



MAISON *by* GLASCHU

PRIX FIXE

12-17h MON-SAT

2 COURSES £25
3 COURSES £30

STARTER

MAISON SALAD

Rocket, watercress, spinach, shallot, mustard & dill dressing, Parmesan

TRUFFLE ARANCINI

Smoked mushroom aioli, rocket 

CELERIAC VELOUTÉ

Spinach tortellini, pickled girolles, sourdough bread 

MAIN

TAGLIATELLE

Fresh tagliatelle, chicken stock and butter sauce, pecorino, black pepper

BEEF BOURGUIGNON

Red wine and beef shin stew, button mushrooms, pearl onions, bacon lardons carrots, garlic mash

SALAD NIÇOISE

Olives, green beans, soft-boiled egg, potato, tomato, lettuce, lemon vinaigrette  

BAVETTE STEAK FRITES

Skinny fries, smoked bone marrow, brown butter

(£5 SUPPLEMENT)

DESSERTS

CRÈME BRÛLÉE

Vanilla, no nonsense 

BITTER CHOCOLATE MOUSSE

Picualia extra virgin olive oil 

À LA CARTE

MAINS

BLACK AND BLUE BURGER £17

Black truffle cheese sauce, Roquefort, charred and confit onion, Koffman fries

WHOLE PLAICE A LA MEUNIÈRE £28

Brown butter, lemon, parsley, green beans, Koffman fries

7ºZ BLACK ANGUS FILLET £45

Koffman fries, smoked bone marrow
BORDELAISE SAUCE/CAFÉ DE PARIS BUTTER/PEPPER SAUCE

BEEF BOURGUIGNON £21

Red wine and beef shin stew, button mushrooms, pearl onions, bacon lardons carrots, garlic mash

SALAD NIÇOISE £13

Olives, green beans, soft boiled egg, potato, tomato, lettuce, lemon vinaigrette 

ADD SEARED TUNA £10

TAGLIATELLE £18

Fresh tagliatelle, chicken stock and butter sauce, pecorino, black pepper

POULET RÔTI, FRITES, JUS £24

Whole poussin cooked in garlic and herbs, Koffman fries, red wine jus

YELLOWFIN TUNA SCHNITZEL £19

Fried egg, anchovy, capers, brown butter lemon, Koffman fries

CONFIT DUCK LEG LASAGNE £21

Slow-cooked duck leg ragu, duck fat bechamel, Parmesan, rocket salad

SPAGHETTI AND MEATBALLS £17

Fennel and pine nut meatballs, slow cooked sugo, Parmesan, basil

SIDES

TRUFFLE FONDUE POTATOES £6.5

Ratte potatoes, truffle cheese & brandy sauce, cornichons 

SUPER GARLICKY MASH £5.5

Creamy butter mash, confit garlic and crispy garlic 

DUCK FAT CONFIT POTATOES £6

Parsley sauce, anchovies, Dijon mustard

CELERIAC RÉMOULADE £5

Celeriac, apple, Dijon mustard mayo, herbs 

GARLIC GREEN BEANS ALMONDINE £6

Lemon, garlic, almond 

PIERRE KOFFMAN FRITES £5

Skin on and extra crispy  

MAISON SALAD £6

Rocket, watercress, spinach, shallot, mustard & dill dressing, Parmesan

SNACKS

GARLIC CHICKEN BUTTER BREAD £5

add Mull cheddar & mozzarella for £2

GORDAL OLIVES £6

CUMBRAE OYSTERS £4/PC

TRUFFLE ARANCINI £3

CHARCUTERIE £13

FRIED ALMONDS £4

SCOTTISH LOBSTER

MARKET PRICE / AVAILABLE THU-SUN
WHEN IT'S GONE, IT'S GONE

WHOLE OR HALF?

