

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

to start...

soup du jour £4.95
moules marinières £6.50
french onion soup £5.50
shredded oxtail
winter salad of crottin goats cheese £5.95
slow roasted golden beetroot & pickled walnut
maldon hot smoked salmon £7.95
toasted sour dough
smoked ham hock, potato & shallot salad £5.95
mustard dressing
warm open faced italian plum tomato & anchovy tart £5.50
pesto salad

fish...

goujons of plaice £13.50
thick cut chips, tartare sauce
smoked haddock & spinach lasagne £14.95
grilled swordfish £14.95
chorizo, haricot blanc & vanilla cassoulet

meat...

chicken kiev £12.50
pomme puree
roast rump of lamb £15.95
boulangere potatoes
beef cheeks bourgignon £12.50
whole roasted poussin £14.95
savoy cabbage & pancetta, pan juices

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, hand cut fries
for every burger we sell we will be donating 50p to our nominated charity, the variety club

donald russell aged entrecôte
naturally reared & grass fed, dry-aged on the bone
250 grams £19.95
325 grams £25.95

35 day aged rump steak frites £18.95
250 grams naturally reared, grass fed, dry aged on the bone rump, homemade pommes frites

rib eye steak
naturally reared, dry aged on the bone
250grams £18.95
325grams £24.95

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

vegetarian...

macaroni cheese, ceps mushrooms £10.50
pumpkin & gorgonzola gnocchi £10.50
sage and hazelnut butter

Homegrown & Local

to start...

soup du jour
'smokehouse' mackerel pate, marinated beetroot
goats cheese & potato balantine,
red wine & pear chutney
packington chicken liver parfait,
onion marmalade, toasted sourdough

main...

steamed steak & 'aston manor brewery' ale pudding,
three root mash
chargrilled pork chop,
curly kale, butternut squash gratin
roast chicken leg stuffed with bacon & mushroom,
confit onion jus
winter vegetable & bean strudel, flights rocket salad

to follow...

bourneville chocolate cheesecake,
coffee bean syrup
rice pudding, spiced caramelised apples
rhubarb crème brulee, walnut biscuits
selection of local cheese & biscuits

2 course £14.50 3 courses £16.50

sides...

£3.25

chanteray carrots

pomme puree

slow roasted onions

steamed or buttered spinach

leek and potato hash browns

green salad

tomato and red onion salad

homemade fries £3.50
with aioli or bloody mary relish

to end...

£5.95

baked bramley apple, caramel sauce
vanilla ice cream

panna cotta
rhubarb compote

chocolate orange fondant
milk ice cream

sticky toffee pudding
butterscotch sauce

crème caramel
raisins soaked in sauternes

banana tarte tatin
honeycomb ice cream

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

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

Maison BIRMINGHAM

Hotel | Bar | Brasserie | Le Petit Spa

head chef – brian neath

lunch 12.00 – 14.30
dinner 18.00 – 22.30

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 do not knowingly use genetically modified foods.