

A STYLISH GRILL RESTAURANT, OFFERING A CONTEMPORARY DINING EXPERIENCE WITH CLASSIC AND SEASONAL DISHES. OUR CHEFS ARE PASSIONATE ABOUT CREATING HIGH-QUALITY FOOD PACKED WITH FLAVOUR. WITH A STRONG FOCUS ON PRIME GRASS-FED BRITISH BEEF. HAND-CUT AND EXPERTLY MATURED FOR THE FULLEST NATURAL FLAVOUR.

LITTLE KICK STARTS.

PADRON PEPPERS	(VGI)	5
FRESHLY BAKED BRIOCHE WHIPPED SMOKED BUTTER.		6
BEEF BRISKET BITES SMOKED TOMATO CHUTNEY.		9
ARTISAN SOURDOUGH BREAD BASKET BALSAMIC. EXTRA VIRGIN OLIVE OIL. WHIPPED SMOKED BUTTER.	(V)	5

PRIX FIXE.

2 COURSES £24.50 | 3 COURSES £29.50

ADD A 175ML GLASS OF HOUSE WINE OR SCHOONER OF BEER FOR £3.5

STARTERS.

PEA & WATERCRESS SOUP	(VGI)
BUFFALO CHICKEN CELERY. BLUE CHEESE.	
BEETROOT & GIN CURED SALMON PICKLED CUCUMBER. DILL MAYONNAISE.	

GRILLS.

STEAK GRASS FED SERVED WITH ROASTED ROSCOFF ONION.	
FLAT IRON 220G. WITH FRITES	SUPP 9

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

GRILLS

BONELESS HALF CHICKEN PARMESAN. FINE BEANS. PESTO DRESSED SALAD.	
HARISSA ROASTED HERITAGE CARROTS CHICKPEAS. WHIPPED FETA. MAPLE DRESSING.	(VGI)
CATCH OF THE DAY WATERCRESS. LEMON DILL BUTTER.	

SALADS.

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

SIDES.

FRIES	(VGI)	4.5
TRIPLE COOKED CHUNKY CHIPS	(VGI)	6
GARLIC PORTOBELLO MUSHROOMS	(VGI)	5
MIXED LEAF SALAD	(VGI)	4.5
TENDERSTEM BROCCOLI BLACK GARLIC. LEMON.	(V)	5
ADD: BLACK TRUFFLE & PARMESAN		3

DESSERTS.

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



(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 15% will be added to your bill