

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
ROAST PEACHES, BUFFALO MOZZARELLA Mouneyrac peaches, green beans, toasted almonds (V) (462kcal)	11
CRISPY COCONUT SHRIMP Argentinian red prawns, mango salsa, lime, sweet chilli jam (472kcal)	14
BEEF TARTARE TACOS guacamole, crispy capers, truffle mayo (247kcal)	13.5
CRISPY BUTTERMILK FRIED CHICKEN THIGHS hot honey, Padrón peppers, ranch dressing (532kcal)	12
SWEETCORN & HALLOUMI FRITTERS pickled cabbage, gochujang mayonnaise, lime (V) (509kcal)	11.5
SCALLOP, TUNA & SALMON CEVICHE, MANGO pomegranate, basil, lime (303kcal)	17
CORN-FED CHICKEN SCHNITZEL, NDUJA BUTTER radicchio, Granny Smith apple, blue cheese, ranch dressing (1245kcal)	24.5
PAN-FRIED CHALKSTREAM TROUT crispy clams, prawn bisque, rock samphire (945kcal)	22
LAMB MEZZE MIXED GRILL cutlet, kofta, merguez sausage, hummus, cucumber tahini sesame salad, pickled red onion, flatbread (2650kcal)	26
STUFFED ROMANO PEPPER Provençal jumbo couscous, roasted red pepper sauce, plant-based stracciatella, herb salad (VGI) (726kcal)	19.5
CHERRY TOMATO, TIGER PRAWN LINGUINE Argentinian red prawns, roasted cherry tomatoes, chilli, basil (988kcal)	23
MAL BURGER streaky bacon, Gruyère cheese, relish, French glazed bun, fries (1369kcal)	19.5
FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant-based brioche, fries (VGI) (908kcal)	19.5

MAISON BIEN / PROTEIN BOWLS

GRILLED SALMON FILLET roast cherry tomatoes, Kalamata olives, sliced avocado, pickled red onion & harissa roasted chickpeas (988kcal)	22
GRILLED CORN-FED CHICKEN BREAST roast cherry tomatoes, Kalamata olives, sliced avocado, pickled red onion & harissa roasted chickpeas (781kcal)	24
GRILLED FLAT IRON, TWO FRIED EGGS roast cherry tomatoes, sliced avocado & chilli flakes (549kcal)	26
GRILLED HALLOUMI butternut squash, Kalamata olives, sliced avocado & toasted seeds (621kcal)	21

DRY-AGED, GRASS-FED BEEF served with roasted onion and watercress	
FILLET 200g (441kcal)	39
FLAT IRON 220g frites (968kcal)	26
NEW YORK STRIP 250g (752kcal)	29
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)	6.5
PANACHÉ GREEN VEGETABLES sugar snap, peas, courgette, house dressing (V) (97kcal)	5.5
GARLIC FLAT CAP MUSHROOMS (185kcal)	5.5
MIXED HERITAGE TOMATO, RED ONION SALAD pesto balsamic (VGI) (142kcal)	6.5
CRISP GEM HEARTS, BLUE CHEESE SALAD crispy onions, ranch dressing (168kcal)	6.5

BÉARNAISE SAUCE (V) (337kcal)	4
PEPPERCORN SAUCE (205kcal)	4
CHIMICHURRI BUTTER (690kcal)	4

CRÈME BRÛLÉE (V) (793kcal)	9.5
DARK CHOCOLATE MOELLEUX CAKE fresh raspberries, crème fraîche (V) (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
BRUCE'S FARM STRAWBERRY CHEESECAKE biscuit crumb, fresh strawberries, coulis, vanilla cheesecake (408kcal)	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE	12

Blue Murder, Yarlington, Valençay – truffle honey, chutney, quince, crackers (589kcal)

Valençay Cheese – A Slice of History

Legend has it that Napoleon Bonaparte, upon returning from his ill-fated Egyptian campaign, was served a local pyramid-shaped goat cheese in the town of Valençay. The pointed top reminded him bitterly of the pyramids and his defeat. So, in a fit of frustration, he sliced off the tip with his sword. Since then, Valençay cheese has been crafted with its now iconic flat top. Rich, tangy, and steeped in history our cheese plate pays homage to this storied cheese.

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



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.

THE STORY OF NAPOLEON & JOSEPHINE

Château de Malmaison is a love story of a man who comes home from war knowing that his wife has been to bed with another man. It is the story of LOVE, INFIDELITY, FORGIVENESS and POWER. It is the story of Napoleon and Josephine, their thirteen years of marriage and their time together at Malmaison.

