SMALL PLATES

GORDAL OLIVES (VGI) (105kcal) 5

PIGS IN BLANKETS hot honey (810kcal) 7

ROSEMARY SEA SALT FOCACCIA 6.5
organic Arbequina olive oil,
aged balsamic (VGIA) (626kcal)

ROAST CELERIAC & APPLE SOUP 9.5
spring onion, chives, truffle oil (VGI) (197kcal)

CRISPY BUTTERMILK FRIED CHICKEN THIGHS 12
buffalo hot sauce, Padrón peppers,
blue cheese, ranch dressing (544kcal)

TREACLE CURED SALMON 16
kohlrabi remoulade, herb crème fraîche,
Nordic sesame bread (728kcal)

ROASTED MARINATED BEETROOT 12
whipped plant-based feta, spiced toasted seeds, fennel, dill oil (VGI) (634kcal)

LARGE PLATES

SMOKED HADDOCK FISHCAKE 22
buttered spinach, grain mustard sauce &
poached egg (670kcal)

FLAT IRON 220g frites (951kcal) 26

MASALA CURRY 24
choice of mushroom or chicken breast, saffron pilaf rice, raita, onion seed flatbread (VGIA) (892/1229kcal)

MAL BURGER 19.95
bacon, Gruyère cheese, relish,
French glazed bun (1552kcal)

> STACK IT UP 7
> Upgrade to the stack - add onion rings and a hot honey chicken slider to your mal burger (2125kcal)

FALAFEL & SPINACH BURGER 19.95
sweet chilli, dill mayo,
plant-based brioche (VGI) (1108kcal)

SIDES

FRIES (VGI) (667kcal) 6

BLACK TRUFFLE & PARMESAN FRIES 8
truffle mayo (626kcal)

SANDWICHES

all served with slaw and vegetable crisps.
served until 4pm

SPINACH FALAFEL WRAP 10
tomato hummus, cucumber,
sesame seeds (VGI) (620kcal)

CHEZ MAL FILLET OF FISH BURGER 14
cod goujons, tartare sauce,
iceberg lettuce (594kcal)

FESTIVE TOASTIE 14
brie & cranberry compote (457cal)

CLUB SANDWICH grilled chicken breast, 14
fried egg, swiss cheese, Ayrshire bacon,
iceberg lettuce, beef tomato (641kcal)

B.L.T BAGUETTE 13
Ayrshire bacon, iceberg lettuce,
beef tomato (549kcal)

ADD A MUG OF SOUP (VGIA) (198kcal) 4.5

ADD FRIES (VGI) (489kcal) 6

SWEET TREATS

CHRISTMAS PUDDING 9.5
winter berries, vanilla custard (111kcal)

CHEESE PLATE 12
Colston Bassett stilton, Westcombe Cheddar,
Valençay goat – truffle honey, fig chutney,
quince, crackers (366kcal)

PASTRIES

BREAKFAST MUFFINS 8
choice of: sweet cured bacon,
fried eggs, Cumberland sausages
(923kcal|896kcal|923kcal)

MORNING PASTRIES 3.5
Danish pastries of the day (V) (271kcal)

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. 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

HUGO SPRITZ St-Germain Liqueur, 13
Prosecco, soda, lime, mint

FRENCH 75 Champagne, 15
Tanqueray Gin, lemon, sugar

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

PINEAPPLE CAIPIRINHA 13
Sagatiba Cachaça, pineapple, lime, sugar

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

INFIDELITY

SPICY MARGARITA Chilli crisp 818 14
Reposado Tequila, Rosaluna Mezcal,
grapefruit, lime, agave, chilli

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

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

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

THE 'MAL' AFFAIR Absolut Blue Vodka, 13
St-Germain Liqueur, Aperol Liqueur,
grapefruit, lemon, sugar

FORGIVENESS

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

AMERICANO Campari bitters, 13
Martini Rubino Vermouth, orange foam,
soda, orange

LA ROSITA 818 Reposado Tequila, 14
Martini Ambrato Vermouth, Campari
bitters, Martini Rubino Vermouth, lemon

