

Malmaison



UN £16

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

TROIS £28

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: Malbec, Mendoza, Argentina*
½ bottle of still or 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 or sparkling water

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



£37.5 per person

STARTERS

Root vegetable chowder, mustard, lemon & crispy kale @^ @ 230 kcal Crispy Buffalo chicken, buttermilk fried chicken thigh, hot sauce, celery & blue cheese dip 620 kcal Fall cobb salad, spiced pecans, squash, apple, charred corn, avocado, lettuce & ranch dressing (8) (3) kcal All served with stonebaked baguette basket & butter 150 kcal

MAINS

Roast half chicken, garlic butter & green herb salad 2008 kcal Pumpkin ravioli, toasted pinenuts & sage butter, salsa verde & red onion (1) (2) (387 kcal Grilled seabass, charred leeks, fennel, lemon, sauce vierge @ 279 kml All served with minted roasted new potatoes 201 kcal & winter greens 95 kcal

DESSERTS

Classic vanilla crème brûlée (8) (450 kcal "Le Fromage" sharing board, selection of artisan cheese, crackers, chutney & grapes (£5 supplement) (£5 supplement)

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.

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. (§) Vegetarian (§) Vegan (§) Does not include any gluten containing ingredients (§) Vegan alternative available

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



£45 per person

STARTERS

Root vegetable chowder, mustard, lemon & crispy kale (20) kcal Confit duck & serrano ham terrine, fig chutney & toasted brioche (34) kcal Classic prawn cocktail, crisp iceberg & cocktail sauce (35) kcal All served with stonebaked baguette basket & butter (159) kcal

MAINS

Blackened Cajun salmon, spiced jambalaya rice, chorizo (8)^A (363) kcal

Creamy gnocchi ricotta bake, spinach, nutmeg & roast red pepper & tomato sauce (8) (227) kcal

Slow braised daube of beef, celeriac purée, buttered chestnut mushrooms,
crispy onions & madeira (153) kcal

All served with minted roasted new potatoes (201) kcal & winter greens (95) kcal

DESSERTS

Baked New York cheesecake, blueberry compote (3) 533 kcdl

Sticky toffee pudding, pecan caramel sauce & vanilla ice cream (3) (8) (5) 598 kcdl

Chocolate mousse, honeycomb & crème fraîche (3) (8) 254 kcdl

"Le Fromage" sharing board, selection of artisan cheese, crackers, chutney & grapes (£5 supplement) (8) 644 kcdl

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.

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 cal

Wegetarian

Does not include any gluten containing ingredients

A

Alternative available that does not include any gluten containing ingredients

Dish contains or may contain nu



£55 per person

STARTERS

Pan-fried tiger prawns, chermoula butter, chilli, coriander & grilled Altamura bread 6 6 68 kcal
Baked sea scallops in their shell, pumpkin puree, samphire & salsa verde 6 30 kcal
Tuna tartare, mango salsa & avocado, black sesame & soy, lime dressing 50 kcal
Roasted Heritage beets, whipped barrel aged feta & dill 6 8 204 kcal
All served with stonebaked baguette basket & butter 50 kcal

MAINS

Roast hake, smoky haricot beans, tomato, red onion stew, kale & herb aioli (36) (90) kcal
Roasted celeriac, pearl barley, sautéed mushrooms, Parmesan & crispy shallots (36) (90) kcal
Braised ox cheek, creamy mash, salsa verde & crispy onions (93) kcal
Fillet of dry aged beef, confit tomato, fondant potato & Bearnaise sauce (97) kcal
All served with minted roasted new potatoes (20) kcal & winter greens (95) kcal

DESSERTS

Hot Valhrona chocolate fondant, mint choc chip ice cream (1) 699

Pineapple carpaccio, lime, chilli & mint syrup, coconut sorbet (1) (2) (3) (3) (4)

Exotic fruit salad, mango sorbet (2) (3) (3) (4)

"Le Fromage" sharing board, selection of artisan cheese, crackers, chutney & grapes (£5 supplement) (3) (4) (40) (40)

or special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we canno parantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.



The classic afternoon tea, reimagined £29.5 per person

Why not upgrade to our Prosecco Afternoon Tea? £36.5 per person

SAVOURIES

SWEET TREATS

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

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.

