

to start...

mutton and barley broth	£4.50
scotch egg curried mayonnaise	£4.95
fresh corn beef terrine warm piccalilli, toasted sour dough	£5.50
cauliflower and smoked lancashire cheese tart hazel nut dressing	£5.50
bruschetta focaccia bread, rocket salad	£4.95
moules mariniere crusty bread	starter £5.50 main £10.95

to follow...

free range chicken oysters peas and macaroni	£12.50
salmon and cod fishcake spinach, parsley sauce	£13.50
braised venison faggots bury black pudding, mashed turnips	£14.25
toulouse sausage pommes purée, caramelised onion jus	£10.95
"scouse" a traditional liverpool dish braised red cabbage, crusty bread	£10.95
goosenargh duck confit potato dauphinoise, haricots verts	£14.95
beer battered fish, fat cut chips pommes pont neuf, sauce tartare	£13.50

from the grill....

the mal burger (better than the rest) 250 gram burger made from naturally reared ground beef, gruyere cheese, bacon, homemade fries	£11.95
steak frites 250 grams naturally reared, grass fed, dry aged on the bone rump, homemade fries	£15.95
250g entrecôte naturally reared, grass fed, dry aged on the bone sirloin	£18.50

pizza....

from 6.30pm - 10pm

1 foot – £8.95	1½ foot – £12.95	2 foot – £16.95
margerita – tomato and mozzarella		
mal feast – pepperoni, parma ham and chicken		
bbq chicken – sweetcorn, spring onion		
goats cheese – sun blush tomatoes, black olives		
parma ham – rocket and parmesan		

vegetarian...

winter root vegetable & gorgonzola lasagne	main	£10.50
gnocchi with butternut squash walnut butter	starter	£7.50
	main	£12.95
wild mushroom and barley risotto tarragon infused oil	starter	£7.25
	main	£12.50

Home grown & local

to start...

chicken liver parfait toasted brioche, grape chutney
cauliflower veloute curry oil
roasted beetroot and goats cheese salad toasted pine nuts, balsamic reduction
smoked haddock course grain mustard and poached egg

to follow...

goosenargh chicken and leek pie steamed broccoli
breaded plaice coddled egg dressing, baby gem salad
confit duck leg sauté potatoes, honey and citrus glaze
wild mushroom and barley risotto tarragon infused oil

to finish...

clementine jelly lemon ice cream
selection of home made ice creams eccles cakes
warm chocolate brownie chocolate sauce, crème chantilly
a selection of local cheese water biscuits, home-made chutney
2 courses £13.50
3 courses £15.50

sides...

all **£2.95**

mashed potato
gratin potato
savoy cabbage and bacon
roast root vegetables
green leaf and parmesan salad
tomato and onion salad

home made fries
£3.25
with bloody mary
sauce or aioli

to end...

all **£4.95**

bread and butter pudding home-made custard
malmaison crème brûlée
blood orange, dark chocolate torte
free range egg custard tart halewood honey
rhubarb cheesecake rhubarb compote

from our cheese trolley **£8.50**
a selection of british and french farmhouse cheese served with walnut bread, biscuits and chutney

homemade ice cream and sorbet...	£1.75 a ball
strawberry ice cream	passion fruit sorbet
vanilla ice cream	mixed berry sorbet
chocolate ice cream	lemon sorbet

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

Malmaison LIVERPOOL

head chef – daniel leah

lunch – monday to saturday 12.00 – 14.30 lunch – sunday 12.30 – 16.00 dinner 18.30 – 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.