

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

terrines 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

marti johnstons smoked haddock cullen skink £5.45

ardglass bank crab and chilli linguini £6.25

seared scallops and clonakilty black pudding £7.95
sorrel buerre blanc

kettyle irish fillet of beef carpaccio £7.45
rocket and parmaesan

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 baked rainbow trout £12.50

haricot verts, sultanas and almonds

"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

salmon and cod fishcake £14.25
buttered spinach and sorrel sauce

plaice "en cocote" £13.95
provençale garnish

peppered finnebrogue venison £16.50
pomme dauphinoise

roast guinea fowl confit leg £15.50
morel veloute

open ravioli of lobster £14.95
tomato and fennel nage

barbary duck breast with black cherry sauce £15.50
cider fondant potato

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 sirloin

250 grams £18.50
325 grams £22.50

côte de boeuf 500 grams £25.00

all steaks come with a choice of béarnaise sauce, au poivre or garlic butter

sides....

all £2.95

pommes purée

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

steamed blueberry sponge
crème fraiche

lemon syllabub, champagne rhubarb

crème brûlée

crepes suzette soufflé

warm flourless chocolate cake
orange and cranberry compôte

apple fritters cinnamon ice-cream

elderflower panacota with mixed berries

mango tart with gooseberry sorbet

pot au chocolate
hazelnut biscotti

homemade ice-cream and sorbet

strawberry ice-cream

vanilla ice-cream

chocolate ice-cream

passion fruit sorbet

mixed berry sorbet

lemon sorbet

£1.75 a ball

from our cheese trolley £8.50

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

Mahmaison BELFAST

lunch 12.00 – 14.30

dinner 18.00 – 22.30

Hotel | Bar | Brasserie

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.