

LITTLE KICK STARTS.

PADRON PEPPERS	(VGI)	4.5
FRIED GORDAL OLIVES	(VGI)	4.5
ARTISAN SOURDOUGH BREAD BASKET BALSAMIC. EXTRA VIRGIN OLIVE OIL. ENGLISH BUTTER.		4.5
CRISPY POTATO PAVE TRUFFLE MAYONNAISE. PARMESAN.		5.5
FRESHLY BAKED BRIOCHE WHIPPED SMOKED BUTTER.		6
TUNA TACOS GUACAMOLE. SPRING ONION. SOY. SESAME.		8.5
BEEF BRISKET BITES SMOKED TOMATO CHUTNEY.		8

STARTERS.

PEA & WATERCRESS SOUP	(VGI)	6.5
BUFFALO CHICKEN CELERY. BLUE CHEESE.		9
BEETROOT & GIN CURED SALMON PICKLED CUCUMBER. DILL MAYONNAISE.		11 SUPP 2
BLOODY SHRIMP COCKTAIL		12 SUPP 3
GRILLED BRIXHAM SCALLOPS MISO BUTTER.		16 SUPP 6

CARPACCIO.

BEEF FILLET CARPACCIO & STEAK TARTARE TRUFFLE MAYONNAISE. PICKLED WILD MUSHROOMS. SILVERSKIN ONIONS.		12 SUPP 3
BEEF TOMATO CARPACCIO PICKLED SHALLOT. CREMATTA. BASIL.	(VGI)	8

SALAD.

CLASSIC CAESAR GEM LETTUCE. ANCHOVIES. SOURDOUGH CROUTONS. PARMESAN.		9
BLUE CHEESE BIBB LETTUCE. SPICED PECANS. BEAUVALE. APPLE. CELERY.	(V)	9
GARDEN MIXED LEAVES. TOMATO. CUCUMBER. RED ONION.	(VGIA)	9
ADD: CATCH OF THE DAY ADD: GRILLED CHICKEN		MP 16

JOSPER GRILL.

DEVELOPED IN SPAIN THE JOSPER GRILL IS AN INDOOR BBQ, GIVING THE PRECISION OF AN OVEN WITH THE INTENSE HEAT AND FANTASTIC FLAVOUR ACHIEVED ON CHARCOAL. THE JOSPER HELPS DEVELOP NATURAL FLAVOURS AND TENDERISES MEATS BY SMOKING AND GRILLING AT THE SAME TIME, CHARRING THE OUTSIDE TO FORM A CRUST. IT USES TOP QUALITY CHARCOAL WHICH ADDS A DELICIOUS OAKY SMOKINESS AND ADDED DEPTHS OF RICH FLAVOUR TO DISHES.

BONE IN STEAK GRASS FED. DRY AGED 28 DAYS.	
NEW YORK STRIP 450G.	49.5 SUPP 26.5
RIBEYE 450G.	52.5 SUPP 29.5
T-BONE 450G.	52.5 SUPP 29.5

MORE MEAT	
NEW YORK STRIP 1KG.	118 SUPP 75
T-BONE 1.1KG.	133 SUPP 90

STEAK GRASS FED SERVED WITH FRIES & ROASTED ROSCOFF ONION.	
FLAT IRON 220G.	28 SUPP 8
NEW YORK STRIP 250G.	29 SUPP 9
NEW YORK STRIP 500G.	45.5 SUPP 25
FILLET 200G.	40.5 SUPP 20

PASTA.

CHARRED LEEK CARBONARA PAPPARDELLE. CRÈME FRAÎCHE. PECORINO.	(V)	18
PORK CHEEK RAGÙ PAPPARDELLE. PARMESAN.		19



(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

GRILL.

BURGERS SERVED WITH FRIES & B&G RELISH.		
B&G BURGER GRUYÈRE. AYRSHIRE BACON.		18.5
BLUE CHEESE BEAUVALE CHEESE. CARAMELISED ONION.		18.5
PORTOBELLO MUSHROOM HALLOUMI. CREMATTA.	(VGIA)	18.5

GRILL

BONELESS HALF CHICKEN PARMESAN. FINE BEANS. PESTO DRESSED SALAD.		19.5
HARISSA ROASTED HERITAGE CARROTS CHICKPEAS. WHIPPED FETA. MAPLE DRESSING.	(VGIA)	16.5
CATCH OF THE DAY WATERCRESS. LEMON DILL BUTTER.		MP

SAUCES

BÉARNAISE BLUE CHEESE HOLLANDAISE PEPPERCORN	3
BLACK GARLIC & PARSLEY BUTTER	2.5

SIDES.

FRIES	(VGI)	4.5
CAULIFLOWER CHEESE BROWN BUTTER. CRISPY KALE.	(V)	6
TRIPLE COOKED CHUNKY CHIPS	(VGI)	6
SPINACH GRATIN	(V)	4.5
GARLIC PORTOBELLO MUSHROOMS	(VGI)	4.5
TENDERSTEM BROCCOLI BLACK GARLIC. LEMON.	(V)	4.5
ADD: BLACK TRUFFLE & PARMESAN		3

DESSERTS.

CRÈME BRÛLÉE	8.5
BAKED COOKIE DOUGH VANILLA ICE CREAM.	9
STICKY TOFFEE PUDDING TOFFEE SAUCE. MILK ICE CREAM.	8.5
BAKED CHEESECAKE SEASONAL FRUIT COMPOTE.	8.5
ICE CREAM & SORBET PER SCOOP.	(VGIA SORBET) 2.5
CHEESE PLATE ARTISAN CHEESE. CHUTNEY. QUINCE. CRACKERS.	9.5