

## to start...

<b>soup au pistou</b>	<b>£4.95</b>
<b>rilette of northumberland pork</b> apple salad, hazelnut dressing	<b>£5.75</b>
<b>shieldgate smoked mackerel pâté</b> toasted country bread, horseradish emulsion	<b>£6.75</b>
<b>green and white asparagus</b> poached egg, shallot and truffle dressing	<b>£6.75</b>
<b>northumberland black pudding, spiced beetroot</b> char-grilled pear salad	<b>£6.75</b>
<b>salt and pepper squid</b> lime mayonnaise	<b>£5.75</b>

## to follow...

<b>garlic and thyme roasted free range chicken</b> sour dough, preserved lemons	<b>£12.95</b>
<b>sea trout, crushed peas and broad-beans</b> crème fraiche	<b>£13.25</b>
<b>cod, spring onion and ginger fishcake</b> wilted spinach, tomato and coriander sauce	<b>£13.50</b>
<b>slow cooked rabbit leg</b> warm potato salad, smoked bacon, shallot jus	<b>£13.50</b>
<b>roast chump of lamb niçoise</b> fondant potato, light thyme jus-lie	<b>£14.50</b>
<b>confit duck leg</b> puy lentils, bacon lardoons	<b>£12.75</b>

## the grill...

all our beef is supplied by donald russell, holder 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

<b>the mal burger</b>	<b>£12.95</b>
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	
<b>steak frites</b>	<b>£15.95</b>
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	
<b>250 g entrecôte</b>	<b>£18.50</b>
naturally reared, grass fed, dry aged on the bone sirloin	
<b>lamb mixed grill</b>	<b>£14.95</b>
cutlet, liver, sweetbreads and kidney	
<b>fish of the day</b>	<b>£fpv</b>
<b>for every burger we sell we will be donating 50p to our nominated charity the variety club</b>	

## vegetarian...

<b>rigatoni and buffalo mozzarella</b>	<b>£9.95</b>
sun blushed tomatoes, pesto	
<b>artichoke, spinach and goats cheese pithivier</b>	<b>£12.95</b>
spring shoots, tomato chutney	
<b>spring vegetable risotto</b>	<b>£10.50</b>

## Home grown & Local

### to start...

<b>cream of wild mushroom soup</b> thyme crostini
<b>confit chicken terrine</b> black olives, sun-blushed tomatoes, basil
<b>north shields landed salmon gravlax</b> baby leaves, sweet mustard dressing
<b>seasonal vegetable antipasti</b> pesto, parmesan

### for main...

<b>pan seared river trout</b> champ mash, spiced cabbage, oriental glaze
<b>garlic and thyme roasted chicken</b> ratatouille
<b>crispy pork belly</b> spinach, chestnut mushroom sauce
<b>red pepper and sweetcorn risotto</b>

### to follow...

<b>warm sticky toffee pudding</b> caramel ice cream
<b>apple and blackberry crumble</b> cinnamon custard
<b>chocolate marquise</b> mint anglaise
<b>ice berry gratin</b> white chocolate
<b>2 courses £13.50</b>
<b>3 courses £15.50</b>

## sides...

<b>field mushrooms</b>	<b>all £2.50</b>
<b>spring cabbage</b>	
<b>zucchini frites</b>	
<b>buttered jersey royals</b>	
<b>rocket &amp; parmesan salad</b>	
<b>spring tomato and onion salad</b>	

### hand-cut fries

**£2.95**

with bloody mary sauce or aioli

## to end...

<b>valrhona bitter chocolate tart</b> mascarpone ice cream	<b>all £4.95</b>
<b>bramley apple and blackberry charlotte</b> caramelized banana and almond jalousie praline ice cream	
<b>pineapple parfait, chocolate sauce</b> peppered pineapple, crystallised coriander	
<b>vanilla panacotta, poached rhubarb</b> rhubarb soup	
<b>from our cheese trolley</b>	<b>£8.50</b>
a selection of british and french farmhouse cheese served with walnut bread, biscuits and chutney	

### homemade ice cream and sorbet...

**£1.75 a ball**

strawberry ice cream	passion fruit sorbet
vanilla ice cream	mixed berry sorbet
chocolate ice cream	lemon sorbet

dishes on our a la carte menus may be subject to change

**Malmaison** A 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. 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.