Alternative available that does not include any gluten containing ingredients

Dish contains or may contain nuts



STARTERS £4

Soup of the day, bread & butter @ 7 Smoked salmon & cucumber, bread & butter & 253 Tomato & mozzarella salad @ 🕸 224 Cheesy garlic bread 🚳 👊

MAINS £8.5

Mini burger sliders & relish @^ 200 Grilled chicken breast & gravy (8)^A 258 Cumberland sausages & baked beans 378 Breaded sole goujons & peas 🕫 Vegetable pasta, tomato sauce, basil & mozzarella (§) 272 Served with creamy mash potato 54, fries 218 or salad 67

MAL SUNDAY ROAST £10.5

Available Sundays only

Roast beef or chicken breast, served with all the trimmings, including a Yorkshire pud!

DESSERTS £4

Chocolate & pistachio brownie (19) (20) Mal mini hot chocolate, vanilla ice cream, hot chocolate sauce & honeycomb @ 535 Mixed berry bowl & sorbet @ 45 Ice cream selection (§) 92

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.

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. (g) Vegetarian (g) Vegan (h) Does not include any gluten containing ingredients (g) A Vegan alternative available

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





INTERMEDIATE COURSE £3

Lemon sorbet (a) (a)
Gin & tonic sorbet (a)

FISH COURSE £4.5

Fillet of red mullet, crushed saffron potatoes & aioli (8)^A 200 Scallop ceviche (15)

"LE FROMAGE" £22

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

PETIT FOURS £3.5

Selection of chocolate truffles (3) 75

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

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.

🗠 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

Package	Price	Appetisers	Hot Stuff*	Sides	Puds	Cheese
1 2 3 4	£33 £38 £44 £49	X	3 3 4 5	3 3 6 6	3 3 4 4	× × ×

^{*}recommend including a minimum of 1 vegetarian option within your choices

APPETISERS includes all items from 'The Chef's Table'

Fall cobb salad, spiced pecans, squash, apple, charred corn, avocado, lettuce & ranch dressing 🕸 🔊 🐠

Charcuterie boards of ham, Serrano ham & Iberico chorizo (#) 100 kcal

Individual prawn cocktails (8) 100 kcal

Poached & smoked salmon (*) 155 kcal

Heritage tomatoes & buffalo mozzarella salad, pickled red chilli & basil (1) (2) (20) kcal

Caprese & Greek salads 253 kcal

Artisan breads, dressings & pickles 159 kcal

HOT STUFF

Pumpkin ravioli, toasted pinenuts & sage butter, salsa verde & red onion (a) (b) (as zero) kcal

Roast chicken fricassee, buttered broad bean and peas, tarragon cream sauce (8) 166 kcal

Grilled seabass, charred leeks, fennel, lemon, sauce vierge (20) kcal

Roast hake, smoky haricot beans, tomato, red onion stew, kale & herb aioli 🕸 🚥 🖾

Braised ox cheek, creamy mash, salsa verde & crispy onions (913 kcal

Roast grass fed sirloin, horseradish cream 291 kcal

CARBS

Fries (3) 314 kcal

Mac 'n cheese (1) 435 kcal

VEGGIES

Seasonal greens (6) (47) kcal

Sautéed garlic & chilli field mushrooms (2) (8) (8) kcal

Tenderstem broccoli, garlic & lemon (3) (4) kcal

PUDS

Classic vanilla crème brûlée (3) (450 kcal

Seasonal fruit crumble, oat crumble topping & custard (1) (2) 702 kcal

Chocolate mousse, honeycomb & crème fraîche (a) (b) A 254 kcal

Pineapple carpaccio, lime, chilli & mint syrup, coconut sorbet (a) (a) 155 kcal

Exotic fruit salad, mango sorbet @ 🕸 📵 kcal

CHEESE BOARD

"Le Fromage" sharing board, selection of artisan cheese, crackers, chutney & grapes 646 kcal (package 4 only)

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.

000 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 ground 2,000 calories a day.

(a) Vegan (b) Vegan (c) Vegan (d) Does not include any gluten containing ingredients (d) Vegan alternative available

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



Pricing	1 Item		
Fingers	£3.5		
Bowls	£4		
Puds	£3		
Premium	£5		

Group Size	Fingers/Bowls	Puds
10-20	4	2
21-40	6	3
41-60	8	4
61+	10	5

FINGERS

Grilled sesame flatbread, tomato & sesame houmous (3) (3) (43) kcal

Mini prawn cocktail, crisp iceberg & cocktail sauce (90 kcal

Buffalo chicken, spicy Buffalo chicken with blue cheese dip 60 kcal

Skewers

Chicken satay & chilli jam (143 kcal

Chilli jam glazed tiger prawn & mango ® 69 kcal

Chargrilled halloumi & Provençal vegetables (1) 138 kcal

Mal slider, beef patty, lettuce, tomato & burger relish 110 kcal

Chicken Buffalo brioche roll, hot sauce & blue cheese (313 kcal

Fish finger wrap, breaded cod goujons, tartare sauce & iceberg lettuce (190) kcal

Blackbean slider, vegan Cheddar, vegan bun & relish @ 216 kcal

Number of Fingers/Bowls/Puds isn't the amount per person. This is the amount of choice available to guests.

