rustic baguette, tapenade & unsalted butter small £2.50 / large £4.00

starters...

moules mariniere £6.50

roast butternut squash soup £4.95
chilli mascarpone

leek and goats cheese tart £5.50
watercress

roast pigeon, black pudding, sweet cured bacon £6.95

maldon hot smoked salmon, £7.95
toasted sour dough

corned beef rosti, fried egg £5.75
homemade brown sauce

mains...

pot roast irish free range chicken £13.95
root vegetable broth

fillet of sea bream £12.50
chorizo and haricot blanc

beef bourguignon £12.50

calves liver £14.50
dolcelatte polenta, caramelised onion jus

goujons of plaice £11.95
thick cut chips and tartare sauce

smoked haddock and spinach lasagne £12.95

finnebrogue venison and guinness stew £14.95
herb dumplings

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 (better than the rest) £13.95
250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries
for every burger we sell we will be donating 50p to our nominated charity, the variety club

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

donald russell aged entrecote
naturally reared and grass fed, dry aged on the bone
250gm £19.95
300gm £22.50

vegetarian...

macaroni cheese, cèpe mushrooms £10.50

pumpkin and gorgonzola filled gnocchi, £10.50
sage and hazelnut butter

Homegrown & Local

sample menu

to start....

soup du jour

smoked haddock tartlet
bandonvale cheese, toasted oat crust

hens egg "en cocotte"
fresh baked wholemeal soda bread

to follow.....

onglet steak frites
bushmills whiskey sauce

prawn and pea risotto

penne pasta
tomato and mozzarella

to finish....

panna cotta infused with star anise
red berry compote

baked open apple tart, cinnamon ice cream

mini choux pastry buns
filled with whipped praline cream

2 courses £14.50 **3 courses £16.50**

sides...

all £3.25

slow roasted onions

chantenay carrots

steamed spinach

pommes puree

tomato & onion salad

green salad

hand cut fries
£3.50
with aioli

to end...

all £5.95

treacle tart
crème fraiche

baked bramley apple, custard

banana clafouti

sticky toffee pudding,
butterscotch sauce

baked rice pudding, armagnac prunes

french toast
mulled spiced plums

homemade ice cream and sorbet... **£1.75 a ball**

strawberry ice cream
vanilla ice cream
chocolate ice cream
passion fruit sorbet
mixed berry sorbet
lemon sorbet

artisan cheese from our trolley £8.50
served with walnut bread, biscuits and chutney

head chef – Ip wei cheong
brasserie manager – peter mcalister

Malmaison BELFAST
Hotel | Bar | Brasserie

lunch 12.00 – 14.30
dinner 18.00 – 22.30

all prices are inclusive of VAT, 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.