CHOOSE: THERMIDOR
OR GARLIC BUTTER

Served with Koffman fries, lemon

TRUFFLES

AVAILABLE SEASONALLY
TRUFFLES SHAVED TABLESIDE TO
ENHANCE ANY DISH OF YOUR CHOICE

BLACK TRUFFLE

Enjoy £20 (4g)
Indulge £40 (8g)

WHITE TRUFFLE

Enjoy £30 (4g)
Indulge £60 (8g)

PLATS DU JOUR £15

MON: Beef bourguignon

TUES: Tuna schnitzel

WED: Duck lasagne

THUR: Bavette steak frites

FRI: Cod, brown butter shrimp, kale, frites

Sundays at Maison

LE REPAS DU DIMANCHE

£30 FOR 2 COURSES

Bon Appetit x



CHAMPAGNE & SPARKLING

125ML / BTL

MOËT & CHANDON IMPÉRIAL
£90.00
Champagne, France

VEUVE CLICQUOT,
YELLOW LABEL
£15.00 / £95.00
Champagne, France

BLANC DE BLANCS,
JACQUART 2015
£110.00
Champagne, France

PROSECCO, VIA VAI
£7.50 / £30.00
Veneto, Italy

LAURENT-PERRIER
CUVÉE ROSÉ BRUT
£130.00
Champagne, France

VEUVE CLICQUOT ROSÉ
£120.00
Champagne, France

LAMBRUSCO, PIZZINI
£40.00
Kings Valley, Australia

DOM PÉRIGNON VINTAGE 2013
£275.00
Champagne, France

EINS ZWEI ZERO SPARKLING
RIESLING 0.0%, LEITZ
£5.50 / £29.00
Rheinessen, Germany

BLANC

175ML / 250ML / BTL

VINHO VERDE ‘SIGNUS,’
QUINTA DA LIXA
£7.50 / £9.85 / £29.00
Vinho Verde, Portugal

PINOT GRIGIO, VERITIERE
£8.00 / £11.00 / £32.00
Veneto, Italy

PICPOUL DE PINET, RESERVE
DE LA ROQUEMOLIERE
£33.00
Languedoc-Roussillon, France

The local translation for Picpoul is “lip stinging,” a nod to the vivacious acidity these wines are known for. Wafts of sea-breeze mingle with delightful notes of citrus, appleskin and herbs, this wine was made to pair with oysters from the nearby Étang de Thau, but we find they work equally as well with Scottish Oysters...

GRENACHE BLANC,
MAISON SATURNIN
£7.25 / £9.50 / £28.00
Languedoc-Roussillon, France

MUSCADET SEVRE ET
MAINE, POYET
£34.00
Loire, France

ALBARINO, MARTIN CODAX
£11.25 / £15.25 / £45.00
Rias Baixas, Spain

GAVI DI GAVI, CRISTINA
ASCHERI
£12.00 / £17.00 / £50.00
Piedmont, Italy

Named for winemaker Matteo Ascheri’s mother, as it is her favourite wine that he makes. Thin-skinned Cortese, the white grape that makes Gavi, releases the aromas of white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon.

SAUVIGNON BLANC ORGANIC
‘KATE,’ AUBERT & MATHIEU
£9.50 / £13.00 / £38.00
Languedoc-Roussillon, France

SANCERRE LE ROCHOY
ORGANIC, LAPORTE
£65.00
Loire, France

SAUVIGNON BLANC,
GLAZEBROOK
£12.00 / £17.00 / £50.00
Marlborough, New Zealand

CHABLIS PREMIER CRU
MONTMAINS, TRICON
£70.00
Chablis, France

GEWURZTRAMINER
RESERVE, TRIMBACH
£65.00
Alsace, France

CHARDONNAY, LES
MOUGEOTTES
£9.50 / £13.00 / £38.00
Languedoc-Roussillon, France

The wines from Mougeottes are out to prove that the Languedoc region should be taken more seriously. This Chardonnay gets a healthy dose of oak that adds beautiful notes of vanilla and caramel to the underlying flavours of grilled pineapple. A big wine to stand up to bold flavours.

COLLIO BIANCO ‘COL DISORE,’
RUSSIZ SUPERIORE
£75.00
Friuli, Italy

CHENIN BLANC ‘THE FMC,’
KEN FORRESTER WINES
£90.00
Western Cape, South Africa

The King of Chenin, Ken’s Flagship Marvelous Chenin, the pinnacle of Chenin Blanc mastery. Luxurious layers: pineapple, candied lemon, apricot, ginger, and vanilla. Hints of honey, spice, and crème brûlée with elegant oak and refreshing vibrancy.

