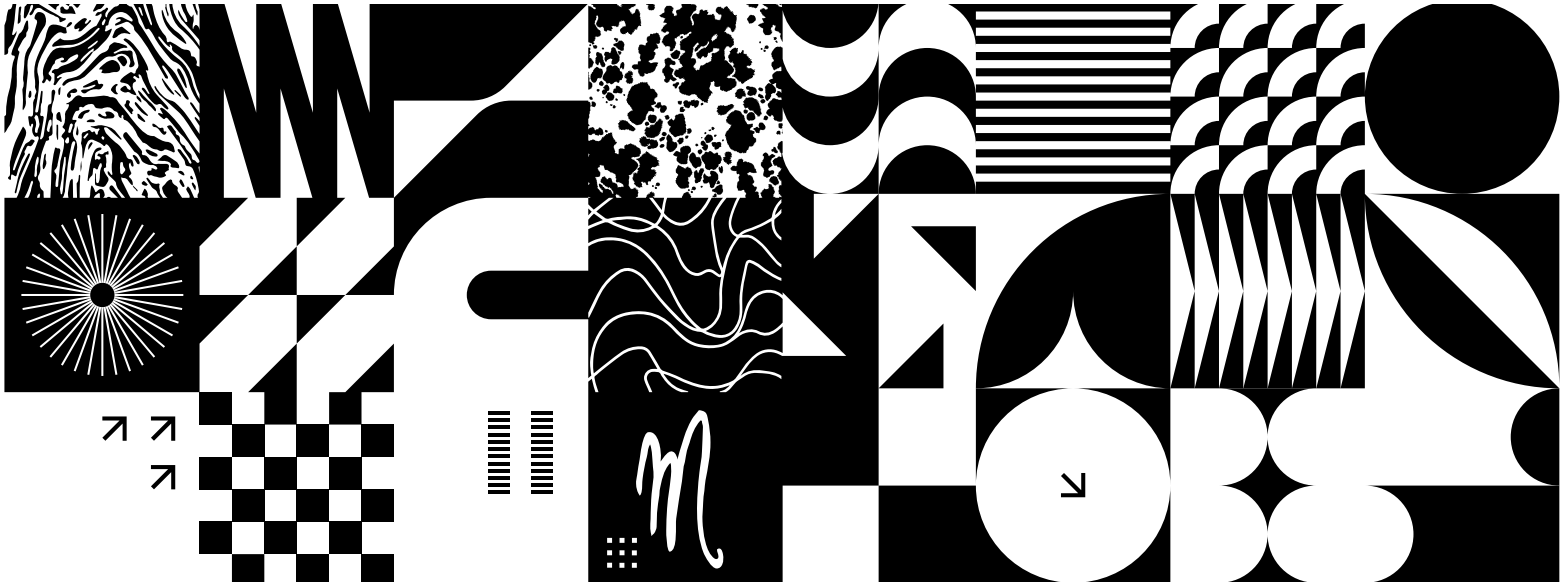
Chez Mal

Where modern British brasserie vibes meet a subtle French twist. We're all about big flavours, bold moves, and a little fire – literally. Think global inspiration, modern techniques, and dishes fired up on our Konro and Josper grills. Tradition? We respect it. Innovation? We live for it. This is classic dining, turned up a notch.

Curated by Chef Director John Woodward, our chefs bring serious energy to the passé, creating exciting, ingredient-driven plates with impressive attention to detail. From prime grass-fed British beef, hand-cut and aged to perfection, to dishes designed to steal the show. And behind the bar? Our mixologists are shaking and stirring some of the most stylish cocktails around.

We take our name and spirit from Château Malmaison, where Napoleon and Josephine threw some of the most legendary feasts in history. We're here to carry that legacy, serving up exceptional food, killer cocktails, and next-level hospitality. And when the night's too good to end? Stay over and indulge a little longer in one of our fabulous rooms.