RHUBARB & BASIL GIMLET 13
Brockmans Gin, Briottet Rhubarb Liqueur,
lime, sugar, basil, bitters

CARAJILLO 818 Reposado Tequila, 13
Licor 43 Liqueur, espresso, orange

POWER

ESPRESSO MARTINI Absolut Blue Vodka, Tosolini Exprè Liqueur, espresso, sugar — 13

OAXACILLIN Rosaluna Mezcal, ginger, lemon, agave, salt — 14

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

LA LOUISIANA Rittenhouse Rye Whiskey, Martini Rubino Vermouth, Benedictine Liqueur, Absinthe, bitters — 15

BEURRE NOISETTE OLD FASHIONED Woodford Reserve Bourbon, butter, sugar, bitters — 13

RETRO

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

COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime — 13

CLASSIC MARTINI Your way. Tanqueray Gin or Belvedere Vodka, Martini Ambrato Vermouth, lemon or olive — 13

KIR ROYALE Champagne, Crème de Cassis Liqueur — 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 — 13

OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters — 13

SIDECAR Hennessy VS Cognac, Cointreau Liqueur, lemon, sugar — 13

PIÑA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime — 13

APEROL SPRITZ Aperol Liqueur, Prosecco, soda — 13

BLOODY MARY Sapling Vodka, tomato, spices — 13

FLIGHTS

818 Tommy's Margarita, Spicy Margarita,Carajillo — 15

CAMPARI Americano, La Rosita, Classic Negroni — 15

WOODFORD Manhattan, Classic Old Fashioned, La Louisiana — 16

PERFECT SERVES

BERRY & BLOOM Brockmans Gin, Fever-Tree Elderflower Tonic, blueberry, grapefruit — 13

VIENNA NIGHT Tanqueray Gin, Briottet Poire William Liqueur, St-Germain Liqueur, Fever-Tree Apricot Soda, lemon — 13

DARK & STORMY Bacardi Spiced Rum, Fever-Tree Ginger Beer, lime, mint — 13

MEDITERRANEAN Gin Mare Gin, Fever-Tree Mediterranean Tonic, olives, orange — 13

CITRONCELLO SPRITZ Sustainable Citroncello, Tanqueray 10 Gin, Prosecco, lemon — 13

NON-ALCOHOLIC COCKTAILS

COS-NO-POLITAN Mountain Everleaf, cranberry, lime, sugar — 11

FOREST DAIQUIRI Forest Everleaf, lime, honey — 11

MARINE SPRITZ Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime — 11

NO-JITO Marine Everleaf, lime, sugar, soda, mint — 11

ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger Ale, orange — 11

POR-NO STAR MARTINI Forest Everleaf, passion fruit, pineapple, lime, Eins, Zwei, Zero sparkling non alcoholic wine — 11

NON-ALCOHOLIC

COCA-COLA, DIET COKE, COKE ZERO 330ml — 4.5

APPLETISER 275ml — 4

FRUIT JUICES 175ml — 3.5

KINGSDOWN MINERAL WATER 330ml still or sparkling — 2.95

PUREZZA 750ml still or sparkling — 4.75

RED BULL 250ml — 5

SCHWEPPES 200ml lemonade or soda water — 3.5

MIXER COCA-COLA 200ml — 3.5

MIXER DIET COKE 200ml — 3.5

FEVER-TREE TONIC 200ml Indian, refreshingly light, elderflower, mediterranean — 4

FEVER-TREE GINGER BEER 200ml — 4

FEVER-TREE GINGER ALE 200ml — 4

FEVER-TREE SICILIAN LEMONADE 275ml — 4.5

FEVER-TREE SPARKLING ELDERFLOWER 275ml — 4.5

HOT DRINKS

ARTISAN COFFEE 4.5
americano, latte, mocha, cappuccino, flat white

ESPRESSO/MACCHIATO 3.2

DOUBLE ESPRESSO/MACCHIATO 4.2

HOT CHOCOLATE 4.5

SPECIALITY TEAS 3.5

LIQUEUR COFFEE 10.2
Cotswolds Cream, Amaretto, Cognac, Irish coffee served with Bushmills 10 Year Old

