
NIBBLES

	£
Artisan stone baked breads Altamura and pain de campagne with balsamic, extra virgin olive oil & French butter	4
Fougasse with garlic butter	5.5
Flatbread with squash, Worcester blue cheese & pear	5
Italian olives	3.5

STARTERS

Cream of haricot blanc & truffle soup Braised duck ragu	5
Chicken liver parfait Port poached fig & jelly, toasted brioche	7.5
Tuna tartare Watermelon, pickled mooli, black sesame, avocado & wasabi	10.5
Classic prawn cocktail Classic cocktail sauce, crisp baby gem, rye bread & lemon	9
Seared blackened salmon Sautéed treacle cured salmon, horseradish crème fraîche, celeriac & apple salad	10
Pan roasted sea scallops Jerusalem artichoke purée, Paris brown mushrooms & toasted chestnut crumb	12.5
Tempura of calamari & prawns Tiger prawns & calamari in a tempura batter, chilli jam & crème fraîche	9
Heritage candied beetroot Endive, feta cheese & pecan salad	8
Grilled spatchcock quail Coriander, preserved lemon, pomegranate salsa & chermoula dip	7.5

GRILLE

Black Angus steaks served with our signature slow roast onion and soubise purée

Pan roast Black Angus New York strip steak Well marbled & very tender 250g, 350g, 450g or 550g	25/32/39/45
Rose County English beef fillet steak 200g Very tender with no fat	29
Black Angus grain fed Ribeye steak 300g Well marbled with central fat giving it great flavour	26
Classic steak frites 250g Marinated UK rump, watercress & pommes frites	22
Catch of the day Heritage potatoes & green beans with garlic butter or sauce vierge	16/18
Mal burger Ayrshire bacon, Gruyère cheese, burger relish & fries	16.5
Veggie burger Chickpea, lentil & bean, grilled Romano pepper, sweet potato fries & chipotle mayo	14

ADD A BUTTER OR SAUCE FOR 1.5
Béarnaise, peppercorn, Hollandaise, sauce vierge,
garlic butter, café de Paris butter

MAINS

£

CHEZ MAL SHARING STANDS

500g USDA Black Angus "Picanha" rump & Béarnaise sauce Chunky chips, sautéed wild mushrooms, confit tomato & watercress salad <i>Pinotage Stellenrust, Stellenbosch, South Africa £25</i>	55
Grilled seabass & shellfish platter 1kg whole seabass, steamed chilli mussels & garlic grilled tiger prawns Sautéed Heritage potatoes, Asian pickled slaw & lemon, coriander sauce vierge <i>Gavi DOCG, Tuffolo, Italy £30</i>	48
Whole roasted Normandy corn-fed chicken Cranberry & chestnut stuffing, jus gras Dripping roast potatoes, garlic butter, root vegetable gratin & winter greens <i>Rioja Crianza, Castillo Viento, Spain £30</i>	35

Slow roast highland venison steak Pan-fried maple glazed bacon, pickled baby beets, pomme mousseline	16.5
Smoked haddock fish cake Spinach, poached egg & grain mustard sauce	14.5
Roast North Atlantic cod Celeriac purée, winter girolles, leeks & truffle oil	16.5
Lobster risotto Carnaroli rice, lobster meat & bisque finished with mascarpone	22
Cep & chestnut risotto Carnaroli rice, sauté Cep mushrooms, mascarpone & extra virgin olive oil	15

SIDES

Pommes frites	4
Truffle & Parmesan pommes frites	5
Roast garlic mash	4
Sautéed autumn mushrooms	4
Crushed winter roots	4
Buttered greens	4
Crisp baby gem hearts, Gorgonzola & ranch dressing	4
Mal house salad & house dressing	3.5

SUNDAY LUNCH UNLIMITED

Experience the ultimate Sunday lunch at Malmaison with our endless Chef's Table, your choice of superb main courses including traditional roasts & a delicious dessert from only 19.95

DESSERT

Classic vanilla crème brûlée	6
Blackberry & pistachio trifle	6
Sticky toffee pudding Vanilla ice cream & pecan caramel sauce	6
Valrhona dark chocolate fondant Peanut butter ice cream & sesame brittle	6
Vanilla panna cotta Poached winter fruits & toasted almonds	6
Mal hot chocolate White chocolate & vanilla ice cream, marshmallows & Valrhona hot chocolate sauce	6
Ice cream & sorbet coupe	2 per scoop
Affogato Hot espresso & a scoop of vanilla ice cream	3
Add a shot of Pedro Ximénez, Baileys or Amaretto	3.5
"Le Fromage tray" A selection of Artisan cheeses with chutney, quince & crackers	9

All prices in GBP and include VAT. A discretionary service charge of 10% will be added to your bill.
For special dietary requirements or allergy information, please speak with our staff before ordering.

