

rustic baguette	small	£2.50
tapenade, l'escure butter	large	£4.00

starters...

french toast, wild mushrooms	£6.50
truffle butter	
roast pigeon, black pudding, sweet cured bacon	£6.95
puy lentil	
yorkshire game terrine	£6.95
grape and shallot chutney	
champagne poached oysters	£7.50
finnan haddock risotto	
calves sweetbreads	£6.50
parsnip purée, caper and raisins	
home hot smoked salmon	£7.95
toasted sour dough	
open ravioli of scallops	£7.95
cauliflower velouté	
piquillo pepper terrine	£5.95
black pepper and basil goats cheese	

fish...

moules marinière	£5.95/£11.95
north sea monkfish	£15.95
toulouse sausage, cherry tomatoes, haricot blanc	
lasagne of home smoked cod	£16.00
langoustine bisque	
pan-fried halibut en croûte	£15.50
salsify and creamed leeks	

meat...

braised lamb shank	£12.50
smoked garlic mash	
seared duck breast	£17.95
pomme fondant	
steak au poivre	£25.00
old spot pork tenderloin	£15.00
caramelised quince	
venison wellington	£18.95
homemade black pudding	

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 or telephone 01467 629666

the mal burger	£13.50
(in collaboration with donald russell)	
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	
veal chop	£25.00
anchovy and rosemary butter	
steak frites	£16.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	
ribeye steak	£17.95
250 grams naturally reared, grass fed, dry aged on the bone ribeye	
250g entrecôte	£19.50
naturally reared, grass fed, dry aged on the bone sirloin	
for every burger we sell we will be donating 50p to our nominated charity the variety club.	

vegetarian...

macaroni cheese , cep mushrooms	£10.50
pumpkin and gorgonzola filled gnocchi	£11.50
sage and hazelnut butter	
roasted jerusalem artichoke	£14.50
morrel risotto pane, creamed polenta, sauté petit onions	

Home grown & local

sample menu

to start...

crispy yorkshire feta cheese
home dried tomatoes, olive tapenade, basil crostinis

smoked salmon
horseradish crème fraîche, lambs leaf salad

sautéed duck livers
toasted pecan nut salad, whisky sultanas

roasted plum tomato soup

for main...

seared calves liver, dauphinoise potatoes
herb crumbed carrots, roast garlic jus

steak and leeds brewery ale pie
buttered curly kale and bacon

north sea baked haddock rarebit
warm new potato, broad bean and olive salad,
chive dressing

oyster mushroom risotto
vegetable crisps

to follow...

custard tart

croissant and whisky pain perdue, chocolate sauce

baked rice pudding, clementine

chef's selection of local farmhouse cheeses

2 courses £14.50 3 courses £16.50

sides...

all £2.95

two fried eggs

braised red cabbage

crushed pumpkin

mashed potatoes

slow roasted root vegetables

green salad

tomato and onion salad

hand cut fries

£3.25

with bloody mary sauce or aioli

to end...

all £5.95

baked ginger parkin, peppermint ice cream

organic custard tart, warm autumn fruit compôte

steamed treacle pudding with custard

fat rascals, clotted cream ice cream

chocolate marquise, milk ice cream

caramelised clementine rice pudding

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

berry sorbet

vanilla ice cream

passion fruit sorbet

chocolate ice cream

lemon sorbet

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

head chef – james key • brasserie manager – rick hallam

Malmaison LEEDS

Hotel | Bar | Brasserie

lunch 12.00 – 14.30

dinner 18.00 – 23.00

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

we would like to let you 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.