DRAUGHT BEER

Pint/Schooner/½ Pint

CRUZCAMPO 6.95/4.9/3.7
Spain (4.4%)

BREWDOG PUNK IPA 7.5/5/3.9
Scotland (5.6%)

SOME HOTELS OFFER A WIDER SELECTION OF LOCAL AND CRAFT BEERS AND CIDERS. PLEASE ASK FOR DETAILS. DRAUGHT BEERS MAY VARY BY HOTEL AND ARE NOT AVAILABLE AT CHELTENHAM.

BOTTLED BEER

HEINEKEN 6
Holland 330ml (5.0%)

TIGER 6
Singapore 330ml (4.8%)

SOL 6
Mexico 330ml (4.2%)

MODELO ESPECIAL 6.5
Mexico 355ml (5.0%)

BREWDOG WINGMAN 6
Scotland 330ml (4.3%)

HEINEKEN 0% 5
Holland 330ml (0.0%)

BREWDOG PUNK AF 5
Scotland 330ml (0.5%)

CIDERS

Bottle

OLD MOUT New Zealand 500ml (4.0%) 6.5
pineapple & raspberry
kiwi & lime
summer berries

ASPALL SUFFOLK DRAUGHT CYDER 6.5
England 330ml (5.5%)

CHAMPAGNE

125ml/Bottle/Magnum

CUVÉE MALMAISON BRUT 12.5/72.5/
Lombard

VEUVE CLICQUOT YELLOW LABEL BRUT 16.75/99/195

VEUVE CLICQUOT ROSÉ 18.5/109/

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 5/28
Sparkling Riesling, Leitz, Germany, alcohol free

PROSECCO, EXTRA DRY NV 8/42.5
Fiol, Veneto, Italy

HENNERS ROSÉ NV East Sussex England /62

ROSÉ WINE

175ml/250ml/500ml/Bottle

MAISON ROSÉ 7.5/10.5/20.5/29.5
Anciens Temps, Vin de France

ZINFANDEL BLUSH ROSÉ 7.75/10.75/20.75/30
Zin Heaven, California, USA

PROVENCE ROSÉ 10.5/14.5/28.5/42
Love by Léoube, Côtes de Provence, France (organic)

ALTERNATIVE WINES

Bottle

SAINT CLAIR PÉT NAT 46
Marlborough, New Zealand
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 39.5
Viña Echeverría, Maule Valley, Chile
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 39.5
Extravaganza Orange, Juanico, Uruguay
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 WINES & PORT

50ml/100ml/Bottle

MOSCATO D'ASTI, ALASIA Italy **26

TOKAJI, LATE HARVEST CUVEE 5/10/*48
Sauska, Hungary

10YR TAWNY Warre Otima, Portugal 4.5/9/*44

LBV PORT. GRAHAM'S Portugal 3.5/7/**46

**750ml Bottle/ *500ml Bottle

WHITE WINE 175ml/250ml/500ml/Bottle

MAISON BLANC 7.5/10.5/20.5/29.5
Anciens Temps, Vin de France

CHENIN BLANC 7.75/10.75/20.75/30
Wild Garden, Cape Coast, South Africa

TORRONTES 8.5/11.5/22.5/34
Munay, El Porvenir de Cafayate, Argentina

RIOJA 8.95/12.5/24.5/36
Tempranillo Blanco, Nivarius, Spain

PINOT GRIGIO 9.25/12.95/25.5/38
Pitatti, Friuli–Venezia Giulia, Italy

CHARDONNAY 9.5/13.5/26.5/39
The Stump Jump, d'Arenberg,
McLaren Vale, SA, Australia

RIESLING 9.5/13.5/26.5/39
Rag & Bone, Smalltown Vineyards,
Eden Valley, Australia

