



PRIVATE DINING

Mabmaison



UN £16

One glass of Prosecco
½ bottle of Maison Blanc, Rouge or Rosé
½ bottle of still & sparkling water

DEUX £24

One glass of Cuvée Malmaison Brut Champagne
or Maltonical or Premium Gin & Tonic
½ bottle of Premium wine
White: Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy*
Red: Cabernet Sauvignon, 'Man with the Ax' Showdown, California, USA*
½ bottle of still & sparkling water

TROIS £30

One glass of Lanson Père et Fils Champagne or Maltonical
or Premium Gin & Tonic or Signature Cocktail
½ bottle of Prestige wine
White: Sauvignon Blanc, Crowded House, Marlborough, New Zealand*
Red: Mal-bec, Mendoza, Argentina*
½ bottle of still & sparkling water

AL FRESCO £16

One glass of Prosecco or Pimms or Aperol Spritz
½ bottle of Maison Blanc, Rouge, Rosé
½ bottle of still & sparkling water


All prices are per person. *Wines are subject to change based on availability.



£37.50 per person

Sourdough roll, whipped butter

STARTERS

Roasted red pepper & tomato soup 

Beetroot, gin cured salmon

Grilled chicken thigh skewer, spring onion, coconut, mango dip

MAINS

Roast chicken breast, seasonal beans, pesto, parmesan

Grilled sea bream, grilled fennel, sauce vierge

Miso roasted aubergine, whipped feta, crispy onion, peperonata 

All served with spring greens & roasted rosemary new potatoes





DESSERTS

Classic vanilla crème brûlée

Seasonal fruit crumble & vanilla custard

Cheese slate crackers & chutney

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.

 Vegetarian  Vegan  Does not include any gluten containing ingredients  ^A Vegan alternative available

 ^A Alternative available that does not include any gluten containing ingredients  Dish contains or may contain nuts

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

TASTE



£45 per person

Sourdough roll, whipped butter


STARTERS

Pea & watercress soup 

Ceasar salad, crisp gem, Parmesan, anchovy

Classic prawn cocktail, tiger prawn, cocktail sauce & green salad

MAINS

Harissa roasted Heritage carrots, whipped feta, carrot top dressing 

Grilled blackened salmon, courgette, squash, honey, chipotle

“Lamb shoulder Shepherd’s pie” tenderstem

All served with spring greens & roasted rosemary new potatoes

DESSERTS

Banana & chocolate crème brûlée

B&G baked cheesecake, seasonal fruit compote

Cheese slate crackers & chutney

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Vegetarian



Vegan



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Vegan alternative available



Alternative available that does not include any gluten containing ingredients



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SAVOUR




INDULGE

£55 per person

Sourdough roll, whipped butter

STARTERS

Beauvale blue cheese, apple, bib lettuce, pecans

Beef tomato carpaccio 

Beef fillet carpaccio

Grilled scallops in their shell, miso butter £5 supp

MAINS

Fillet steak (200g) & fat cut fries, roasted Roscoff onion, watercress, peppercorn sauce

Grilled monk fish, charred cabbage lemon & bearnaise sauce

Roasted cauliflower, puy lentils, salsa verde, Greek yoghurt dressing 

All served with spring greens & roasted rosemary new potatoes

DESSERTS

Baked salted caramel chocolate cookie dough, vanilla ice cream

Sticky toffee pudding, pecan caramel sauce, milk ice cream

Cheese slate crackers & chutney

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The classic afternoon tea, reimagined £29.5 per person
Why not upgrade to our Prosecco Afternoon Tea? £36.5 per person

SAVOURIES

Mal slider, beef patty, garnish, relish & brioche bun [^]
Crunchy Thai sticky beef & sesame wrap [^] 
Egg mayo & cress roll [^]
Prawn cocktail [^] [^]





SWEET TREATS

Scone, jam & clotted cream [^] [^]
Victoria sponge [^] [^]
Calamansi citrus meringue tart [^] [^]
Raspberry ripple & white chocolate sundae [^] [^]
Dark chocolate & salted caramel tart [^] [^]

TEA

Core to this afternoon ritual, tea takes centre stage
English breakfast
Naturally decaffeinated breakfast
Earl Grey
Afternoon Darjeeling
Organic chamomile
Organic peppermint
Blackberry & raspberry
Lemon & ginger
Green tea with lemon
Green tea with jasmine

