

BREAD

RUSTIC BAGUETTE
tapenade and unsalted butter **£2.50 / £4.50**

TO START

GARDEN PEA, HAM & MINT SOUP **£4.95**

FRITTO MISTO
tarragon aioli, nori salt **£7.50**

CHICKEN & ARTICHOKE TERRINE
pickled girolle mushrooms & shallots **£6.95**

CRISPY GOATS CHEESE CROTTIN
& BEETROOT SALAD
balsamic & thyme vinaigrette **£5.95**

CHARCUTERIE PLATTER
cured meats, homemade patè, pickles **£7.95**

CIDER BRAISED PORK CHEEK
apple & black pudding salad, walnut dressing **£6.50**

BAKED GABRIEL BLUE
& WILD MUSHROOM TARTLET
foaming white truffle sauce **£5.95**

GRILLED TIGER PRAWNS
coriander & crisp shallot noodle salad **£6.95**

PAN FRIED KING SCALLOPS
butternut & parsley root pureè **£9.50**

MAINS

RED MULLET
crushed peas, anchovy & rosemary sauce **£12.95**

RAZOR CLAMS
sauté squid, broad beans & chorizo,
plum tomatoes, parsley & pea shoots **£13.50**

SEA TROUT
sweet potato, watercress, beetroot
& orange salad **£13.50**

COD FILLET
smoked sea salt, spinach & capers **£14.00**

DUCK BREAST
carrot & orange pureè, fondant potato,
buttered spinach **£17.95**

SEARED CALVES LIVER
sauce persillade, parmentier potatoes **£13.50**

CHICKEN BREAST
yellisons goats cheese, potatoes & walnuts
parma ham, lemon & thyme vinaigrette **£15.50**

SPRING LAMB RUMP
puy lentils, carrots, crisp pancetta **£17.95**

PORTABELLO WELLINGTON
creamed leeks & sharpham cheese **£10.95**

HARRISA AUBERGINE
roast pepper mille feuille, dill & cucumber
yoghurt **£10.95**

SALADS

OAK ROAST SALMON CAESAR SALAD
anchovies, soft boiled egg **£6.95/£10.95**

WHITBY CRAB & WALDORF SALAD
melba toast **£8.50**

SALAD CAPRESE
extra virgin organic Monti Sabini olive oil **£6.95**

PASTA & RICE

LEMON RICOTTA RAVIOLLI
summer vegetable broth **£11.50**

HALF LOBSTER
tomato, basil & chilli spaghetti **£24.00**

RISOTTO NERO
chilli fried squid **£11.95**



I have hunted high and low but not too far or wide to bring our local hidden food secrets to your brasserie table. No more long distance love affairs with long-haul deliveries. Instead, I'm daring to keep it local. It's a whole new approach to dining. Taste the difference. That's Mal life.

Andy Lawson, Head Chef

Ask staff for details

Upcoming events

Steak Night
every Thursday night
delicious steaks from **£9.95**
20% off selected wines
ask your server for details

The Big Cheese Pairing
Calling all cheese enthusiasts
and professionals

Every second Sunday of the month
from 4pm
The Leeds Mal has an exciting new monthly
Cheese tasting event
and you're invited.

You will taste and pair five specially
selected cheeses with five delicious
beverages, may it be wine,
beer or port and we'll share our expertise
with you
£15 per person

Toast to the Roast
Daring to keep Sundays local

Every Sunday 1pm – 4pm
2 courses for 2 people &
a bottle of wine
£30

New summer salad option now available!

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.

THE MAL BURGER

250 gram burger made from naturally reared ground beef, with gruyère cheese, bacon, homemade fries **£13.95**
50p from every burger sold will be donated to the Elizabeth Montgomerie Foundation

DONALD RUSSELL AGED ENTRECÔTE

naturally reared & grass fed,
dry-aged on the bone
250grams £22.50 300grams £24.95

DONALD RUSSELL DRY AGED RIB STEAK

naturally reared & grass fed,
dry-aged on the bone
250grams £19.95

35 DAY AGED RUMP STEAK FRITES

250 grams naturally reared, grass fed, dry aged on the bone rump, with homemade fries **£17.95**

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

SIDES ALL £2.95

FINE GREEN BEANS, HAZELNUT BUTTER

GRILLED COURGETTES, PARMESAN

SPINACH

POMME PUREÈ

CHARLOTTE POTATOES

GARLIC MUSHROOMS

CHAMP POTATO

TOMATO AND RED ONION SALAD

MIXED LEAF SALAD

BABY GEM & BLUE CHEESE SALAD



TO FINISH ALL £5.95

LEMON POSSET

blackberry compote

ROASTED SPICED FIGS

vanilla mascarpone

MALMAISON CRÈME BRÛLÉE

spiced madelines

STRAWBERRY & CHAMPAGNE JELLY

homemade vanilla ice cream

BELGIAN WAFFLE

poached pear, homemade vanilla ice cream & chocolate sauce

BAKED CHOCOLATE FONDANT

melting white chocolate centre

HOME MADE ICE CREAMS

strawberry, chocolate, fudge with raisins, praline, vanilla, coconut, rhubarb crumble custard, sticky toffee **£1.75 a scoop**

SORBETS

lemon, mango & passion fruit **£1.75 a scoop**

CHEESE SELECTION FROM THE TROLLEY

british & continental cheeses with walnut bread, oat cakes and quince chutney **£8.50**

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products. For more information, please speak with our Brasserie Manager. All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. The 3 tenners promotion is valid on dinner Monday to Friday (up until 7.30pm on Friday), lunch Monday to Saturday from the 3 tenners Menu. Local terms and conditions may apply.