

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
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

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.	
BETROOT & GIN CURED SALMON PICKLED CUCUMBER. DILL MAYONNAISE.	

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	

PASTAS.

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



(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.

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. CREMATA.

(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.

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
MIXED LEAF SALAD	(VGI)	4.5
TENDERSTEM BROCCOLI BLACK GARLIC. LEMON.	(V)	5
ADD: BLACK TRUFFLE & PARMESAN		3

DESSERTS.

CRÈME BRÛLÉE	
BAKED COOKIE DOUGH VANILLA ICE CREAM.	
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.	