rustic baguette, tapenade and unsalted butter — sml £2.50 / lrg £4.00

to start...

moules marinière £6.50

malmaison old spot, pressed pork belly £6.95
warm shredded oriental vegetable salad

home smoked chicken, potato and shallot salad £5.95
mustard and tarragon dressing

port of lancaster hot smoked salmon £7.25
toasted sour dough

braised venison faggot £5.95
homemade black pudding, mushy peas

seared scallops £7.95
cauliflower purée, crispy kale, lemon oil, caper berries

butternut squash and goats cheese tart £4.95
pickled mushroom and chestnut salad

fish...

"cains" beer battered fish and chips £13.95
triple cooked hand cut chips, mushy peas, tartar sauce

smoked haddock and spinach lasagne £12.95

pan fried halibut £16.95
leek, pea and vermouth fondue

roasted monkfish £15.95
chorizo, butter beans

meat...

malmaison chicken kiev £12.95
pommes purée

beef cheeks bourguignon £12.95

confit barbary duck leg £13.95
caramelised apple, braised red cabbage

braised shoulder of lamb £14.95
sautéed spinach, carrot purée

the grill...

all our beef is supplied by donald russell, holders of a royal warrant, who source and select only grass-fed and naturally reared beef for the finest flavour, then traditionally mature for a minimum of 28 days on their premises in aberdeenshire. for more information or to purchase steaks on line, visit www.donaldrussell.com or telephone 01467 629666

the mal burger £13.95
(in collaboration with donald russell)
250 gram burger made from naturally reared ground beef, gruyère cheese, bacon, homemade fries

for every burger we sell 50p will be donated to our nominated charity, the variety club

steak frites £16.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries

250g entrecôte £19.95
naturally reared, grass fed, dry aged on the bone sirloin

vegetarian...

macaroni cheese, cèpe mushrooms £10.95

pumpkin, sage and goats cheese ravioli £12.95
nut brown butter sauce

The 3 Tenners

£10	£20	£30
Two courses for one person (no wine)	Two courses for two people (no wine)	Two courses for two people with wine

sample menu

play lunch or dinner your way...
one note, two notes or three notes

to start...

soup du jour

pork spring rolls
soy and ginger dipping sauce

ham hock terrine
sauce gribiche

to follow...

donald russell onglet steak frites
200 grams naturally reared, grass fed dry aged on the bone onglet, homemade fries

butternut squash and chilli risotto

herb crusted salmon
scallion crushed new potatoes

sides...

all £3.25

two fried eggs

slow roasted onions

pommes purée

green salad

tomato and onion salad

leek and potato hash browns

chantenay carrots

buttered spinach

hand cut fries £3.50

pizza...

1 foot - **£8.95** 1½ foot - **£12.95** 2 foot - **£16.95**

margerita – tomato, mozzarella

mal feast – pepperoni, parma ham, chicken

goats cheese – caramelised red onion

bbq chicken -sweetcorn, spring onion

garlic bread – chilli, cheese or both

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

Malmaison LIVERPOOL
Hotel | Bar | Brasserie

head chef – adam townsley
brasserie manager – matt townley

monday – thursday lunch 12.00 – 2.30pm
monday – thursday dinner 6.30 – 10.00pm
friday & saturday dinner 6.30 – 10.30pm
sunday lunch 12.30 – 3.00pm
sunday dinner 6.30 – 9.30pm

some dishes may be 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.