CUVÉE MALMAISON BRUT Lombard 125ml	12.5
VEUVE CLICQUOT YELLOW LABEL BRUT 125ml	16
BAD BOY GOOD GIRL Absolut Blue Vodka, Champagne, Briottet Liqueur de Rhubarbe, strawberry, lime	15
MANGO CAIPIRINHA Sagatiba Cachaça, mango, lime, sugar	13
SPICY MARGARITA 818 Blanco Tequila, Cointreau, lime, agave, chilli	14
GARDEN OF EDEN Hendricks Gin, St Germain Liqueur, apple, honey, lemon, cucumber	13
FOREST DAIQUIRI Forest Everleaf, lime, honey (AF)	10



WHAT'S ON AT *Chez Mal*

DISH OF THE DAY WITH A DRINK 19.95

pint of beer, 175ml glass house wine, soft drink

MONDAY
FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant-based brioche, fries

TUESDAY
PORK TOMAHAWK black garlic sautéed new potatoes, red pepper sauce, chimichurri

WEDNESDAY
ROAST SALMON BÉARNAISE
buttered new potatoes, watercress, shallot salad

STEAK NIGHT 50% OFF

Thursday 17:00–21:00 when dining on 2 courses

FLAT IRON 220g	~~26~~ 13
NEW YORK STRIP 250g	~~29~~ 14.5
FILLET STEAK 200g	~~39~~ 19.5

FISH & FIZZ FRIDAY 24.5

CHEZ MAL FILLET OF FISH BURGER
beer battered cod, tartare sauce, gherkin, fries
Served with a glass of Prosecco.

BAD HOUSE EXPERIENCES FROM 69PP

Inspired by Château Malmaison, where legendary feasts once reigned, we're keeping the spirit alive. Enjoy a three-course tasting menu, paired with drinks and cocktails in collaboration with exceptional brands.

PRIX FIXE MENU

2 COURSES 24.95PP
3 COURSES 29.95PP

Lunch (except Sundays), early dinner 17:00–19:00
Add a glass of house wine or schooner of beer for 3.5

AFTERNOON TEA 29.5PP

THE NOUVEAU CLASSIC
A TIMELESS TRADITION, REDEFINED
We've taken the classic and given it the full Château treatment, rebellious, refined, and just a little bit risqué.

SUNDAY LUNCH MENU

2 COURSES 29.95 PER PERSON | 3 COURSES 34.95 PER PERSON
Help yourself to appetisers from The Chef's Table. Choose one of our Château Roasts. Choose a Dessert.

In partnership with Sapling, we will plant trees for Bloody Mary cocktails sold on Sundays.

BLOODY MARY Sapling Vodka, tomato, spices 13

THE CHEF'S TABLE a selection of hors d'oeuvres including a selection of salads, charcuterie, prawn cocktail, served with sourdough bread, & soup.

THE CHÂTEAU ROASTS

Served with roast potatoes, maple glazed carrots & buttered greens

GRASS-FED SIRLOIN OF BEEF thyme & rosemary Yorkshire pudding, gravy (1217kcal)

CORN-FED CHICKEN BREAST thyme & rosemary Yorkshire pudding, Hampshire pork & apricot stuffing, gravy (1152kcal)

CHALKSTREAM FARM TROUT salsa verde, charred lemon (1077kcal)

PORK TOMAHAWK black garlic, thyme & rosemary Yorkshire pudding, chimichurri, gravy (926kcal)

STUFFED ROMANO PEPPER Provençal jumbo couscous, roasted red pepper sauce, plant-based stracciatella, herb salad (VGI) (726kcal)

MAL BURGER streaky bacon, Gruyère cheese, relish, French glazed bun, fries (1369kcal)

FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant-based brioche, fries (VGI) (908kcal)

CRÈME BRÛLÉE (V) (793kcal)

STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream (V) (826kcal)

BRUCE'S FARM STRAWBERRY CHEESECAKE biscuit crumb, fresh strawberries, coulis, vanilla cheesecake (408kcal)

