soup, confit duck** £4.95

## fish...

**roasted halibut, sautéed squid,** £16.50  
**pommes mousseline**  
sauce bordelaise  
**baked hazelnut & parmesan crusted cod** £15.25  
cockles & mussels  
**smoked haddock & spinach lasagne** £12.95  
**monkfish with chorizo & butter beans** £14.95

## meat...

**pot roast label anglais chicken, sage dumplings** £17.95  
leek & bacon broth  
**beef bourguignon** £12.50

## from 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

**the mal burger (better than the rest)** £13.95  
250 gram burger made from naturally reared ground beef, gruyère cheese, bacon, home made fries

**for every burger we sell we will be donating 50p to our nominated charity, the variety club**

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

**35 day aged rump steak frites** £16.95  
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries

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

## vegetarian...

**macaroni cheese, cèpe mushrooms** £11.50  
**pumpkin and gorgonzola filled gnocchi** £12.50

**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

## The 3 Tenners

**£10**

Two courses  
for one person  
(no wine)

**£20**

Two courses  
for two people  
(no wine)

**£30**

Two courses  
for two people  
with wine

### to start...

soup du jour

roast beetroot & hazelnut salad  
goat's curd

pigs liver & fried egg  
rigatoni bolognaise

### to follow...

grilled mackerel filet  
sweet potato & lime pickle

donald russell onglet steak frites

spinach & ricotta cannelloni  
roast tomato sauce

this is a sample menu only  
for today's menu please contact the brasserie

## sides...

£3.25

chantenay carrots  
pomme puree  
slow roasted onions  
buttered spinach  
leek and potato hash browns  
green salad  
tomato and red onion salad

**home made fries** £3.50  
with aioli or bloody mary

## to end...

all £5.95

chocolate pithivier, chantilly cream  
baked bramley apple & custard  
cinnamon churos, spiced hot chocolate  
sticky toffee pudding, butter scotch sauce  
blood orange buttermilk tart, rhubarb sorbet  
orange confit

**from our cheese trolley** £7.50  
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  
vanilla ice cream  
chocolate ice cream  
lime & basil sorbet  
passion fruit sorbet  
mixed berry sorbet  
lemon sorbet  
mango sorbet

READING  
**Malmaison**

Hotel | Bar Mal | Brasserie

lunch 12.00 – 14.30  
dinner 18.00 – 22.30