If catering for a reception, we suggest allowing for 3 items per guest. If catering for a meal, we suggest 5 items per guest.

Recommend including a minimum of 1 vegetarian option within your choices for smaller groups and 2 for larger.

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.

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 ground 2,000 calories a day.

Does not include any gluten containing ingredients Premium



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 15% will be added to your bill.

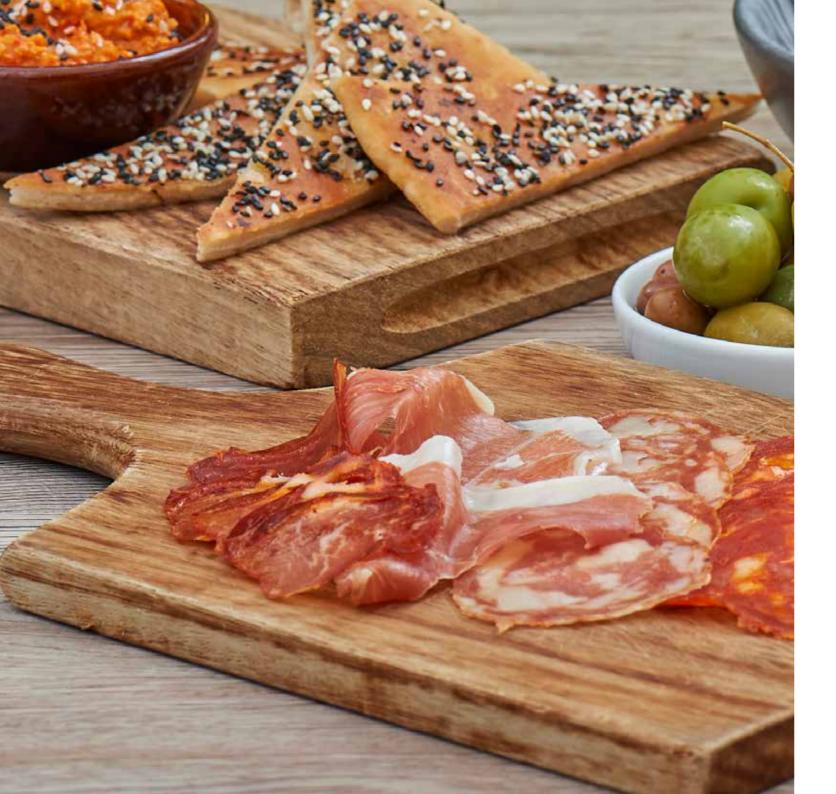
BOWLS

Pumpkin ravioli, toasted pinenuts & sage butter, salsa verde & red onion (3) (3) 387 km² Roast chicken fricassee, buttered broad bean and peas, tarragon cream sauce (1) look kall Grilled seabass, charred leeks, fennel, lemon, sauce vierge (8) 279 kcal Blackened Cajun salmon, spiced jambalaya rice, chorizo A 363 kcal Slow braised daube of beef, celeriac purée, buttered chestnut mushrooms, crispy onions & madeira (153 kcal

PUDS

Classic vanilla crème brûlée (3) (450 kcal Chocolate mousse, honeycomb & crème fraîche (a) (b) A 254 kcal Pineapple carpaccio, lime, chilli & mint syrup, coconut sorbet (6) (8) (155 kcal Exotic fruit salad, mango sorbet @ 🕸 📳 kcal





Items	Price	
4	£12	
6	£17	
8	£21	

COLD

Grilled sesame flatbread, tomato & sesame houmous (3) (3) (43) kcal Serrano ham, pesto & cheese, crostini 84 kcal Whipped barrel aged feta & golden beetroot, brioche (3) 85 kcal Chicory & goats cheese boats, pear & hazelnut vinaigrette (6) (8) (9) kcal Buffalo mozzarella, tomato & salsa verde (a) (b) 40 kcal

НОТ

Buffalo chicken, spicy Buffalo chicken with blue cheese dip 60 kcal Tiger prawn & mango skewer, chilli jam (8) 169 kcal Smoked mackerel & horseradish cream, croute 67 kcal Truffle & Parmesan arancini, truffle mayo (137 kcal Mini baked potato, Cheddar, sour cream & chives (1) (8) kcal

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.

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.

(§) Vegan (§) Vegan (§) Does not include any gluten containing ingredients (§) Vegan alternative available

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

