

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



PADRÓN PEPPERS	(VGI) (201kcal)	5
GORDAL OLIVES	(VGI) (329kcal)	5
SOURDOUGH BREAD	rose harissa butter, organic Arbequina olive oil (VGIA) (504kcal)	6.5
ROASTED SWEET POTATO & ROSE HARISSA SOUP	crispy chickpeas, coconut, coriander (VGI) (374kcal)	9.5
BAKED QUEENIE SCALLOPS	chorizo crumb, salsa verde (465kcal)	17.5
ROAST BEETS, GLAZED SAFFRON POACHED PEAR	whipped plant-based feta, toasted seeds, balsamic dressing (VGI) (434kcal)	10
FRESH CRAB TACOS	handpicked white crab meat, guacamole, lemon (585kcal)	14
FRIED BUTTERMILK CHICKEN THIGHS	hot honey, ranch dressing, Padrón peppers, lime (526kcal)	11.5
ASIAN SLAW, NOODLE SALAD	spring onion, chilli, toasted sesame dressing	12.5 / 24
Add: Sticky Beef Fillet (216kcal) / Crispy Tofu (VGI) (283kcal)		
CORNFED CHICKEN BREAST, CLEMENTINE, KALAMATA OLIVES		22
toasted pinenuts, caramelised clementines & pomme fondant (742kcal)		
LAMB SHANK BHUNA	slow braised lamb, pilaf rice, grilled flatbread, raita (945kcal)	25
PAN FRIED STONE BASS FORESTIÈRE	crushed new potatoes, mushrooms, smoked anchovy & caper dressing (660kcal)	24
CREAMY LENTIL STUFFED SQUASH	coriander, sesame, tahini sauce, pickled red onions (VGI) (261kcal)	19.5
MAL BURGER	bacon, Gruyère cheese, relish, French glazed bun (1369kcal)	19.5
FALAFEL & SPINACH BURGER	sweet chilli, dill mayo, plant-based brioche (VGI) (908kcal)	19.5
SIMPLY GRILLED HIGH PROTEIN LOW CALORIE		21.5
All served with watercress & rocket salad, house dressing, lemon		
CORN FED CHICKEN BREAST (505kcal) / COD FILLET (214kcal) / FLAT IRON STEAK (504kcal)		

GRASS-FED, HAND-PREPARED SCOTTISH HERITAGE BREED BEEF
from award winning butcher Donald Russell, dry aged in Himalayan salt ageing chambers,
served with roasted onion and watercress.

FILLET	200g (441kcal)	39
FLAT IRON	220g frites (968kcal)	26
NEW YORK STRIP	250g (752kcal)	29

ADD TO YOUR STEAK

PEPPERCORN SAUCE	(122kcal)	3
CAFÉ DE PARIS BUTTER	(161kcal)	3

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
GARLIC PORTOBELLO MUSHROOM	(VGI) (185kcal)	5.5
CRISP GEM HEARTS, ROQUEFORT CHEESE	crispy onions, buttermilk ranch dressing (168kcal)	5.5
WATERCRESS, ROCKET & PARMESAN SALAD	balsamic (90kcal)	5.5

VANILLA CRÈME BRÛLÉE	(V) (793kcal)	9.5
PINA COLADA TRIFLE	rum roasted pineapple, coconut sorbet, ginger crumble (VGI) (276kcal)	9.5
STICKY TOFFEE PUDDING	toffee sauce, milk ice cream (V) (825kcal)	9.5
ICE CREAM & SORBET	(VGIA) (70kcal)	3 per scoop
CHEESE PLATE		12
Blue Murder, Pitchfork, 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.



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 15% will be added to your bill.