ICE CREAM & SORBET (VGIA) (70kcal)

CHEESE PLATE
Blue Murder, Yarlington, Valençay – truffle honey, chutney, quince, crackers (589kcal)
Valençay Cheese – A Slice of History
Legend has it that Napoleon Bonaparte, upon returning from his ill-fated Egyptian campaign, was served a local pyramid-shaped goat cheese in the town of Valençay. The pointed top reminded him bitterly of the pyramids and his defeat. So, in a fit of frustration, he sliced off the tip with his sword. Since then, Valençay cheese has been crafted with its now iconic flat top. Rich, tangy, and steeped in history our cheese plate pays homage to this storied cheese.

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 1114999

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill

THE STORY OF NAPOLEON & JOSEPHINE

Château de Malmaison is a love story of a man who comes home from war knowing that his wife has been to bed with another man. It is the story of LOVE, INFIDELITY, FORGIVENESS and POWER. It is the story of Napoleon and Josephine, their thirteen years of marriage and their time together at Malmaison.

LOVE

CLOVER CLUB Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry, 13

FRENCH 75 Champagne, Tanqueray Gin, lemon, sugar 15

APEROL SPRITZ Aperol, Prosecco, soda 13

PEACHES & CREAM Absolut Vanilia Vodka, Briottet Crème de Pêche, vanilla, peach, lime, bitters 13

MANGO CAIPIRINHA Sagatiba Cachaça, mango, lime, sugar 13

INFIDELITY

MAI TAI Bacardi Carta Negra Rum, Mount Gay Golden Rum, Cointreau, orgeat syrup, lime, pineapple 13

BAD BOY GOOD GIRL Absolut Blue Vodka, Champagne, Briottet Liqueur de Rhubarbe, strawberry, lime 15

PORNSTAR MARTINI Absolut Vanilia Vodka, Passoã Liqueur, lime, passion fruit, Prosecco 13

PINA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime 13

SPICY MARGARITA 818 Blanco Tequila, Cointreau, lime, agave, chilli 13

FORGIVENESS

BLOODY MARY Sapling Vodka, tomato, spices 13

RHUBARB TRIANGLE Chase Rhubarb & Bramley Apple Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, bitters, rosemary, Fever-Tree Mediterranean tonic 13

DAIQUIRI Bacardi Carta Blanca Rum, lime, sugar 12

GARDEN OF EDEN Hendricks Gin, St Germain Liqueur, apple, honey, lemon, cucumber 13

MEZCAL CARAJILLO Rosaluna Mezcal, Licor 43 Liqueur, espresso, orange 13

POWER

CHERRY MANHATTAN Woodford Reserve Bourbon, Martini Reserva Rubino Vermouth, Luxardo Maraschino cherry 14

CASK STRENGTH OLD FASHIONED Aberlour A'bunadh Single Malt Whisky, demerara, bitters 17

NAPOLEONS CODE Bumbu Rum, Briottet Liqueur d'Ananas, spiced pineapple shrub, pomegranate molasses, pineapple, demerara, bitters 14

ESPRESSO MARTINI Absolut Blue Vodka, Tosolini Expre Liqueur, espresso, sugar 13

TRUFFLE NEGRONI Tanqueray Gin, Martini Reserva Rubino Vermouth, Campari bitters, truffle 14

CLASSICS

BRAMBLE Tanqueray Gin, Briottet Crème de Mure, lemon, blackberry 13

COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime 13

VODKA MARTINI Belvedere Vodka, Martini Ambrato Vermouth, lemon, olive 13

GIN MARTINI Tanqueray Gin, Martini Ambrato Vermouth, lemon, olive 13

KIR ROYALE Champagne, Crème de Cassis 15

LONG ISLAND ICED TEA Tanqueray Gin, Absolut Blue Vodka, Bacardi Carta Blanca Rum, Cointreau, 818 Blanco Tequila, lemon, Coca-Cola 14

