

### to start...

<b>soup au pistou</b>	<b>£4.95</b>
<b>salt and pepper squid</b> lime mayonnaise	<b>£5.75</b>
<b>free range ham hock terrine</b> sauce gribiche, toasted sourdough	<b>£5.50</b>
<b>fourme d'ambert, pear and walnut salad</b>	<b>£5.50</b>
<b>goosnargh chicken and foie gras sausage</b> lancashire beetroot	<b>£6.50</b>
<b>green and white asparagus</b> poached duck egg, shallot and truffle dressing	<b>£6.75</b>

### to follow...

<b>jim beary's free range pork belly</b> irish black pudding	<b>£11.95</b>
<b>sea trout, crushed peas and broad beans</b> crème fraiche	<b>£13.25</b>
<b>confit goosnargh duck leg</b> puy lentils, lardons	<b>£12.75</b>
<b>fillets of mackerel, ratatouille</b> vine tomato sauce	<b>£11.95</b>
<b>garlic and thyme roasted goosnargh chicken</b> sour dough, preserved lemons	<b>£12.95</b>
<b>red bream, tomato, chorizo and olive cous cous</b> basil dressing	<b>£11.95</b>

### 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 matures 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</b> (in collaboration with donald russell) 250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries and relish for every burger we sell we will be donating 50p to our nominated charity the variety club	<b>£12.95</b>
<b>steak frites</b> 250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	<b>£15.95</b>
<b>250 g entrecôte</b> naturally reared, grass fed, dry aged on the bone sirloin	<b>£18.95</b>
<b>both steaks served with a choice of béarnaise, au poivre, garlic butter or roquefort butter</b>	
<b>lamb mixed grill</b> cutlet, liver, sweetbreads and kidney	<b>£14.95</b>
<b>fish of the day</b>	<b>£ mpv</b>

### vegetarian...

<b>rigatoni and buffalo mozzarella</b> sun blushed tomatoes, pesto	<b>£9.95</b>
<b>artichoke, spinach and goats cheese pithivier</b> spring shoots, tomato chutney	<b>£10.95</b>
<b>wild mushroom and spinach crepes</b> mornay sauce	<b>£10.95</b>

## Home grown & Local

### to start...

<b>parsnip soup</b>
<b>irish black pudding and lancashire smoked streaky bacon salad</b>
<b>goosnargh chicken liver parfait</b> grape chutney, toasted brioche
<b>smoked trout</b> horseradish potato salad

### to follow...

<b>goosnargh chicken</b> cassoulet
<b>chilli and garlic sausages</b> mash, onion jus
<b>seared hake, lancashire pak choi</b> wild garlic leaf dressing
<b>mushroom carbonara, poached egg</b>

### to end...

<b>egg custard tart</b>
<b>chocolate flake iced terrine</b>
<b>apple tart aux fine</b>
<b>marmalade ice cream</b>

**2 courses £14.50**  
**3 courses £16.50**

### sides...

<b>field mushroom</b>	<b>all £2.95</b>
<b>spring cabbage</b>	
<b>zucchini frites</b>	
<b>buttered jersey royals</b>	
<b>rocket &amp; parmesan salad</b>	
<b>spring tomato and onion salad</b>	

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

### to end...

<b>valrhona bitter chocolate tart</b> mascarpone ice cream	<b>all £4.95</b>
<b>baked vanilla cheesecake</b>	
<b>crepe suzette</b>	
<b>rhubarb crème brûlée</b>	
<b>bramley apple and blackberry charlotte</b>	
<b>from our cheese trolley</b> a selection of british and french farmhouse cheese served with biscuits and chutney	<b>£8.50</b>

<b>homemade ice cream and sorbet...</b>	<b>£1.75 a ball</b>
strawberry ice cream	passion fruit sorbet
vanilla ice cream	mixed berry sorbet
chocolate ice cream	lemon sorbet

dishes on our a la carte menus may be subject to change

**Malmaison** MANCHESTER

Hotel | Bar | Brasserie | Le Petit Spa

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.