

to start...

mussel and clam chowder cheese straws	£6.50
carpaccio of beef fillet rocket and artichoke salad, parmesan shavings	£7.50
sautéed chicken liver, grape and walnut salad sauce diable	£6.50
warm grilled bleikers smoked salmon, fennel and shallot salad herb fromage blanc	£7.95
wild mushroom and parmesan tart truffle mascarpone	£7.95
game terrine with home-made piccalilli toasted sourdough	£7.95
endive and roquefort cheese salad pear and honey dressing	£5.95
creamed harricot blanc truffle oil	£5.95
pan seared scallop black pudding toad in the hole	£6.95
pumpkin and parmesan risotto pine nut crust	£6.50
foie gras ballontine sauternes jelly, caramelised apples	£11.95

vegetarian...

	starter	main
courgette and gruyère soufflé bitter leaves		£6.50
wet italian polenta, wild mushrooms poached egg	£7.50	£12.95
sweetcorn risotto with basil pesto	£7.25	£12.50
eggs florentine with toasted ciabatta	£6.95	

to follow...

roast loin of round green farm venison, root vegetables puy lentil vinaigrette	£16.95
sole tempura, fat cut chips ketchup tartare	£16.50
"chicken maryland" corn fritters, sweet potato purée tomato and red pepper salsa	£15.50
braised nidderdale lamb shank, pea purée spiced chickpeas	£17.50
baked fillet of cod, roast garlic mash cepe mushrooms and garlic confit	£17.95
pan fried calves liver "turbigo" dijon croûton	£16.50
confit goosnargh duck "cottage pie"	£15.95
locally shot partridge bread sauce, roasting juices	£17.50
braised ox cheek smoked mash	£16.95
pan fried halibut crisp potato, pancetta and wild mushrooms	£17.95

from the grill...

grilled fish of the day sauce vierge	£MVP
the mal burger (better than the one next door) 250 gram burger made from naturally reared ground beef	£11.95
steak frites 250 grams naturally reared, grass fed, dry aged on the bone rump served with homemade chips	£15.95
entrecôte naturally reared, grass fed, dry aged on the bone sirloin	
	250 gram £18.50
	300 gram £22.50
charles ashbridges rare breed gloucester old spot pork cutlet home-made apple sauce, jus roti	£14.50
all steaks come with a choice of béarnaise sauce, au poivre, garlic butter or roquefort butter	

sides...

mashed potatoes	all £2.95
honey glazed root vegetables	
cauliflower gratin	
baked open cap mushrooms	
salad of roast beetroot with balsamic	
green leaf and parmesan salad	
tomato and onion salad	

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

to end...

vanilla crème caramel	all £5.95
port-roasted figs, almond ice cream	
Malmaison crème brûlée	
apple crumble with pouring cream	
chocolate truffle cake, pistachio ice cream	
valrhona chocolate and griottine roulade	
pear tart tartin vanilla ice cream	
steamed toffee and banana pudding	

homemade ice cream and sorbet...

strawberry ice cream	passion fruit sorbet
vanilla ice cream	mixed berry sorbet
chocolate ice cream	lemon sorbet
	£1.75 a ball

from our cheese trolley a selection of british and french farmhouse cheese served with an assortment of breads, biscuits and a choice of fig, apricot or date loaf	£9.50
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dishes on our a la carte menus may be subject to change

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.

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.