

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

### to start...

**moules marinière** £6.50  
**ferrine of pheasant, wild mushroom dressing** £6.95  
**pumpkin and parmesan tortellini's** £5.50  
 sage sauce  
**smoked ham hock, potato and shallot salad** £5.95  
 mustard dressing  
**fimbale of black pudding, poached egg** £5.95  
 sauce soubise  
**cream of haricot blanc soup, confit duck** £4.95

### to follow...

**chicken kiev, pommes purée** £12.50  
**beef bourguignon** £12.50  
**loin of venison, confit root vegetables** £15.95  
**roast duck breast, roasted pomegranate** £11.95  
**smoked haddock and spinach lasagne** £12.95  
**monkfish, chorizo and butter beans** £14.95  
**halibut, herb crust and creamed leeks** £16.95  
**papillotes of sole and salmon** £15.50  
 curly kale, tarragon fumé

### 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**

**donald russell aged entrecote** 250gram £19.95  
 naturally reared & grass fed, dry-aged on the bone

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

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

### vegetarian...

<b>pumpkin and gorgonzola filled gnocchi</b>	str	£6.00
sage and hazelnut butter	mn	£12.00
<b>macaroni cheese</b>	str	£5.25
cépe mushrooms	mn	£10.50

## The 3 Tenners

**£10**  
Two courses for one person (no wine)

**£20**  
Two courses for two people (no wine)

**£30**  
Two courses for two people with wine

### to start...

**vegetable and pearl barley broth**  
**smoked trout salad**  
 horseradish cream, seasonal leaves  
**sautéed chicken livers**  
 baby spinach and bacon salad, green peppercorn jus

### to follow...

**beer battered coley and fat cut chips**  
 minted crushed peas  
**donald russell onglet steak frites**  
 naturally reared, grass fed, dry aged onglet steak, homemade fries  
**spinach, leek and strathdon blue pithivier**

this is a sample menu

### sides...

all £3.25

chantenay carrots

pommes puree

slow roasted onions

steamed or buttered spinach

leek and potato hash browns

green salad

tomato and red onion salad

<b>home made fries</b>	<b>£3.50</b>
with aioli	

### to end...

all £5.95

chocolate financiers, clementine sorbet

baked bramley apple, warm vanilla custard

citrus pannacotta, spicy berry compôte

sticky toffee pudding, butterscotch sauce

baked rice pudding, armagnac prunes

pear and almond tart, praline anglaise

**artisan cheeses from our trolley** £8.50  
 served with biscuits walnut bread and chutney

dishes on the 3 tenners will change on a regular basis. room service orders will incur a tray charge of £2.50 per order.

**Malmaison** NEWCASTLE

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

brasserie manager nicola freeman

open 18:30 - 22:00 sunday to thursday and 18:30 - 22:30 friday and saturday. open 12:30 - 2.30 sunday lunchtime only.

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