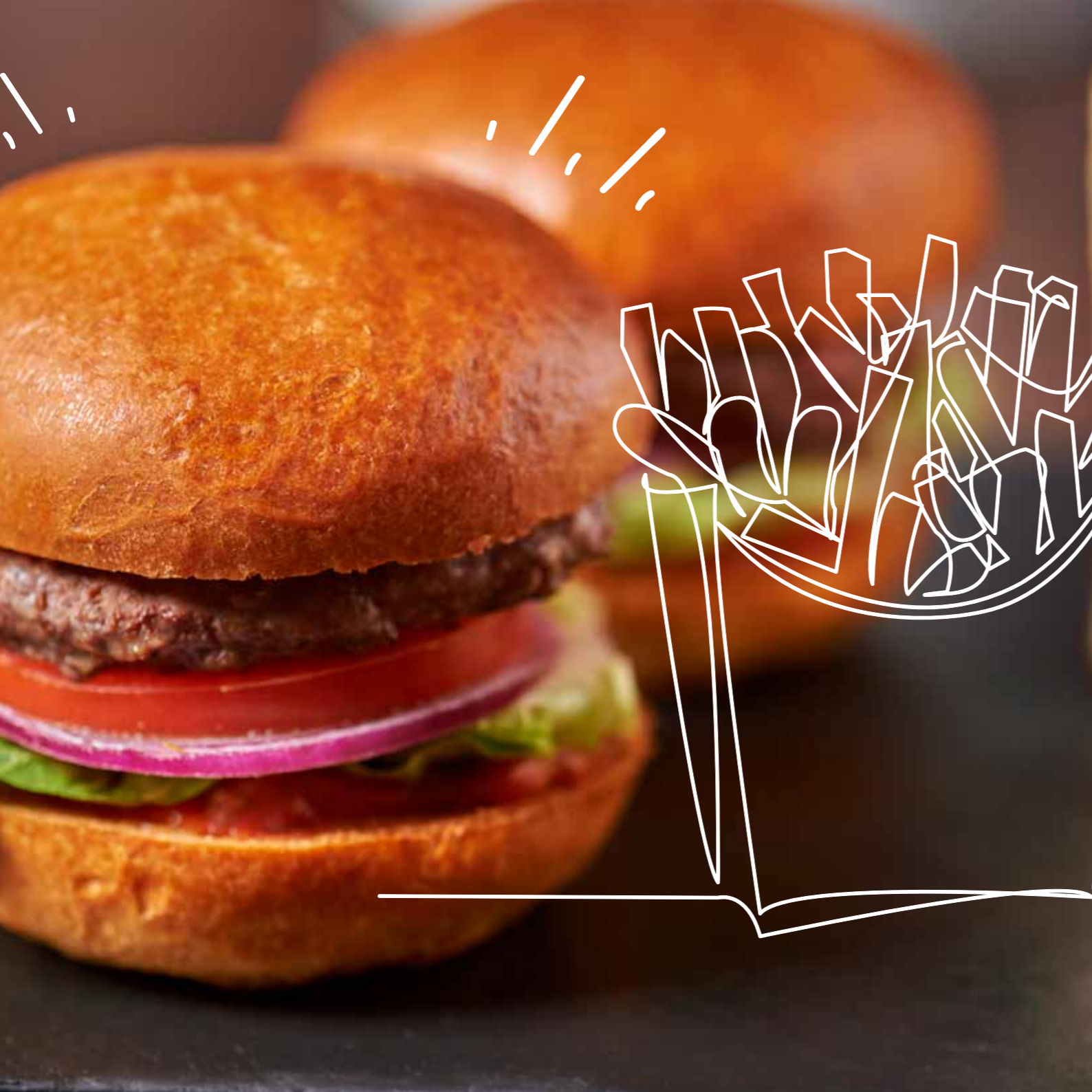
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AFTERNOON TEA



STARTERS £4

- Soup of the day, bread & butter (V)
- Smoked salmon & cucumber, bread & butter (V)^A
- Tomato & mozzarella salad (V) (G)
- Cheesy garlic bread (V)

MAINS £8.5

- Mini burger sliders & relish (V)^A
- Grilled chicken breast & gravy (G)^A
- Cumberland sausages & baked beans
- Breaded cod goujons & peas
- Vegetable pasta, tomato sauce, basil & mozzarella (V)
- Served with tenderstem broccoli, fries or salad*

MAL SUNDAY ROAST £10.5

Available Sundays only

Roast beef or chicken breast, served with all the trimmings, including a Yorkshire pud! (V)^A

DESSERTS £4

- Cookie dough, vanilla ice cream
- Mal mini hot chocolate, vanilla ice cream, hot chocolate sauce & honeycomb (V)
- Mixed berry bowl & sorbet (V)
- Ice cream selection (V)

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EXTRAS

INTERMEDIATE COURSE £3

Lemon sorbet 
Gin & tonic sorbet

FISH COURSE £4.5

Fillet of red mullet, crushed saffron potatoes & aioli ^A
Scallop ceviche

"LE FROMAGE" £22

Sharing boards, selection of artisan cheese, crackers, chutney & grapes

PETIT FOURS £3.5

Selection of chocolate truffles 





COCKTAIL MASTERCLASS


Mix and muddle with the master, as one of our expert mixologists helps you to create the finest, boldest concoctions, with absolutely no half measures.

Kick off with a bellini and enjoy three cocktails per person with a dedicated barman, who'll teach you how to make them yourself £39 per person

Add a Taste of Mal Sharing Platter £49 per person

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£4 per bowl

Add £6 for Flat Iron steak

PASTA

Charred leek carbonara, pappardelle, crème fraîche, pecorino

STEAK GRASS FED

Served with fries & roasted roscoff onion

Flat iron 220g £6 supp

BOWLS

Boneless half chicken, parmesan, fine beans, pesto dressed salad

Harissa roasted heritage carrots, chickpeas, whipped feta, maple dressing ^A

Lamb shoulder & veggi shepherd's pie

Root vegetable shepherd's pie

Catch of the day, watercress, lemon dill butter

SIDES

Fries

Cauliflower cheese, brown butter, crispy kale

Triple cooked chunky chips

Garlic portobello mushrooms

Tenderstem broccoli, black garlic & lemon

DESSERTS

Crème brûlée

Sticky toffee pudding, toffee sauce, milk ice cream

Baked cheesecake, seasonal fruit compote

Strawberry vacherin sundae

Exotic fruit salad, mango sorbet

CHEESE BOARD

"Le Fromage" sharing board, selection of artisan cheese, crackers, chutney & grapes £5 supp

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BOWL, FOOD



Items	Price
1	£3

LITTLE KICK STARTS

- Padron peppers
- Fried gordal olives
- Crispy potato pave, truffle mayonnaise, Parmesan
- Freshly baked brioche, whipped smoked butter
- Tuna tacos, guacamole, spring onion, soy, sesame
- Beef brisket bites, smoked tomato chutney

EXAMPLES

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