

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



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 our Château Roast or Main. 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, and soup.

THE CHÂTEAU ROAST

Served with thyme & rosemary Yorkshire pudding, roast potatoes, maple glazed carrots, cauliflower cheese, braised red cabbage & gravy (478kcal)

GRASS FED SIRLOIN OF BEEF (1217kcal)

CORNFED CHICKEN BREAST, CLEMENTINE, KALAMATA OLIVES toasted pinenuts, caramelised clementines & pomme fondant (742kcal)

PAN FRIED STONE BASS FORESTIÈRE crushed new potatoes, mushrooms, smoked anchovy & caper dressing (660kcal)

CREAMY LENTIL STUFFED SQUASH coriander, sesame, tahini sauce, pickled red onions (VGI) (261kcal)

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

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

FRIES (VGI) (491kcal)

5.5

BLACK TRUFFLE & PARMESAN FRIES (1556kcal)

8.5

TRIPLE COOKED CHUNKY CHIPS rosemary, garlic (210kcal)

5.5

MAPLE GLAZED HERITAGE CARROTS (VGI) (185kcal)

5.5

TENDERSTEM BROCCOLI black garlic, lemon (VGI) (94kcal)

6.5

CAULIFLOWER CHEESE Parmesan, Cheddar cheese (354kcal)

6.5

GARLIC PORTOBELLO MUSHROOMS (VGI) (185kcal)

5.5

CRISP GEM HEARTS, ROQUEFORT CHEESE crispy onions, buttermilk ranch dressing (168kcal)

6.5

WATERCRESS, ROCKET & PARMESAN SALAD balsamic (90kcal)

5.5

VANILLA CRÈME BRÛLÉE (V) (793kcal)

WARM TIRAMISU BROWNIE coffee mascarpone, chocolate sauce (V) (1169kcal)

PINA COLADA TRIFLE rum roasted pineapple, coconut sorbet, ginger crumble (VGI) (276kcal)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (825kcal)

ICE CREAM & SORBET (VGIA) (70kcal)

CHEESE PLATE Blue Murder, Pitchfork, 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