A STYLISH GRILL RESTAURANT, OFFERING A CONTEMPORARY DINING EXPERIENCE WITH CLASSIC AND SEASONAL DISHES. OUR CHEFS ARE PASSIONATE ABOUT CREATING HIGH-QUALITY FOOD PACKED WITH FLAVOUR. WITH A STRONG FOCUS ON PRIME GRASS-FED BRITISH BEEF. HAND-CUT AND EXPERTLY MATURED FOR THE FULLEST NATURAL FLAVOUR.

LITTLE KICK STARTS.

PADRON PEPPERS	(VGI)	4
FRIED GORDAL OLIVES	(VGI)	4
CRISPY POTATO PAVE TRUFFLE MAYONNAISE. PARMESAN.		5
FRESHLY BAKED BRIOCHE WHIPPED SMOKED BUTTER.		6
TUNA TACOS GUACAMOLE. SPRING ONION. SOY. SESAME.		8
BEEF BRISKET BITES SMOKED TOMATO CHUTNEY.		8

COCKTAILS.

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.



(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

PRIX FIXE.

2 COURSES £24.50 | 3 COURSES £29.50

ADD A 175ML GLASS OF HOUSE WINE OR SCHOONER OF BEER FOR £3.5

STARTERS.

PEA & WATERCRESS SOUP

CARPACCIO.

BEEF TOMATO CARPACCIO

PICKLED SHALLOT. CREMATTA. BASIL.

BUFFALO CHICKEN CELERY. BLUE CHEESE.

BEETROOT & GIN CURED SALMON PICKLED CUCUMBER. DILL MAYONNAISE.

SUPP 2

(VGI)

(VGI)

(V)

(VGIA)

BONELESS HA PARMESAN. FINE BEANS.

HARISSA ROA CHICKPEAS. WHIPPED FET

CATCH OF THE WATERCRESS. LEMON DI

SALAD.

12

CLASSIC CAESAR GEM LETTUCE. ANCHOVIES. SOURDOUGH CROUTONS. PARMESAN.

BLUE CHEESE	
BIBB LETTUCE. SPICED PECANS. BEAUVALE. APPLE. CELERY.	

GARDEN MIXED LEAVES. TOMATO. CUCUMBER. RED ONION.

ADD: CATCH OF THE DAY OR GRILLED CHICKEN

PASTA.

CHARRED LEEK CARBONARA PAPPARDELLE. CRÈME FRAÎCHE. PECORINO.

PORK CHEEK RAGÙ PAPPARDELLE. PARMESAN.

GARLIC PORTOB TENDERSTEM BR ADD: BLACK TRUF

(V)

ICE CREAM & SO

CHEESE PLATE ART

GRILL

STEAK GRASS

FLAT IRON 220G. WITH FRITES

BURGERS SERVED

B&G BURGER

BLUE CHEESE B

PORTOBELLO

GRILL

SIDES.

FRIES CAULIFLOWER C **TRIPLE COOKED SPINACH GRATII**

DESSERTS.

- **CRÈME BRÛLÉE**
- **BAKED COOKIE**
- **STICKY TOFFEE P**
- **BAKED CHEESEC**

FED SERVED WITH ROASTED ROSCOFF ONION.	
	supp 6
WITH FRIES & B&G RELISH	
GRUYÈRE. AYRSHIRE BACON.	
EAUVALE CHEESE. CARAMELISED ONION.	
MUSHROOM HALLOUMI. CREMATTA.	(VGIA)

S. PESTO DRESSED SALAD.	
ASTED HERITAGE CARROTS TA. MAPLE DRESSING.	(VGIA)
E DAY ILL BUTTER.	

	(VGI)	4.5
HEESE BROWN BUTTER. CRISPY KALE.	(V)	6
CHUNKY CHIPS	(VGI)	6
N	(V)	4.5
SELLO MUSHROOMS	(VGI)	4.5
OCCOLI BLACK GARLIC. LEMON.	(V)	4.5
FLE & PARMESAN		3

DOUGH VANILLA ICE CREAM.	
PUDDING TOFFEE SAUCE. MILK ICE CREAM.	
AKE SEASONAL FRUIT COMPOTE.	
PRBET PER SCOOP.	(VGIA SORBET)
TISAN CHEESE. CHUTNEY. QUINCE. CRACKERS.	