

**rustic baguette** small £2.50  
tapenade and unsalted butter large £4.00

## to start...

<b>"iberico serrano ham"</b>	<b>£8.95</b>
serrano hams are cured for a minimum of 6 months reared from "landrace" white pigs that feed on cereal, which gives the distinctive sweet flavor served with a roasted chestnut salad	
<b>moules mariniere</b>	<b>£6.95</b>
white wine, cream and garlic	
<b>french onion soup</b>	<b>£6.50</b>
gruyere crouton	
<b>rabbit, ham hock and foie gras terrine</b>	<b>£8.95</b>
pickles	
<b>"valley smokehouse" hot smoked salmon</b>	<b>£7.95</b>
potato blini and horseradish	
<b>iberico charcuterie platter</b>	<b>£8.95</b>
manchego shavings	
<b>twice baked French cheese soufflé</b>	<b>£5.95</b>
sweet endive salad	

## to follow...

<b>roasted fillet of black bream</b>	<b>£13.95</b>
sauce bouillabaisse and rouille	
<b>confit belly of pork</b>	<b>£14.95</b>
champ mash and sauce diable	
<b>whole grilled fish of the day</b>	<b>£mvp</b>
prawn and garlic butter	
<b>navarin of lamb</b>	<b>£16.50</b>
rosemary crushed suede	
<b>poached fillet of smoked haddock</b>	<b>£13.95</b>
curried crab risotto	
<b>slow cooked leg of gressingham duck</b>	<b>£12.95</b>
cassoulet of beans	
<b>herb crusted fillet of halibut</b>	<b>£19.95</b>
braised pigs cheeks and chorizo	
<b>roasted loin of venison</b>	<b>£18.95</b>
celeriac and truffle pomme anna, sauce perigueux	

## 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

<b>the mal burger</b>	<b>£13.95</b>
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	
<b>steak frites</b>	<b>£17.95</b>
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	
<b>entrecôte</b>	<b>250g £19.95</b>
naturally reared, grass fed, dry aged on the bone sirloin served with a choice of béarnaise, pepper or garlic butter sauce	

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.

## Homegrown & Local

### to start....

**citrus cured salmon**  
potato salad, citrus dressing  
**rabbit and ham hock terrine**  
toasted sourdough  
**soup du jour**  
**malmaison house salad**

### to follow....

**onglet frites**  
**fillet of bream**  
slow roasted onions, artichoke puree  
**pot roast chicken**  
button mushrooms, mustard cream  
**pappardelle with mushroom cream**

### to end...

**sticky toffee pudding**  
**nougat glaces**  
**orange and grand marnier parfait**  
**chefs selection of cheese**  
**2 courses £13.50    3 courses £15.50**  
sample menu

## vegetarians...

<b>meuille feuille of roasted winter vegetables</b>	<b>£12.95</b>
celeriac puree and truffle dressing	
<b>pumpkin and goat cheese gnocchi</b>	<b>£11.95</b>
hazelnut beurre noisette	

## sides...

all £3.25

**creamy mashed potato**  
**glazed chanterney carrots**  
**creamed cabbage and bacon**  
**green beans and shallots**  
**rosemary roasted vegetables**  
**buttered curly kale**  
**soussed tomato salad**  
**roasted beetroot and balsamic salad**

<b>hand cut fries</b>	<b>£3.50</b>
aioli or bloody mary sauce	

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

**Malmaison** 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.