



Malmåison



# FIXED PRICE MENU /

TWO COURSES £19.95  
THREE COURSES £24.95

## STARTERS /

### ROASTED PUMPKIN SOUP

Roast pumpkin, infused with chilli and coriander

### GAME TERRINE EN CROUTE

Seasonal game marinated in thyme and garlic with a port and Cumberland sauce

### AUTUMN SALAD

Roasted Crown Prince beets, pearl barley, balsamic and horseradish crème fraîche

### SCOTCH EGG OF VENISON & RAMSEY'S BLACK PUDDING

Autumn rémoulade and homemade apple purée

## MAINS /

### PAN-FRIED SEA BASS RIBOLLITA

Autumnal Italian broth made with white beans, tomato, bread and cavolo nero

### VENISON BURGER

Venison marinated in thyme and garlic served with cucumber, beetroot, maple glazed bacon in a sourdough bun with sweet potato fries

### ROASTED PUMPKIN TORTELLONI

Pumpkin purée, toasted chestnuts, sage and pine nut butter

### RABBIT PAPPARDELLE

Braised rabbit in white wine and mustard sauce

## SIDES / £4.00

Garlic sautéed Carroll's Heritage potatoes / buttered greens / maple roasted roots

## DESSERTS /

### STEAMED TREACLE SPONGE

A warm light sponge with golden syrup and vanilla custard

### POACHED PEAR CRUMBLE

Poached Williams pear and blackberry with a crispy crumb topping, cinnamon ice cream

### AUTUMN ETON MESS

Poached fig, plum and autumn berries, zesty lemon curd, meringue and toasted gingerbread

### MALMAISON'S GREATEST HITS

Three of our favourite autumn cheeses served on a novel 'disk' of St Peter's cracker with quince and chutney...

**Worcester Blue** - Made by Lightwood cheese in Worcester from the milk of their own herd

**Pont-l'Évêque Gillot Noir** - a soft cheese made in Normandy

**Winslade** - The latest cheese from Hampshire Cheeses it has been designed as a meeting point between Vacherin and Camembert

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For dietary requirements or more information, please speak with our Brasserie Manager.