

to start...

soup au pistou	£4.50
green and white asparagus poached egg, shallot and truffle dressing	£6.75
salt and pepper squid lime mayonnaise	£5.75
spring bean salad prosciutto hazelnut vinaigrette	£6.50
pressed terrine of rabbit & crayfish apple purée spring herbs	£7.95

to follow...

sea trout with crushed peas and broad beans crème fraîche	£13.25
garlic and thyme roasted free range chicken sour dough and preserved lemons	£12.95
confit gressingham duck leg puy lentil and lardons	£12.75
sea bass with pomme mousseline and crab cake watercress sauce	£13.25
roast pughs suckling pig young vegetables and marjoram jus	£15.95
lamb mixed grill cutlet, liver and kidney	£14.95
fillet of black bream artichoke barigoule	£13.95
fish of the day	£ mvp

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	£12.95
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	
steak frites	£15.95
250 grams naturally reared, grass fed, dry aged on the bone rump, home made fries	
250 g entrecôte	£18.50
naturally reared, grass fed, dry aged on the bone sirloin	

vegetarian...

rigatoni and buffalo mozzarella sun blushed tomatoes, pesto	£9.95
risotto primavera	£11.95

Home grown & local

to start...

pea and mint velouté
venison brisola, goat cheese and beetroot apple crisp
tomato and white anchovy galette black olive mayonnaise
salmon gravlax, petit herb salad

to follow...

new season lambs neck fillet, broad beans & pea marjoram jus
smoked haddock risotto poached egg and chervil
slow cooked ham hock hash free range egg
courgette and parmesan tortellini tomato and basil

to end...

lemon syllabub rhubarb compote
rhubarb jelly crème chantilly
selection of british and french cheese walnut bread, biscuits and chutney
almond strudel

2 courses **£14.50**

3 courses **£16.50**

sides...

field mushrooms
spring cabbage
zucchini frites
buttered new potatoes
rocket & parmesan salad
spring tomato and onion salad

all **£2.95**

hand-cut fries £3.25 with bloody mary sauce or aioli

to end...

valrhona bitter chocolate tart	all £4.95
bramley apple and blackberry charlotte	
malmaison vanilla crème brûlée	
brownie millefeuille, white chocolate and orange mousse	
pave of oranges, grapefruit in champagne jelly candied zest, citrus sorbet	
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
vanilla ice cream	passion fruit sorbet
chocolate ice cream	melon sorbet
mango sorbet	raspberry sorbet
lime and basil sorbet	

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

Malmaison READING

Hotel | Bar Mal | Brasserie | Café Mal

lunch 12.00 – 14.30
dinner 18.00 – 22.30

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