LOVE

CLOVER CLUB Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry,	13
FRENCH 75 Champagne, Tanqueray Gin, lemon, sugar	15
APEROL SPRITZ Aperol, Prosecco, soda	13
PEACHES & CREAM Absolut Vanilia Vodka, Briottet Crème de Pêche, vanilla, peach, lime, bitters	13
MANGO CAIPIRINHA Sagatiba Cachaça, mango, lime, sugar	13

INFIDELITY

MAI TAI Bacardi Carta Negra Rum, Mount Gay Golden Rum, Cointreau, orgeat syrup, lime, pineapple	13
BAD BOY GOOD GIRL Absolut Blue Vodka, Champagne, Briottet Liqueur de Rhubarbe, strawberry, lime	15
PORNSTAR MARTINI Absolut Vanilia Vodka, Passoã Liqueur, lime, passion fruit, Prosecco	13
PINA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime	13
SPICY MARGARITA 818 Blanco Tequila, Cointreau, lime, agave, chilli	13

FORGIVENESS

BLOODY MARY Sapling Vodka, tomato, spices	13
RHUBARB TRIANGLE Chase Rhubarb & Bramley Apple Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, bitters, rosemary, Fever-Tree Mediterranean tonic	13
DAIQUIRI Bacardi Carta Blanca Rum, lime, sugar	12
GARDEN OF EDEN Hendricks Gin, St Germain Liqueur, apple, honey, lemon, cucumber	13
MEZCAL CARAJILLO Rosaluna Mezcal, Licor 43 Liqueur, espresso, orange	13

POWER

CHERRY MANHATTAN Woodford Reserve Bourbon, Martini Reserva Rubino Vermouth, Luxardo Maraschino cherry	14
CASK STRENGTH OLD FASHIONED Aberlour A'budadh Single Malt Whisky, demerara, bitters	17
NAPOLEONS CODE Bumbu Rum, Briottet Liqueur d'Ananas, spiced pineapple shrub, pomegranate molasses, pineapple, demerara, bitters	14
ESPRESSO MARTINI Absolut Blue Vodka, Tosolini Expre Liqueur, espresso, sugar	13
TRUFFLE NEGRONI Tanqueray Gin, Martini Reserva Rubino Vermouth, Campari bitters, truffle	14

CLASSICS

BRAMBLE Tanqueray Gin, Briottet Crème de Mure, lemon, blackberry	13
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	13
VODKA MARTINI Belvedere Vodka, Martini Ambrato Vermouth, lemon, olive	13
GIN MARTINI Tanqueray Gin, Martini Ambrato Vermouth, lemon, olive	13
KIR ROYALE Champagne, Crème de Cassis	15
LONG ISLAND ICED TEA Tanqueray Gin, Absolut Blue Vodka, Bacardi Carta Blanca Rum, Cointreau, 818 Blanco Tequila, lemon, Coca-Cola	14
MANHATTAN Woodford Reserve Bourbon, Martini Rubino Vermouth, Martini Ambrato Vermouth, bitters	14
MARGARITA 818 Blanco Tequila, Cointreau, lime, agave	13
MOJITO Bacardi Carta Blanca Rum, lime, sugar, mint, soda	12
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	13
TOM COLLINS Tanqueray Gin, lemon, soda	12

MALTONICALS

BISON ORCHARD Zubrowka Bison Grass Vodka, Fever-Tree Cloudy Apple, mint, apple	12
BERRY & BLOOM G&T Brockman Gin, Fever-Tree Elderflower Tonic, blueberry, grapefruit	12
DARK & STORMY Bacardi Spiced Rum, Fever-Tree Ginger Beer, lime, mint	12
MEDITERRANEAN G&T Gin Mare Gin, Fever-Tree Mediterranean Tonic, olives, orange	12
AMALFI SPRITZ Absolut Citron Vodka, Fever-Tree Sicilian Lemonade, lemon, lime	12

NON-ALCOHOLIC

COS-NO-POLITAN Mountain Everleaf, cranberry, lime, sugar	10
FOREST DAIQUIRI Forest Everleaf, lime, honey	10
MARINE SPRITZ Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime	10
NO-JITO Marine Everleaf, lime, sugar, soda, mint	10
ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger Ale, orange	10
POR-NO STAR MARTINI Forest Everleaf, passion fruit, pineapple, lime, Eins, Zwei, Zero sparkling non alcoholic wine	10

