

## to start

**soup au pistou** £4.95

**spanish jabugo iberico ham "jabu gran reserve"** £8.00

iberico hams are considered the finest in the world, cured for a minimum of 2 years reared from free range pigs that feed on acorns, which gives the distinctive flavour but slightly more savoury than the joselito hams from further north in the country

**terrine of chicken, sweetbreads and foie gras** £7.25

sauce gribiche

**risotto fresh peas and baby spinach** £5.25

shaved parmesan

**soft boiled duck egg and asparagus soldiers** £6.95

**celeriac soup** £4.95

beetroot crostini

**smoked salmon & leek roulade** £6.50

**beef carpaccio** £7.95

parmesan and pesto oil

**cannelloni with spring onions & asparagus** £6.50

### salads

**salad of spring vegetables** starter £6.25

warm goats cheese crostini main £11.95

**roasted spring beets with horse radish** starter £5.95

bitter leaves and fresh curd main £10.95

**seared baby squid & chorizo** starter £6.50

chick pea and tomato salad main £12.50

## to follow

**whole baked rainbow trout** £12.50

haricot vert, sultanas and almonds

**"roast spring chicken Dijon"** £14.95

pommes mousseline and roasting juices

**roast rack of herdwick lamb** £17.95

young carrots, Madeira and mint jelly

**salmon and cod fishcake** £14.25

buttered spinach and sorrel sauce

**plaice "en cocote"** £13.95

provençale garnish

**char grilled veal entrecôte** £18.50

baked onions

**"bouillabaisse"** £14.95

rouille and crutons

**braised pork belly crispy skin** £13.50

potato and anchovy roulade

**confit of duck red wine jus** £13.95

sweet potato tart

## from the grill

**the mal burger (better than the one next door)** £11.95

225 gram burger made from naturally reared ground beef

**steak frites** £15.50

250 grams naturally reared, grass fed, dry aged on the bone rump served with homemade chips

### entrecôte

naturally reared, grass fed, dry aged on the bone for sirloin

250 grams £18.50

325 grams £22.50

**côte de boeuf** 500 grams £25.00

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

**sides....** all £2.95

pommes purée

spring greens

chantenay carrots

buttered new potatoes

green beans feta and mustard cream

zucchini frites

rocket and parmesan salad

tomato and onion salad

**hand cut fries**

£3.25

with bloody mary sauce or aioli

**to end** all £5.95

**steamed blueberry sponge**

crème fraiche

**lemon syllabub, champagne rhubarb**

crème brûlée

crepes suzette soufflé

**warm flourless chocolate cake**

orange and cranberry compôte

**apple fritters cinnamon ice-cream**

**chocolate ganache**

mojito jelly

**rhubarb and lemon crumble**

**raspberry bavarois**

**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** £7.50

a selection of British and French farmhouse cheeses served with walnut bread and biscuits

**Malmaison** NEWCASTLE

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

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.