

to start...

rustic baguette, tapenade & unsalted butter	small	£2.50
	large	£4.00
french toast, wild mushrooms, truffle butter		£6.50
roast pigeon, black pudding, sweet cured bacon		£6.95
puy lentils		
oysters	rock £1.50 natives £2.00	
natural, tobasco or shallot vinegar		
beetroot tartare with goats cheese and watercress		£5.95
maldon hot smoked salmon		£7.95
toasted sour dough		
breaded soft boiled duck egg with sauce gribiche		£5.75
pork and rabbit rilette, apple chutney		£5.50

fish...

fish of the day	£ mpv
cassoulet of monkfish and salmon with coriander	£15.95
pan-fried fillet of sea bream braised fennel	£13.95
saffron and tomato sauce	
smoked haddock fishcake, sauce messine	£10.50
samphire, mussels and clams	
whole plaice, purple sprouting broccoli	£11.50
warm tartar sauce	

meat...

roast guinea fowl supreme, pomme anna	£15.50
tarragon café au lait sauce	
roast mallard with spiced quince	£15.95
barnsley chop with soft wild mushroom polenta	£13.75
steak au poivre	£25.00
chicken and crayfish pie	£12.50

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, anchovy and rosemary butter	£25.00
steak frites	£16.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	
250 g entrecôte	£19.95
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, cépe mushrooms	£10.50
pumpkin and gorgonzola filled gnocchi	£11.50
sage and hazelnut butter	
garden pea and mint risotto with parmesan tuiles	£10.25

Homegrown & Local

sample menu only – please see the brasserie for today's selection

to start...

crown of avocado
spiced tomato chutney, lime crème fraiche
double chicken consomme
infused with fino sherry
northumberland ham hock terrine
parsley caper dressing
north shields mackerel fillet
herb new potato salad, pesto dressing

for main...

traditional fishermans pie
with tarragon veloute, parmesan crust
northumberland coq au vin
garlic pomme puree
honey roasted pork loin
pease pudding, wholegrain mustard sauce
courgette and wild mushroom tagliatelle
durham blue cheese emulsion

to follow...

strawberry mille feuille
white chocolate anglaise
malmaison crème brulee
caramelised lemon tart
crème chantilly
chocolate sundae
roasted pistachio nuts

2 courses £13.50 3 courses £15.50

sides...

all £2.95

two fried eggs	
braised red cabbage	
crushed pumpkin	
mash potatoes	
slow roast root vegetables	
green salad	
tomato and onion salad	
hand cut fries	£3.25
bloody mary sauce or aioli	

to end...

all £5.95

peach and basil trifle	
iced zabaglione parfait	
pear and raisin pithivier, rum anglaise	
apple fritters cinnamon ice cream	
trio of chocolate terrine, berry compôte	
caramelized clementine rice pudding	
from our cheese trolley	£8.50
a selection of british and french farmhouse cheese served with toasted brioche, biscuits and chutney	

homemade ice cream and sorbet...	£1.75 a ball
strawberry ice cream	passion fruit sorbet
vanilla ice cream	raspberry sorbet
chocolate ice cream	lemon sorbet

dishes on the homegrown and local menu will change on a regular basis

Malmaison A NEWCASTLE

Hotel | Bar Mal | Brasserie | Le Petit Spa | Café Mal

lunch 12.00 – 14.30

dinner 18.00 – 22.30

head chef mark tamburrini,
brasserie manager nicola freeman

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.