CHAMPAGNE

	125ml glass	bottle	magnum
Mumm Cordon Rouge NV	10.5	61	110
Maison NV	11.5	62	
Mumm no. 1 Gold		68	
Perrier-Jouët Grand Brut NV	12	69	
Mumm Rosé	12.5	70	
Mumm Vintage 2006		79	
Mumm Blanc de Blancs		99	
Perrier-Jouët Belle Epoque		160	
Veuve Clicquot La Grand Dame		180	
Krug Grande Cuvée NV		180	499

SPARKLING WINES

	125ml glass	bottle
Chenin-Sauvignon Blanc, Brut, Marquis de la Tour, France		30
Prosecco, Jeio, Bisol, Valdobbiadene, Veneto, Italy	8	39
Jeio, Rose, Veneto, Italy		40

MALCHEMY COCKTAILS

FIZZ

Malmaison Fizz	12.5
Maison Champagne, Finlandia Grapefruit, Kamm & Sons Ginseng, Belvoir elderflower	
French 75	12.5
Maison Champagne, Bombay Sapphire, lemon juice, sugar syrup	
Valentine Rose	12.5
Mumm Cordon Rouge Champagne, Belvoir raspberry & rose, lavender bitters, sugar cube	

DESSERT COCKTAILS

Orange Brûlée	9.5
Disaronno, Cointreau, Grand Marnier, Hennessy VS, cream, chocolate dust	
Nutty 43	9.5
Tia Maria, Frangelico, Licor 43, cream	
Patron Espresso Martini	9.5
Patron XO Café, Absolut original, espresso, sugar syrup	

WINE LIST

125ml glasses also available.

20

WHITE

Maison Blanc,
Languedoc, France

13.5 500ml

7 250ml

5 175ml

RED

Maison Rouge,
Languedoc, France

ROSÉ

22

Chenin Blanc, Kudu Plains,
South Africa

15 500ml

7.5 250ml

5.5 175ml

Tempranillo-Merlot,
Pez de Rio, Spain

Cabernet Sauvignon,
Alto Bajo, Chile

Garnacha-Syrah
Rosado, Pez de Rio,
Spain

25

Chardonnay-Torrentes,
El Colectivo, Argentina

17.5 500ml

9 250ml

6.5 175ml

Pinot Grigio, The Spee'wah,
Australia

Viognier de l'Hospitalet
IGP d'Oc, France

Pinotage, Stellenrust,
Stellenbosch, South Africa

Merlot, Valdivieso, Chile

Syrah, La Serre, Vin de
Pays d'Oc, France

Zinfandel Rosé,
The Bulletin, USA

30

Gavi DOCG, Tuffolo, Italy

20 500ml

10 250ml

7 175ml

Moscatel-Galego, Prima,
Quinta do Vallado, Portugal

Chardonnay, Miolo Family
Vineyards, Brazil

Malbec, Argentina

Pinot Noir, Little Eden,
Australia

Rioja, Crianza, Castillo
Viento, Spain

Rosé Leoubé, Château
Leoubé, Provence, France

35

Sauvignon Blanc,
Mamaku, New Zealand

24 500ml

12.5 250ml

9 175ml

Chablis, Domaine des
Marronniers, Bernard
Legland, France

Pinot Grigio, Dolomiti
IGT Lageder, Italy

A20 Albarino, Spain

Shiraz, Château Tanunda,
Australia

Malbec, Esquinas de
Argento, Argentina

Cabernet-Merlot, The Pastor's
Blend, Journey's End, Stellenbosch,
South Africa

Pinot Noir, Pasarisa, Patagonia

Sancerre Rosé,
Blanche Eric Louis, France

45

Sancerre, La Cote Blanche,
Eric Louis, France

Sauvignon Blanc, Weather Station,
Journey's End, South Africa

Vire Clesse 'Le Mon Chatelaine',
Jean Rijckaert, France

Chardonnay, Botham
Merrill Willis, Australia

Zinfandel Heritage, Dry Creek
Vineyards, USA

Malbec, Appellation Vista
Flores, Catena, Argentina

Rioja, Reserva Dinastia
Vivanco, Spain

Cabernet Sauvignon,
Botham Merrill Willis, Australia

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