

LITTLE KICK STARTS.

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

STARTERS.

PEA & WATERCRESS SOUP	(VGI)	7.5
BUFFALO CHICKEN CELERY. BLUE CHEESE.		10
BEETROOT & GIN CURED SALMON PICKLED CUCUMBER. DILL MAYONNAISE.		11
GRILLED BRIXHAM SCALLOPS MISO BUTTER. SPRING ONION. PICKLED CHILLI. LIME.		17 SUPP 7
BLOODY SHRIMP COCKTAIL KING PRAWNS. BLOODY MARY DIP. LETTUCE PRAWN COCKTAIL TACO.		12 SUPP 2
BEEF FILLET CARPACCIO & STEAK TARTARE TRUFFLE MAYONNAISE. PICKLED WILD MUSHROOMS. SILVERSKIN ONIONS.		12 SUPP 2

SALADS.

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

GRILLS.

ALL OUR GRILLED DISHES ARE FINISHED OVER BLAZING BINCHOTAN COALS ON THE KASAI KONRO GRILL, A TRADITIONAL JAPANESE BBQ.

THIS METHOD USES INTENSE HEAT TO INFUSE A DISTINCTIVE OAK FLAVOUR INTO EVERY BITE. BINCHOTAN BURNS HOT, CLEAN, AND LONG, PROVIDING A SUSTAINABLE WAY TO ENHANCE THE AUTHENTIC BBQ FLAVOUR.

STEAKS GRASS FED SERVED WITH ROASTED ROSCOFF ONION.	
FLAT IRON 220G. WITH FRITES	26 SUPP 6
NEW YORK STRIP 250G.	29 SUPP 9
NEW YORK STRIP 500G.	49.5 SUPP 29.5
FILLET 200G.	39 SUPP 19

BURGERS SERVED WITH FRIES & B&G RELISH.	
B&G BURGER GRUYÈRE. AYRSHIRE BACON.	18.5
BLUE CHEESE BEAUVALE CHEESE. CARAMELISED ONION.	18.5
PORTOBELLO MUSHROOM HALLOUMI. GOCHUJANG CREMATTA.	(VGI) 18.5

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

SAUCES	
BÉARNAISE PEPPERCORN	3
BLACK GARLIC & PARSLEY BUTTER GORGONZOLA BUTTER	3

PASTA.

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

SIDES.

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

DESSERTS.

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



(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

TO ORDER ROOM SERVICE PLEASE DIAL 0