COTE DE BEAUNE BLANC,
JOSEPH DROUHIN
£100.00
Burgundy, France

ROUGE

175ML / 250ML / BTL

FLEURIE ‘LA BONNE
DAME,’ LOUIS TETE
£46.00
Beaujolais, France

PINOT NOIR, LES MOUGEOTTES
£8.00 / £11.00 / £32.00
Languedoc-Roussillon, France

GRENACHE NOIR,
MAISON SATURNIN
£7.25 / £9.75 / £28.00
Languedoc-Roussillon, France

RIOJA GARNACHA,
SIERRA CANTABRIA
£62.00
Rioja, Spain

SAINT CHINIAN,
DOMAINE DU BARRES
£7.50 / £10.25 / £30.00
Languedoc-Roussillon, France

An often overlooked AOC in the south of France, Saint Chinian wines show an incredible combination of power and drinkability. This blend of Syrah and Grenache emits all the warmth of the Mediterranean sunshine, along with a generous portion of ripe mulberry and a flick of spice.

TEMPRANILLO, HEREDAD
DE TEJADA
£8.50 / £12.00 / £35.00
Rioja, Spain

MERLOT, CHATEAU PIERRON
£8.30 / £11.75 / £34.00
Bordeaux, France

MALBEC, LA MASCOTA
£9.80 / £13.75 / £40.00
Mendoza, Argentina

SYRAH/VIIGNIER ‘PALOOZA,’
AUBERT AND MATHIEU
£8.70 / £12.25 / £36.00
Languedoc-Roussillon, France

SHIRAZ ‘THE DEAD
ARM,’ D’ARENBERG
£90.00
McLaren Vale, Australia

CORBIERES ‘MARIE
ANTOINETTE,’ AUBERT
& MATHIEU
£42.00
Languedoc-Roussillon, France

Childhood friends who reunited as adults to push the boundaries of French wine, Aubert & Mathieu wines have a special place in our hearts. This organic blend combines a savoury nose of toast and fresh red fruits with notes of peppermint and plum on the palate. Its firm tannins are balanced by a harmony of red fruits, spices and menthol, creating a wine that is both fruity and creamy.

MARGAUX, LE RELAIS DE
DURFORT-VIVENS
£100.00
Bordeaux, France

GRENACHE ‘THE DERELICT
VINEYARD,’ D’ARENBERG
£55.00
McLaren Vale, Australia

MATARO, TEUSNER
£14.50 / £20.50 / £60.00
Barossa, Australia

Nicknamed “The Dog Strangler” after a translation of the grape’s French name “Estrangle-Chien,” this is a rich and velvety red wine hailing from the Barossa Valley in South Australia. Mataro is usually a small component in blends, but Teusner puts her front and center in this intense and dark wine, showing aromas of dark fruit, black pepper, and liquorice.

SAINT EMILION GRAND
CRU, DAME GAFFELIERE
£120.00
Bordeaux, France

TANNAT ‘TERROIR EXCLUSIVO,’
CASA VALDUGA
£65.00
Campanha, Brazil

The 8 months passage through French oak barrels provides great aromatic complexity, with notes of leather and vanilla integrated into the nuances of red and black fruit, denoting the full ripeness of the fruit. The tannins are firm, supporting the acidity and ensuring a long persistence.

CHATEAUNEUF-DU-
PAPE ROUGE, DOMAINE
CHANTE CIGALE
£85.00
Rhône, France

ROSE

175ML / 250ML / BTL

COTES DE PROVENCE
‘DOMAINE DE L’AMOUR,’
LA VIDAUBANAISE
£11.50 / £16.50 / £48.00
Provence, France

CINSAULT ROSE, LA LANDE
£8.00 / £11.00 / £32.00
Languedoc-Roussillon, France

SANCERRE ROSE ‘LES
GRANDMONTAINS,’
DOMAINE LAPORTE
£55.00
Loire, France

While the white wines of Sancerre are certainly more well known, the area makes exceptional Rose as well. This 100% Pinot Noir Rose has a lovely salmon colour, a great concentration of citrus and berry flavours, with a dry, crisp finish.

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