MANHATTAN Woodford Reserve Bourbon, Martini Rubino Vermouth, Martini Ambrato Vermouth, bitters 14

MARGARITA 818 Blanco Tequila, Cointreau, lime, agave 13

MOJITO Bacardi Carta Blanca Rum, lime, sugar, mint, soda 12

OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters 13

TOM COLLINS Tanqueray Gin, lemon, soda 12

MALTONICALS

BISON ORCHARD Zubrowka Bison Grass Vodka, Fever-Tree Cloudy Apple, mint, apple 12

BERRY & BLOOM G&T Brockman Gin, Fever-Tree Elderflower Tonic, blueberry, grapefruit 12

DARK & STORMY Bacardi Spiced Rum, Fever-Tree Ginger Beer, lime, mint 12

MEDITERRANEAN G&T Gin Mare Gin, Fever-Tree Mediterranean Tonic, olives, orange 12

AMALFI SPRITZ Absolut Citron Vodka, Fever-Tree Sicilian Lemonade, lemon, lime 12

NON-ALCOHOLIC

COS-NO-POLITAN Mountain Everleaf, cranberry, lime, sugar 10

FOREST DAIQUIRI Forest Everleaf, lime, honey 10

MARINE SPRITZ Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime 10

NO-JITO Marine Everleaf, lime, sugar, soda, mint 10

ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger Ale, orange 10

POR-NO STAR MARTINI Forest Everleaf, passion fruit, pineapple, lime, Eins, Zwei, Zero sparkling non alcoholic wine 10

CHAMPAGNE

	125ml	Bottle	Magnum
CUVÉE MALMAISON BRUT Lombard	12.5	72.5	
VEUVE CLICQUOT YELLOW LABEL BRUT	16	95	180
VEUVE CLICQUOT ROSÉ	16.5	99	
RUINART BLANC DE BLANCS		139	
VEUVE CLICQUOT LA GRANDE DAME VINTAGE		249	
DOM PÈRIGNON VINTAGE		269	
KRUG GRANDE CUVÉE NV		320	

PROSECCO & SPARKLING WINE

	125ml	Bottle
EINS, ZWEI, ZERO Sparkling Riesling, Leitz, Germany (non-alcoholic)	5	28
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	8	42.5
HENNERS ROSÉ NV East Sussex England		62

ROSÉ WINE

	175ml	250ml	500ml	Bottle
MAISON ROSÉ Anciens Temps, Vin de France	6.75	9.5	19	27.5
ZINFANDEL BLUSH ROSÉ Zin Heaven, California, USA	7	9.5	18.5	28
PROVENCE ROSÉ Love by Léoube, Côtes de Provence, France (organic)	10.5	14.5	29	42.95

WHITE WINE

	175ml	250ml	500ml	Bottle
MAISON BLANC Anciens Temps, Vin de France	6.75	9.5	19	27.5
CHENIN BLANC Wild Garden, Cape Coast, South Africa	7	9.5	18.5	28
TORRONTES Munay, El Porvenir de Cafayate, Argentina	8	11	21.5	32
RIOJA Tempranillo Blanco, Nivarius, Spain	8	11	21.5	32
PINOT GRIGIO Pitatti, Friuli-Venezia Giulia, Italy	8.5	12	24	35
CHARDONNAY The Stump Jump, d'Arenberg, McLaren Vale, SA, Australia	8.5	12	24	35
RIESLING Rag & Bone, Smalltown Vineyards, Eden Valley, Australia	10	13.5	26.5	39
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	10	13.5	26.5	39

SOMMELIER'S CHOICE

	Bottle
FIANO, 'LUCCIO' BY PIKES Clare Valley, SA, Australia	42

Fiano, a premium medium body white variety, originally from the warmer coastal southern regions of Italy. This Clare Valley version is dry and zesty with notes of lemon and lime, apple and honeydew melon, a really lovely food friendly wine that pairs with a range of dishes from our menu!

