

SUNDAY LUNCH.

2 COURSES £27.5^{PP} | 3 COURSES £32.5^{PP}

HELP YOURSELF TO APPETISERS FROM THE CHEF'S TABLE.
CHOOSE SUNDAY ROAST OR MAIN. CHOOSE A DESSERT.

IT'S TIME TO GATHER FAMILY & FRIENDS
FOR A GLORIOUS SUNDAY ROAST
THIS IS THE DAY FOR QUALITY TIME,
FABULOUS FOOD & A RELAXED SOCIAL
ATMOSPHERE, MAL STYLE

Malmaison
BAR & GRILL

COCKTAILS.

12

OLIVE & LEMON VERBENA MARTINI

BELVEDERE VODKA. MARTINI RISERVA SPECIALE AMBRATO VERMOUTH.
LEMON VERBENA. OLIVE.

SMOKED PINEAPPLE MARGARITA

ROOSTER ROJO AÑEJO SMOKED PINEAPPLE TEQUILA. PINEAPPLE. LIME. SUGAR. SMOKE.

PORNSTAR MARTINI

ABSOLUT VANILIA VODKA. PASSOA. PASSION FRUIT. PINEAPPLE. PROSECCO.

ROSSINI BELLINI

ABSOLUT VODKA. LEMON. STRAWBERRY. RHUBARB. CHAMPAGNE. BASIL.

SALTED CARAMEL ESPRESSO MARTINI

ABSOLUT VODKA. TOSOLINI EXPRÉ ESPRESSO LIQUEUR.
SALTED CARAMEL. COFFEE. CHOCOLATE.

NEGRONI CLASSIC

CAMPARI BITTER. MARTINI RISERVA SPECIALE RUBINO VERMOUTH.
SEVEN HILLS GIN. ORANGE.

BUTTER & SPICE FIREBALL OLD FASHIONED

WOODFORD RESERVE BOURBON. BROWN BUTTER. DEMERARA SUGAR. BITTERS.

MALTONICALS.

10

JUNIPER & LEMON

SLINGSBY LONDON DRY GIN. FEVER-TREE TONIC. GRAPEFRUIT. BLUEBERRIES.

ZESTY LEMON

SIPSMITH LEMON DRIZZLE GIN. FEVER-TREE MEDITERRANEAN TONIC. LEMON.

OLIVE & ROSEMARY

GIN MARE, FRANKLIN & SONS ROSEMARY & BLACK OLIVE TONIC.
OLIVES. ROSEMARY. ORANGE.

BLACKBERRY & RASPBERRY

BOMBAY BRAMBLE GIN. FEVER-TREE TONIC. LEMON.

BLUEBERRY & ELDERFLOWER

BROCKMANS GIN. FEVER-TREE ELDERFLOWER TONIC. BLUEBERRIES. GRAPEFRUIT.

THE CHEF'S TABLE.

A SELECTION OF UNLIMITED HORS D'OEUVRES INCLUDING A SELECTION OF SALADS.
ANTIPASTI. SEAFOOD. SERVED WITH ARTISAN BREADS. OLIVES. DRESSINGS. CHUTNEYS.

SOUP OF THE DAY

JEWELLED COUSCOUS

POTATO & MUSTARD SALAD

GREEK SALAD

CHIPOTLE SLAW

CUCUMBER YUZU SALAD

GRILLED MARINATED VEGETABLES

SERRANO HAM, CHORIZO & SALAMI

SMOKED & CURED SALMON

CLASSIC PRAWN COCKTAIL

PASTA.

CHARRED LEEK CARBONARA

PAPPARDELLE. CRÈME FRAÎCHE. PECORINO. (V)

PORK CHEEK RAGÙ

PAPPARDELLE. PARMESAN.

SALAD.

CLASSIC CAESAR

GEM LETTUCE. ANCHOVIES. SOURDOUGH CROUTONS. PARMESAN.

ADD: CATCH OF THE DAY

ADD: GRILLED CHICKEN

MAL SUNDAY ROAST.

SIRLOIN OF BEEF GRASS FED

SERVED WITH THYME & ROSEMARY YORKSHIRE PUDDING.
ROAST POTATOES. CAULIFLOWER CHEESE. TENDERSTEM BROCCOLI. GRAVY

GRILL.

BURGERS SERVED WITH FRIES & B&G RELISH.

B&G BURGER GRUYÈRE. AYRSHIRE BACON.

BLUE CHEESE BEAUVALE CHEESE. Caramelised ONION.

PORTOBELLO MUSHROOM HALLOUMI. CREMATTA. (VGIA)

GRILL

BONELESS HALF CHICKEN

PARMESAN. FINE BEANS. PESTO DRESSED SALAD.

HARISSA ROASTED HERITAGE CARROTS (VGIA)

CHICKPEAS. WHIPPED FETA. MAPLE DRESSING.

CATCH OF THE DAY

WATERCRESS. LEMON DILL BUTTER.

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 (VGIA SORBET)

CHEESE PLATE ARTISAN CHEESE. CHUTNEY. QUINCE. CRACKERS.



(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