SAUVIGNON BLANC 10.5/14.5/28.5/42
Crowded House, Marlborough, New Zealand

SOMMELIER'S CHOICE* Bottle

LA SEGRETA BIANCO, PLANETA 42
Sicily, Italy

WHITE WINE Bottle

GAVI DEL COMUNE DI GAVI 46
Minaia, Italy

GRÜNER VELTLINER 48
Franz & Friends, Kremstal, Austria

ALBARIÑO 49
Martín Códax, Rías Baixas, Spain

SAUVIGNON BLANC 55
Craggy Range, Martinborough, New Zealand

CHABLIS 59
Domaine De Vauroux, France

SANCERRE 65
'Terres Blanches', Domaine Roblin, France

CHARDONNAY 69
'Director's Cut' By Francis Ford Coppola,
Sonoma Coast, California, USA

POUILLY–FUISSÉ 89
Domaine Ferret, Burgundy, France

*Fantastic wine carefully selected by Malmaison's Brand Sommelier. Something a little different and well worth a try.

RED WINE 175ml/250ml/500ml/Bottle

MAISON ROUGE 7.5/10.5/20.5/29.5
Anciens Temps Rouge, Vin de France

MERLOT 7.75/10.75/20.75/30
Reserva, Viña Echeverría, Valle De Curicó, Chile

PRIMITIVO 8.5/11.5/22.5/34
'Il Pumo', Salento, San Marzano, Puglia, Italy

CABERNET SAUVIGNON 8.95/12.5/24.5/36
'Man with the Ax' Showdown, California, USA

SHIRAZ 9.25/12.95/25.5/38
'Winemakers Reserve', Berton Vineyard,
Padthaway, South Australia, Australia

MAL–BEC 9.5/13.5/26.5/39
Mendoza, Argentina

RIOJA CRIANZA 9.5/13.5/26.5/39
Finca San Martín, Torre De Oña, Spain

PINOT NOIR 10.5/14.5/28.5/42
'Are You Game', Fowles, Victoria, Australia

SOMMELIER'S CHOICE* Bottle

COYAM BY EMILIANA 48
Colchagua Valley, Chile (organic)

RED WINE Bottle

PINOT NOIR 54
Creation Wines, Walker Bay, South Africa

RIBERA DEL DUERO Reserva, 58
Rippa Dorii 'Salomon', Spain

SAINT–ÉMILION Grand Cru, Chateau 64
l'Eglise d'Armens, Bordeaux, France

CHÂTEAUNEUF DU PAPE 68
Cuvée Les Pierres, France

MALBEC Catena Alta, 78
'Historic rows', Mendoza, Argentina

BAROLO Serralunga d'Alba DOCG, 82
Fontanafredda, Italy

GEVREY CHAMBERTIN Vallet Freres, 86
Burgundy, France

AMARONE DELLA VALPOLICELLA 89
Valpantena, DOCG, Italy

CABERNET SAUVIGNON 99
'RESERVE SELECTION'
Raymond Vineyards, Napa Valley, California, USA

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

APERITIFS

	50ml
APEROL Italy (11%)	5
CAMPARI Italy (25%)	5
MARTINI RISERVA RUBINO Italy (18%)	5
PIMM'S NO1 England (25%)	5

GIN

	25ml
TANQUERAY England (41.8%)	5.5
PUERTO DE INDIAS STRAWBERRY Spain (37.5%)	5.5
ROKU Japan (43%)	5.75
BOMBAY SAPPHIRE England (40%)	5.75
HENDRICKS Scotland (41.4%)	6
ANOTHER HENDRICKS Scotland (41.4%)	6
BROCKMANS England (40%)	6
CHASE RHUBARB & BRAMLEY APPLE England (40%)	5.75
SIPSMITH LEMON DRIZZLE England (40.4%)	6
GIN MARE Spain (42.7%)	6.25
TANQUERAY NO. TEN England (47.3%)	6.25
SAPLING CLIMATE POSITIVE England (40%)	6.25
FOUR PILLARS BLOODY SHIRAZ Australia (37.8%)	6.5
MONKEY 47 Germany (47%)	6.5