WHITE WINE

	Bottle
GAVI DEL COMUNE DI GAVI Minaia, Italy	44
GRÜNER VELTLINER Franz & Friends, Kremstal, Austria	46
ALBARIÑO Martín Códax, Rías Baixas, Spain	48
CHABLIS Domaine De Vauroux, France	59
SAUVIGNON BLANC Craggy Range, Martinborough, New Zealand	62
SANCERRE 'Terres Blanches', Domaine Roblin, France	64
CHARDONNAY 'Director's Cut' By Francis Ford Coppola, Sonoma Coast, California, USA	69
POUILLY-FUISSÉ Domaine Ferret, Burgundy, France	78

125ml glasses also available on bottles with by the glass prices

RED WINE

	175ml	250ml	500ml	Bottle
MAISON ROUGE Anciens Temps Rouge, Vin de France	6.75	9.5	19	27.5
MERLOT Reserva, Viña Echeverría, Valle De Curicó, Chile	7	9.5	18.5	28
PRIMITIVO 'Il Pumo', Salento, San Marzano, Puglia, Italy	8	11	21.5	32
CABERNET SAUVIGNON 'Man with the Ax' Showdown, California, USA	8	11	21.5	32
SHIRAZ 'Winemakers Reserve', Berton Vineyard, Padthaway, SA, Australia	8.5	12	24	35
MAL-BEC Mendoza, Argentina	8.5	12	24	35
RIOJA CRIANZA Finca San Martín, Torre De Oña, Spain	10	13.5	26.5	39
PINOT NOIR 'Are You Game', Fowles, Victoria, Australia	10	13.5	26.5	39

SOMMELIER'S CHOICE

	Bottle
COYAM BY EMILIANA Colchagua Valley, Chile (Organic)	45

Coyam is a blend of different wine varieties, typically including the big Bordeaux varieties of Cabernet Sauvignon and Malbec with Syrah and more. A world class wine produced by one of the first organic producers in Chile, Emiliana.

RED WINE

	Bottle
PINOT NOIR Creation Wines, Walker Bay, South Africa	54
RIBERA DEL DUERO Reserva, Rippa Dorii 'Salomon', Spain	56
SAINT-ÉMILION Chateau Saint-Ange, Grand Cru, Bordeaux, France	62
CHÂTEAUNEUF DU PAPE Cuvée Les Pierres, France	66
MALBEC BLEND, PRIVATE SELECTION Alpasión, Uco Valley, Mendoza, Argentina	76
BAROLO Serralunga d'Alba DOCG, Fontanafredda, Italy	82
GEVREY CHAMBERTIN Vallet Freres, Burgundy, France	86
AMARONE DELLA VALPOLICELLA Valpantena, DOCG, Italy	88
CABERNET SAUVIGNON 'RESERVE SELECTION' Raymond Vineyards, Napa Valley, California, USA	99

ALTERNATIVE WINES

	Bottle
SAINT CLAIR PÉT NAT Marlborough, New Zealand	46

Pétillant Naturel or 'Pét Nat'

A 'Pét Nat' also known as the Ancestral method is a very historic way of making a sparkling wine with little to no intervention. The unfiltered wine is bottled before the fermentation is completed, giving a naturally lightly sparkling wine. This wine is naturally cloudy and contains sediment that may add to the enjoyment of the wine!

NO ES PITUKO VIOGNIER Viña Echeverría, Maule Valley, Chile 39.5

Natural wine

This natural wine is organically grown, fermented with wild yeast and made without added sulphur, it's bottled unfined and unfiltered, so expect this wine to be slightly cloudy.

BIZARRA Extravaganza Orange, Juanico, Uruguay 39.5

A natural, low-intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes.

DESSERT WINE & PORT

	50ml	100ml	Bottle
MOSCATO D'ASTI Alasia, Italy			26
TOKAJI, LATE HARVEST CUVÉE Sauska, Hungary	5	10	48
10YR TAWNY Warre Otima, Portugal	4.5	9	44
LBV PORT, GRAHAM'S Portugal	3.5	7	46

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