

## to start

soup au pistou £4.95

### spanish jabugo iberico ham "jabu gran reserve" £8.00

iberico hams are considered 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 savoury than the joselito hams from further north in the country

terrine of chicken, sweetbreads and foie gras £7.25

sauce gribiche

risotto fresh peas and baby spinach £5.25

crisp parma ham

soft boiled duck egg and asparagus soldiers £6.95

duck spring rolls £5.95

rhubarb and ginger chutney

salmon rilette lemon and caper crème fraiche £5.50

crisp bread

cream of tomato soup basil oil £4.95

crab and fishcakes, sweet chilli dressing £5.95

## salads

salad of spring vegetables starter £6.25

warm goats cheese crostini main £11.95

roasted spring beets with horse radish starter £5.95

bitter leaves and fresh goats curd main £10.95

seared baby squid & chorizo starter £6.50

chick pea and tomato salad main £12.50

## to follow

"whole roast spring chicken Dijon" £14.95

pommes mousseline and roasting juices

roast rack of herdwick lamb £17.95

young carrots, Madeira and mint jelly

traditional fish and chips £15.95

mushy peas tartar sauce

plaice "en cocote" £13.95

provençale garnish

wild mushroom and spinach tagliatelle, £11.95

shaved parmesan, soft herbs

char-grilled sword fish £15.95

sautéed peppers

breast of guinea fowl with confit chorizo £15.95

sun blushed tomato risotto

## pizzas

margharita £7.95 duck £9.95

cheese and tomato with rocket and hoi sin sauce

pepperoni £8.50 wild mushroom and truffle £10.50

with soft cheese & herbs

salmon £8.50 calzone £9.95

with quail eggs spinach ricotta and pine nuts

garlic bread £4.95

## 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

250 grams £18.50

côte de boeuf 500 grams £25.00

All steaks come served with a choice of, béarnaise, au poivre, or garlic butter

## sides....

all £2.95

spring greens

chantenay carrots

buttered new potatoes

green beans feta and mustard cream

zucchini frites

rocket and parmesan salad

tomato and onion salad

home-made fries

£3.25

with bloody mary sauce or aioli

## to end

all £5.95

lemon syllabub, champagne rhubarb

crème brûlée

crepes suzette soufflé

warm flourless chocolate cake

orange and cranberry compôte

apple fritters cinnamon ice-cream

strawberry trifle

pear and blackberry crumble

raspberry and lemon tart

### homemade ice-cream and sorbet

strawberry ice-cream

passion fruit sorbet

vanilla ice-cream

mixed berry sorbet

Chocolate ice-cream

Lemon sorbet

£1.75 a ball

from our cheese trolley

£7.50

a selection of British and French farmhouse cheeses served with walnut bread and biscuits

**Malmaison** LIVERPOOL

Hotel | Bar | Brasserie

lunch – monday to saturday 12.00 – 14.30

lunch – sunday 12.30 – 14.30

dinner 18.00 – 22.00

some dishes may be 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.