CHAMPAGNE	125ml	Bottle	Magnum	
CUVÉE MALMAISON BRUT Lombard	12.5	72.5		
VEUVE CLICQUOT YELLOW LABEL BRUT	16	95	180	
VEUVE CLICQUOT ROSÉ	16.5	99		
RUINART BLANC DE BLANCS		139		
VEUVE CLICQUOT LA GRANDE DAME VINTAGE		249		
DOM PÈRIGNON VINTAGE		269		
KRUG GRANDE CUVÉE NV		320		

PROSECCO & SPARKLING WINE	125ml	Bottle		
EINS, ZWEI, ZERO Sparkling Riesling, Leitz, Germany (non-alcoholic)		5	28	
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy		8	42.5	
HENNERS ROSÉ NV East Sussex England			62	

ROSÉ WINE	175ml	250ml	500ml	Bottle
MAISON ROSÉ Anciens Temps, Vin de France	6.75	9.5	19	27.5
ZINFANDEL BLUSH ROSÉ Zin Heaven, California, USA	7	9.5	18.5	28
PROVENCE ROSÉ Love by Léoube, Côtes de Provence, France (organic)	10.5	14.5	29	42.95

WHITE WINE	175ml	250ml	500ml	Bottle
MAISON BLANC Anciens Temps, Vin de France	6.75	9.5	19	27.5
CHENIN BLANC Wild Garden, Cape Coast, South Africa	7	9.5	18.5	28
TORRONTES Munay, El Porvenir de Cafayate, Argentina	8	11	21.5	32
RIOJA Tempranillo Blanco, Nivarius, Spain	8	11	21.5	32
PINOT GRIGIO Pitatti, Friuli-Venezia Giulia, Italy	8.5	12	24	35
CHARDONNAY The Stump Jump, d'Arenberg, McLaren Vale, SA, Australia	8.5	12	24	35
RIESLING Rag & Bone, Smalltown Vineyards, Eden Valley, Australia	10	13.5	26.5	39
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	10	13.5	26.5	39

SOMMELIER'S CHOICE				Bottle
FIANO, 'LUCCIO' BY PIKES Clare Valley, SA, Australia				42
Fiano, a premium medium body white variety, originally from the warmer coastal southern regions of Italy. This Clare Valley version is dry and zesty with notes of lemon and lime, apple and honeydew melon, a really lovely food friendly wine that pairs with a range of dishes from our menu!				

WHITE WINE				Bottle
GAVI DEL COMUNE DI GAVI Minaia, Italy				44
GRÜNER VELTLINER Franz & Friends, Kremstal, Austria				46
ALBARIÑO Martín Códax, Rías Baixas, Spain				48
CHABLIS Domaine De Vauroux, France				59
SAUVIGNON BLANC Craggy Range, Martinborough, New Zealand				62
SANCERRE 'Terres Blanches', Domaine Roblin, France				64
CHARDONNAY 'Director's Cut' By Francis Ford Coppola, Sonoma Coast, California, USA				69
POUILLY-FUISSÉ Domaine Ferret, Burgundy, France				78

125ml glasses also available on bottles with by the glass prices

RED WINE	175ml	250ml	500ml	Bottle
MAISON ROUGE Anciens Temps Rouge, Vin de France	6.75	9.5	19	27.5
MERLOT Reserva, Viña Echeverría, Valle De Curicó, Chile	7	9.5	18.5	28
PRIMITIVO 'Il Pumo', Salento, San Marzano, Puglia, Italy	8	11	21.5	32
CABERNET SAUVIGNON 'Man with the Ax' Showdown, California, USA	8	11	21.5	32
SHIRAZ 'Winemakers Reserve', Berton Vineyard, Padthaway, SA, Australia	8.5	12	24	35
MAL-BEC Mendoza, Argentina	8.5	12	24	35
RIOJA CRIANZA Finca San Martín, Torre De Oña, Spain	10	13.5	26.5	39
PINOT NOIR 'Are You Game', Fowles, Victoria, Australia	10	13.5	26.5	39

SOMMELIER'S CHOICE				Bottle
COYAM BY EMILIANA Colchagua Valley, Chile (Organic)				45
Coyam is a blend of different wine varieties, typically including the big Bordeaux varieties of Cabernet Sauvignon and Malbec with Syrah and more. A world class wine produced by one of the first organic producers in Chile, Emiliana.				