VODKA

	25ml
ABSOLUT Sweden (40%)	5.5
ZUBROWKA BISON GRASS Poland (37.5%)	5.5
SAPLING CLIMATE POSITIVE England (40%)	5.75
BELVEDERE Poland (40%)	5.75

TEQUILA & MEZCAL

	25ml
818 BLANCO 100% AGAVE Mexico (40%)	5.5
818 REPOSADO 100% AGAVE Mexico (40%)	6.5
818 ANEJO 100% AGAVE Mexico (40%)	7
PATRON SILVER 100% AGAVE Mexico (40%)	6
PATRON REPOSADO 100% AGAVE Mexico (40%)	6.5
PATRON XO CAFÉ Mexico (35%)	6
ROSALUNA MEZCAL Mexico (40%)	6

RUM

	25ml
BACARDI CARTA BLANCA Cuba (37.5%)	5.5
BACARDI CARTA NEGRA Cuba (37.5%)	5.5
BACARDI SPICED Cuba (35%)	5.5
MOUNT GAY ECLIPSE Barbados (40%)	5.5
DISCARDED SUSTAINABLE BANANA PEEL England (37.5%)	5.75
DIPLOMATICO RESERVA EXCLUSIVA Venezuela (40%)	6.25
MOUNT GAY EXTRA OLD Barbados (43%)	7

LIQUEURS

	25ml
SALIZA AMARETTO Italy (28%)	5
COTSWOLDS CREAM England (17%) (50ml serving)	7
TOSOLINI EXPRÉ Italy (28%)	5
TOSOLINI SAMBUCA Italy (28%)	5
TOSOLINI LIMONCELLO Italy (28%)	5
DRAMBUIE Scotland (40%)	5
KOKO KANU Jamaica (37.5%)	5
COINTREAU France (40%)	5
ITALICUS ROSOLIO Italy (20%)	5
CHAMBORD France 16.5%	5
BRIOTTET LIQUEURS France	5
ST-GERMAIN France 20%	5

COGNAC

	25ml
HENNESSY VS COGNAC France (40%)	6.5
HENNESSY XO COGNAC France (40%)	14

WHISKY & WHISKEY

BLENDED & DELUXE

	25ml
JOHNNIE WALKER BLACK Blended Scotch (40%)	5.75
JOHNNIE WALKER BLUE Blended Scotch (40%)	24.95
MONKEY SHOULDER Blended Scotch (40%)	5.75
TOKI Blended Japan (43%)	5.75
NIKKA FROM THE BARREL Blended Japan (51.4%)	8

MALT

	25ml
AUCHENTOSHAN 3 WOOD Single Malt, Lowland (43%)	7
GLENMORANGIE ORIGINAL Single Malt, Highland (40%)	5.75
15YO GLENDRONACH Highland (46%)	9
14YO OBAN Single Malt, Highland (43%)	12
12YO GLENFIDDICH Single Malt, Speyside (40%)	5.75
12YO MACALLAN DOUBLE CASK Single Malt, Speyside (40%)	9
14YO BALVENIE CARRIBEAN CASK Single Malt, Speyside (43%)	9
ABERLOUR A'BUNADH CASK STRENGTH Single Malt, Speyside (61.5%)	12
10YO LAPHROAIG Single Malt, Islay (40%)	6.5
10YO ARDBEG Single Malt, Islay (46%)	6.5
12YO BOWMORE Single Malt, Islay (40%)	5.75
16YO LAGAVULIN Single Malt, Islay (43%)	12
10YO TALISKER Single Malt, Island (45.8%)	6.5
COTSWOLDS Single Malt, England (46%)	6
10YO BUSHMILLS Single Malt, Ireland (40%)	5.5

AMERICAN WHISKEY

	25ml
JACK DANIELS OLD NO.7 Tennessee (40%)	5.5
BULLEIT Kentucky Straight Bourbon (45%)	5.5
L&G WOODFORD RESERVE Kentucky Straight Bourbon (43.2%)	5.75
RITTENHOUSE 100 PROOF Straight Rye Whiskey (50%)	6