

to start

chicken and chili soup £4.95

Spanish jabugo iberico ham "jabu gran reserve" £8.00

iberico hams are considered to be 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 savory than the joselito hams from further north in the country

terrine of chicken, sweetbreads and foie gras £7.25

gribiche vinaigrette

salad of endive, oxford blue cheese £5.75

natural smoked salmon, soft boiled duck egg £7.50

moules mariniere £6.95

veloute of potato £5.50

morels and truffle

roasted spring beets with horse radish £5.95

bitter leaves and fresh curd

vegetarian

salad of spring vegetables starter £7.50

rosemary soused tomato main £11.95

soufflé of courgette and gruyere main £11.95

yellow tomato chutney

pappardelle starter £5.95

field mushrooms and truffle oil main £12.95

to follow

new forest barramundi £12.95

white asparagus "barigould"

"roast spring chicken Dijon" £14.95

pommes mousseline and roasting juices

roast oxfordshire barnsley chop £13.50

pommes château and sauce paloise

roast monkfish tail chantenay carrots £9.50

vinaigrette of iberico ham

whole grilled sole "Veronique" £MVP

fillet of stone bass veitelotte potatoes £16.95

watercress and sauce nero

fillet of veal "saltimbocca" £18.95

vendangeurs de Bourgogne potato

breast of peppered duck £14.95

caramelized pineapple jus

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 21 days sirloin

250 grams £18.50

325 grams £22.50

chateau briand (for two) £45.00

with accompanying garnishes

all steaks come with a choice of béarnaise sauce,

au poivre or café du paris butter.

sides....

all £2.95

spring greens

chantaney carrots

buttered new potatoes

green beans feta and mustard cream

courgette provençale

rocket and parmesan salad

tomato and onion salad

salad of roast beetroot crème fraiche and spring onion

Home-made 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

raspberry bavaoise

warm flourless chocolate cake

orange and cranberry compôte

chilled brambly apple and cinnamon rice pudding

orange and pistachio gateaux

white chocolate cheesecake

amaretto biscuit

chefs homemade ice-creams and sorbets £1.75 a ball

from our cheese trolley £8.50

a selection of British and French farmhouse cheeses served with a selection of breads and biscuits and a choice of fig, apricot, date loaf or quince jelly

Mahmaison 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

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.