RED WINE				Bottle
PINOT NOIR Creation Wines, Walker Bay, South Africa				54
RIBERA DEL DUERO Reserva, Rippa Dorii 'Salomon', Spain				56
SAINT-ÉMILION Chateau Saint-Ange, Grand Cru, Bordeaux, France				62
CHÂTEAUNEUF DU PAPE Cuvée Les Pierres, France				66
MALBEC BLEND, PRIVATE SELECTION Alpasión, Uco Valley, Mendoza, Argentina				76
BAROLO Serralunga d'Alba DOCG, Fontanafredda, Italy				82
GEVREY CHAMBERTIN Vallet Freres, Burgundy, France				86
AMARONE DELLA VALPOLICELLA Valpantena, DOCG, Italy				88
CABERNET SAUVIGNON 'RESERVE SELECTION' Raymond Vineyards, Napa Valley, California, USA				99

ALTERNATIVE WINES				Bottle
SAINT CLAIR PÉT NAT Marlborough, New Zealand				46
Pétillant Naturel or 'Pét Nat'				

A 'Pét Nat' also known as the Ancestral method is a very historic way of making a sparkling wine with little to no intervention. The unfiltered wine is bottled before the fermentation is completed, giving a naturally lightly sparkling wine. This wine is naturally cloudy and contains sediment that may add to the enjoyment of the wine!

NO ES PITUKO VIOGNIER Viña Echeverría, Maule Valley, Chile				39.5
Natural wine				
This natural wine is organically grown, fermented with wild yeast and made without added sulphur, it's bottled unfined and unfiltered, so expect this wine to be slightly cloudy.				

BIZARRA Extravaganza Orange, Juanico, Uruguay				39.5
A natural, low-intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes.				

DESSERT WINE & PORT		50ml	100ml	Bottle
MOSCATO D'ASTI Alasia, Italy				26
TOKAJI, LATE HARVEST CUVÉE Sauska, Hungary		5	10	48
10YR TAWNY Warre Otima, Portugal		4.5	9	44
LBV PORT, GRAHAM'S Portugal		3.5	7	46

WHAT'S ON AT *Chez Mal*

DISH OF THE DAY WITH A DRINK 19.95

pint of beer, 175ml glass house wine, soft drink

MONDAY

FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant-based brioche, fries

TUESDAY

PORK TOMAHAWK black garlic sautéed new potatoes, red pepper sauce, chimichurri

WEDNESDAY

ROAST SALMON BÉARNAISE
buttered new potatoes, watercress, shallot salad

STEAK NIGHT 50% OFF

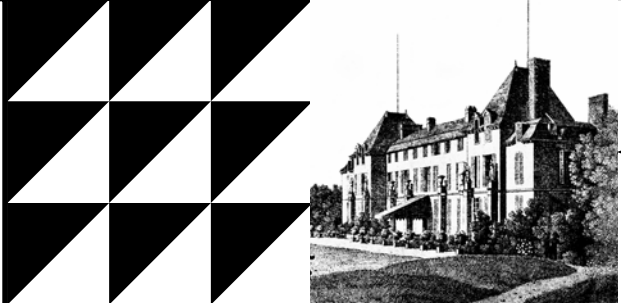
Thursday 17:00–21:00 when dining on 2 courses

FLAT IRON 220g	26 13
NEW YORK STRIP 250g	29 14.5
FILLET STEAK 200g	39 19.5

FISH & FIZZ FRIDAY 24.5

CHEZ MAL FILLET OF FISH BURGER

beer battered cod, tartare sauce, gherkin, fries
Served with a glass of Prosecco.



BAD HOUSE EXPERIENCES FROM 69PP

Inspired by Château Malmaison, where legendary feasts once reigned, we're keeping the spirit alive. Enjoy a three-course tasting menu, paired with drinks and cocktails in collaboration with exceptional brands.

PRIX FIXE MENU	2 COURSES 24.95PP
	3 COURSES 29.95PP

Lunch (except Sundays), early dinner 17:00–19:00
Add a glass of house wine or schooner of beer for 3.5

THE CHÂTEAU ROAST	2 COURSES 29.95PP
	3 COURSES 34.95PP

Tradition, fired up. Roasted meats, rich jus, and sides that steal the spotlight all with château-style charm. This isn't just Sunday lunch. Stay a little longer...it's the kind of indulgence you'd gladly sin for.

AFTERNOON TEA 29.5PP

THE NOUVEAU CLASSIC A TIMELESS TRADITION, REDEFINED

We've taken the classic and given it the full Château treatment, rebellious, refined, and just a little bit risqué.

