

rustic baguette, small £2.50  
tapenade & butter large £4.00

## to start...

**moules marinière** £6.50  
**goats cheese ravioli** £5.95  
pepper and spring onion salad  
**smoked ham hock, potato and shallot salad** £5.95  
mustard dressing  
**roasted foie gras and oxtail hash brown** £7.50  
poached egg, mustard sauce  
**home hot smoking salmon** £7.95  
toasted sour dough  
**cream of haricot blanc soup, confit duck** £4.95  
**terrines of guinea fowl** £6.50  
scottish langoustine

## fish...

**fillet of sole** £11.95  
saffron fondant, parsnip purée  
**roast monkfish** £13.95  
chorizo and bean stew  
**smoked haddock and spinach lasagne** £15.50

## meat...

**beef cheek bourguignon** £12.50  
**rack of lamb** £16.95  
spiced aubergine caviar, roast cherry vine tomatoes  
**slow roast lemon and thyme free range chicken** £14.50  
butter braised young vegetables  
**calves liver, dolcelatte polenta** £14.50  
caramelised onion jus  
**pot roast pork loin** £14.95  
juniper, sweet shallots and bacon

## vegetarian...

**stuffed palm hearts** £12.50  
bean sprout and pac choi broth  
**broccoli and blue cheese gnocchi** £11.50  
**macaroni cheese, cep mushrooms** £9.50

## 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, gruyere cheese, bacon, matchstick fries

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

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

**donald russell aged entrecôte**  
naturally reared & grass fed, dry-aged on the bone sirloin  
250 grams £19.95  
300 grams £22.50

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

## sides...

£3.25  
**chantenay carrots**  
**pomme puree**  
**slow roasted onions**  
**steamed or buttered spinach**  
**leek and potato hash browns**  
**green salad**  
**tomato and red onion salad**

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

## to end...

all £5.95  
**chocolate and blood orange tart**  
**lemon and thyme crème brûlée**  
**baked rice pudding, armagnac prunes**  
**sticky toffee pudding, butterscotch sauce**  
**valrhona chocolate fondant**  
**baked bramley apple and custard**  
**artisan cheeses from our trolley** £8.50  
served with biscuits walnut bread and chutney

**home made ice cream and sorbet...** £1.75 a ball  
strawberry ice cream vanilla ice cream  
passion fruit sorbet chocolate ice cream  
peppermint ice cream lemon sorbet

dishes on our a la carte menus may be subject to change  
head chef – james key • brasserie manager – matt kerry

LEEDS  
**Mahmanson**

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.