

## LITTLE KICK STARTS.

<b>PADRON PEPPERS</b>	(VGI)	<b>5</b>
<b>FRIED GORDAL OLIVES</b>	(VGI)	<b>5</b>
<b>CRISPY POTATO PAVE</b> TRUFFLE MAYONNAISE. PARMESAN.		<b>7</b>
<b>FRESHLY BAKED BRIOCHE</b> WHIPPED SMOKED BUTTER.		<b>6</b>
<b>TUNA TACOS</b> GUACAMOLE. SPRING ONION. SOY. SESAME.		<b>9</b>
<b>BEEF BRISKET BITES</b> SMOKED TOMATO CHUTNEY.		<b>9</b>
<b>ARTISAN SOURDOUGH BREAD BASKET</b> BALSAMIC. EXTRA VIRGIN OLIVE OIL. WHIPPED SMOKED BUTTER.	(V)	<b>5</b>

## STARTERS.

<b>PEA &amp; WATERCRESS SOUP</b>	(VGI)	<b>7.5</b>
<b>BUFFALO CHICKEN</b> CELERY. BLUE CHEESE.		<b>10</b>
<b>BEETROOT &amp; GIN CURED SALMON</b> PICKLED CUCUMBER. DILL MAYONNAISE.		<b>11</b>
<b>GRILLED BRIXHAM SCALLOPS</b> MISO BUTTER. SPRING ONION. PICKLED CHILLI. LIME.		<b>17</b>
<b>BLOODY SHRIMP COCKTAIL</b> KING PRAWNS. BLOODY MARY DIP. LETTUCE PRAWN COCKTAIL TACO.		<b>12</b>
<b>BEEF FILLET CARPACCIO &amp; STEAK TARTARE</b> TRUFFLE MAYONNAISE. PICKLED WILD MUSHROOMS. SILVERSKIN ONIONS.		<b>12</b>

## SALADS.

<b>CLASSIC CAESAR</b> GEM LETTUCE. BOILED BURFORD BROWN EGG. SMOKED ANCHOVIES. SOURDOUGH CROUTONS. PARMESAN.		<b>14</b>
<b>BLUE CHEESE</b> BIBB LETTUCE. SPICED PECANS. BEAUVALE. APPLE. CELERY.	(V)	<b>14</b>
<b>GARDEN</b> MIXED LEAVES. AVOCADO. TOMATO. CUCUMBER. RED ONION. HOUSE DRESSING.	(VGI)	<b>12</b>
<b>ADD: GRILLED SALMON, TIGER PRAWNS OR CHICKEN BREAST</b>		<b>6</b>

## JOSPER GRILL.

DEVELOPED IN SPAIN THE JOSPER GRILL IS AN INDOOR BBQ, GIVING THE PRECISION OF AN OVEN WITH THE INTENSE HEAT AND FANTASTIC FLAVOUR ACHIEVED ON CHARCOAL. THE JOSPER HELPS DEVELOP NATURAL FLAVOURS AND TENDERISES MEATS BY SMOKING AND GRILLING AT THE SAME TIME, CHARRING THE OUTSIDE TO FORM A CRUST. IT USES TOP QUALITY CHARCOAL WHICH ADDS A DELICIOUS OAKY SMOKINESS AND ADDED DEPTHS OF RICH FLAVOUR TO DISHES.

