

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



SPICED CORN RIBS ranch dressing (VGI) (120kcal)	5
GORDAL OLIVES (VGI) (105kcal)	5
SOURDOUGH BREAD chimichurri butter, organic Arbequina extra virgin olive oil (VGIA) (626kcal)	6.5
SPRING VEGETABLE THREE BEAN SOUP asparagus, carrot, celery, savoy cabbage, salsa verde, Parmesan (VGIA) (226kcal)	9.5
WARM SMOKED HAM HOCK & PEA SALAD crispy shallots, watercress, radish, mustard dressing (832kcal)	12
SWEETCORN & HALLOUMI FRITTERS pickled cabbage, gochujang mayonnaise, lime (V) (509kcal)	11.5
CRISPY COCONUT SHRIMP Argentinian red prawns, mango salsa, lime, sweet chilli mayo (472kcal)	14
SCOTTISH SMOKED SALMON FLATBREAD caper and lemon crème fraîche (463kcal)	13
BEEF TARTARE TACOS beef fillet, guacamole, crispy capers, truffle mayo (247kcal)	13.5
CRISPY BUTTERMILK FRIED CHICKEN THIGHS hot honey, Padrón peppers, ranch dressing (532kcal)	12
GOLDEN CROSS GOAT'S CHEESE CROSTINI pea, broad bean, mint salad, truffle honey (V) (275kcal)	10

DRY-AGED, GRASS-FED BEEF

served with roasted onion and watercress

T-BONE 450g (927kcal) supplement 34.5	54.5
RIBEYE ON THE BONE 450g (1522kcal) supplement 35.5	55.5
SIRLOIN ON THE BONE 450g (1960kcal) supplement 26.5	46.5
FILLET 200g (441kcal) supplement 20.5	40.5
FLAT IRON 220g frites (395kcal)	28
NEW YORK STRIP 250g (752kcal) supplement 9	29

SHARERS served with fries, peppercorn sauce, roasted onion and watercress

PORTERHOUSE 1.1kg (1967kcal) supplement 100	133
SIRLOIN ON THE BONE 1kg (3318kcal) supplement 90	118

STEAK ADD ONS

BÉARNAISE SAUCE (V) (410kcal)	3
PEPPERCORN SAUCE (122kcal)	3
CHIMICHURRI BUTTER (690kcal)	3
FRIED EGGS (V) (164kcal)	3.5
GRILLED ARGENTINIAN RED PRAWN (70kcal)	each 4.5
GRILLED BONE MARROW garlic butter (330kcal)	6.5

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

Hotel residents on a dinner inclusive package can choose 2 or 3 courses & a side (dependent on package)
Supplements apply to some dishes, as indicated

GRILLED CORNFED CHICKEN CAESAR	21
smoked anchovies, baby gem, Parmesan, sourdough croutons & jus gras (1298kcal)	
LAMB MEZZE MIXED GRILL	25
cutlet, kofta, merguez sausage, hummus, cucumber tahini sesame salad, pickled red onion, flatbread (2650kcal)	
ROAST SALMON, MINTED VEGETABLES	23
asparagus, green beans, sliced new potatoes, Béarnaise sauce (744kcal)	
STUFFED ROMANO PEPPER	19.5
Provençal jumbo couscous, roasted red pepper sauce, plant-based stracciatella, herb salad (VGI) (726kcal)	
GRILLED PORK TOMAHAWK	22
sautéed new potatoes, red pepper sauce, chimichurri (829kcal)	
GRILLED SWORDFISH STEAK	23
sweet potato lime pickle, raita (637kcal)	
TIGER PRAWN, WHITE CRAB, FENNEL, PASTIS LINGUINE	22
handpicked white crab, shaved fennel, crème fraîche, dill (481kcal)	
MAL BURGER	19.5
streaky bacon, Gruyère cheese, relish, French glazed bun, fries (1369kcal)	
FALAFEL & SPINACH BURGER	19.5
sweet chilli, dill mayo, plant-based brioche, fries (VGI) (908kcal)	

MAISON BIEN / PROTEIN BOWLS

ROAST BUTTERNUT SQUASH, BARREL AGED FETA	24
roast cherry tomatoes, Kalamata olives, avocado & toasted seeds (VGIA) (482kcal)	
GRILLED FLAT IRON, TWO FRIED EGGS	28
sliced avocado, roast cherry tomatoes, organic Arbequina extra virgin olive oil & chilli flakes, watercress & spinach salad (594kcal)	

FRIES (VGI) (667kcal)	5.5
BLACK TRUFFLE & PARMESAN FRIES (1271kcal)	7.5
TRIPLE COOKED CHUNKY CHIPS rosemary, garlic (V) (329kcal)	7
BUTTERED NEW POTATOES (249kcal)	5.5
BUTTERED SPRING GREENS (VGI) (95kcal)	5.5
GARLIC FLAT CAP MUSHROOMS (185kcal)	5.5
CAULIFLOWER CHEESE Parmesan, Cheddar cheese (354kcal)	6.5
CRISP GEM HEARTS, BLUE CHEESE SALAD crispy onions, buttermilk ranch dressing (287kcal)	6.5
ROCKET, WATERCRESS, PARMESAN SALAD house dressing, balsamic (106kcal)	6.5
CRÈME BRÛLÉE (V) (793kcal)	9.5
DARK CHOCOLATE MOELLEUX CAKE fresh raspberries, crème fraîche (379kcal)	9.5
MIXED BERRY CINNAMON OAT CRUMBLE vanilla custard (VGI) (527kcal)	9.5
STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream (V) (826kcal)	9.5
MILK ICE CREAM AFFOGATO honeycomb, double espresso (VGIA) (301kcal) add shot of Amaretto 5	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE	12
Blue Murder, Yarlington, Valençay – truffle honey, chutney, quince, crackers (589kcal)	



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.