

to start...

"iberico foods" serrano ham	£8.95
peaches and manchego cheese	
rustic baguette, tapenade	small £2.50
unsalted butter	large £4.00
potted cornish crab	£8.95
sour dough and rouille	
roast garlic and chicken veloute en crouté	£5.95
steamed shetland mussels	£6.95
cream and garlic or tomato and chilli	
brawn and black pudding terrine	£6.50
soft poached egg	
valley smokehouse smoked salmon "classic"	£6.95
toasted sourdough	
steak tartare	£7.50
classic condiments	
roasted chestnut and apple salad	£5.95
truffle vinaigrette and shaved parmesan	
tomato and glazed goats cheese tart	£5.95

vegetarians...

pappadelle with field mushrooms	£5.95/£11.95
truffle and marscapone	
bubble and squeak gnocchi	£10.95
fresh peas and shoots	
baked marrow	£9.95
ratatouille and herb crust	

to follow...

gilt head bream	£13.95
artichoke barigould	
free range roast chicken breast, chateau potatoes	£13.95
wild mushrooms and truffle	
roasted fillet of cod	£15.95
braised oxtail and silverskin onions	
braised lamb shank	£15.95
dauphinoise potato	
chorizo crusted lemon sole	£15.95
chick peas and herb salsa	
pork fillet "saltimbocca"	£13.95
fondant potatoes	

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
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	
steak frites	£17.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	
300 g entrecôte	£23.95
naturally reared, grass fed, dry aged on the bone sirloin	
served with a choice of béarnaise, pepper or garlic butter sauce	

specials

to start...

minestrone soup	£5.95
rocket pesto	
confit chicken and foie gras terrine	£6.95
celeriac remoulade	
smoked salmon terrine	£6.95
classic garnish	

to follow...

rump of lamb	£15.95
broad bean and pea puree	

to end...

dark chocolate mocha cheesecake	all £5.95
white chocolate and rhubarb tian	
raspberry bruleé	
coconut bavaroise	
raspberry coulis	

subject to availability

sides...

all £2.95

garlic mash
buttered sugar snaps
braised red cabbage
green beans, shallots and cracked black pepper
seasonal mixed leaf salad
tomato and onion salad

hand cut fries

£3.25

with aioli or bloody mary sauce

to end...

all £5.95

lavender bavoise	
rhubarb soup	
raspberry bread and butter pudding	
white chocolate custard	
melting dark chocolate fondant	
white chocolate ice cream	
banoffee pie	
pouring cream	
lemon and honey rum babas	
poached peaches	
from our cheese trolley	£9.50
a selection of british and french farmhouse cheese served with a selection of breads, biscuits and a choice of fig, apricot, date loaf or quince jelly	
homemade ice creams and sorbets	£1.95 a ball

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

Mahmanson OXFORD

Hotel | Bar | Brasserie

please note that the menu is subject to change

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.