<b>STEAKS GRASS FED</b> SERVED WITH FRIES & ROASTED ROSCOFF ONION.	
<b>FLAT IRON</b> 220G. WITH FRITES	<b>28</b>
<b>NEW YORK STRIP</b> 250G.	<b>29</b>
<b>NEW YORK STRIP</b> 500G.	<b>49.5</b>
<b>FILLET</b> 200G.	<b>40.5</b>

<b>BONE IN STEAKS</b> GRASS FED. DRY AGED 28 DAYS.	
<b>NEW YORK STRIP</b> 450G.	<b>52.5</b>
<b>RIBEYE</b> 450G.	<b>52.5</b>
<b>T-BONE</b> 450G.	<b>52.5</b>

<b>MORE MEAT</b>	
<b>NEW YORK STRIP</b> 1KG.	<b>118</b>
<b>T-BONE</b> 1.1KG.	<b>133</b>

## PASTA.

<b>CHARRED LEEK CARBONARA</b> PAPPARDELLE. CRÈME FRAÎCHE. PECORINO.	(V)	<b>18</b>
<b>PORK CHEEK RAGÙ</b> PAPPARDELLE. PARMESAN.		<b>19</b>



(V) Vegetarian. (VGI) Does not include any ingredients derived from animals. (VGIA) Alternative available that does not include any ingredients derived from animals. For special dietary requirements or allergy information, please speak with a member of our team before ordering. 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.

For further information on allergens please scan the QR code | malmaison.com

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill

## GRILLS.

<b>BURGERS</b> SERVED WITH FRIES & B&G RELISH.		
<b>B&amp;G BURGER</b> GRUYÈRE. AYRSHIRE BACON.		<b>18.5</b>
<b>BLUE CHEESE</b> BEAUVALE CHEESE. CARAMELISED ONION.		<b>18.5</b>
<b>PORTOBELLO MUSHROOM</b> HALLOUMI. GOCHUJANG CREMATA.	(VGI)	<b>18.5</b>

## GRILLS

<b>BONELESS HALF CHICKEN</b> PARMESAN. FINE BEANS. PESTO DRESSED SALAD.		<b>19.5</b>
<b>HARISSA ROASTED HERITAGE CARROTS</b> CHICKPEAS. WHIPPED FETA. MAPLE DRESSING.	(VGI)	<b>16.5</b>
<b>GRILLED STONE BASS</b> MUSSEL. TOMATO. SAMPHIRE VINAIGRETTE		<b>19</b>
<b>CATCH OF THE DAY</b> WATERCRESS. LEMON DILL BUTTER.		<b>MP</b>

## SAUCES

<b>BÉARNAISE   PEPPERCORN</b>		<b>3</b>
<b>BLACK GARLIC &amp; PARSLEY BUTTER   GORGONZOLA BUTTER</b>		<b>3</b>

## SIDES.

<b>FRIES</b>	(VGI)	<b>4.5</b>
<b>CAULIFLOWER CHEESE</b> BROWN BUTTER. CRISPY KALE.	(V)	<b>6</b>
<b>TRIPLE COOKED CHUNKY CHIPS</b>	(VGI)	<b>6</b>
<b>CREAMED SPINACH GRATIN</b> PARMESAN. BREADCRUMBS.	(V)	<b>5</b>
<b>GARLIC PORTOBELLO MUSHROOMS</b>	(VGI)	<b>5</b>
<b>TENDERSTEM BROCCOLI</b> BLACK GARLIC. LEMON.	(V)	<b>5</b>
<b>MIXED LEAF SALAD</b>	(VGI)	<b>4.5</b>
<b>ADD: BLACK TRUFFLE &amp; PARMESAN</b>		<b>3</b>

## DESSERTS.

<b>CRÈME BRÛLÉE</b>		<b>8.5</b>
<b>BAKED COOKIE DOUGH</b> VANILLA ICE CREAM.		<b>9</b>
<b>STICKY TOFFEE PUDDING</b> TOFFEE SAUCE. MILK ICE CREAM.		<b>8.5</b>
<b>BAKED CHEESECAKE</b> SEASONAL FRUIT COMPOTE.		<b>8.5</b>
<b>ICE CREAM &amp; SORBET</b> PER SCOOP.	(VGIA SORBET)	<b>2.5</b>
<b>CHEESE PLATE</b> ARTISAN CHEESE. CHUTNEY. QUINCE. CRACKERS.		<b>9.5</b>