

artisan stone baked breads Altamura & pain de campagne	4
fougasse with garlic butter	4
ibérico ham, olives and cornichons with either Altamura and campagne bread or fougasse	9

STARTERS

soup du jour	5
chicken liver parfait grilled Altamura bread & fig chutney	7.5
prawn cocktail classic cocktail sauce & crisp iceberg lettuce	9
fresh crab tacos handpicked white crab meat, lime, mango, red chilli & coriander	10.5
ahi tuna tartare avocado, wasabi, pickled ginger, black sesame & soy dressing	9.5
pan roasted sea scallops roast sweetcorn purée, chorizo, coriander & spring onion	12.5
fritto misto tiger prawns, calamari & courgette in a tempura batter, sweet chilli & aioli	8.5
Goan moules cooked in a curry paste, coriander & coconut cream	8.5
St-Maure goat's cheese salad apple, poached pear with a walnut & raspberry dressing	8
prime steak carpaccio watercress, Parmigiano Reggiano & truffle dressing	10
Thai BBQ chicken lollipops & arancini sticky roasted wings & deep fried spiced rice balls with a Thai dipping sauce	8

GRILLE

All Black Angus steaks served with our signature slow roasted
onion & soubise purée & homemade steak sauce

pan roasted Black Angus New York strip steaks 250gm, 350gm, 450gm or 550gm	25/32/39/45
Black Angus ribeye steak 300gm	25
steak frites 250gm marinated rump steak, pomme frites, watercress & confit tomato	21
chicken grille Thai salad, toasted peanuts & satay sauce	14
Mal burger Ayrshire bacon, Gruyère cheese, pommes frites & burger relish	16.5
chickpea, lentil & bean burger roasted red pepper, spiced yoghurt & pommes frites	14
lobster steamed or grilled half or whole Béarnaise or garlic butter & pommes frites	28/49
New York strip steak & lobster Béarnaise & pomme frites	42

ADD A BUTTER OR SAUCE FOR 1.5
Béarnaise, au poivre, salsa verde, garlic butter or house butter

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MAINS

herb crusted West Country lamb rack Parmentier potatoes & mint salsa verde	20
Goan moules frites mussels cooked in a curry paste with coconut cream, coriander & pomme frites	16.5
Severn & Wye smoked haddock fish cake spinach, poached egg & grain mustard sauce	14.5
seared tuna mignon toasted sesame, pak choi, chilli & miso dressing	18.5
roast Atlantic cod shellfish vinaigrette & samphire	16
Durum wheat fresh pasta linguini or bucatini	
with grilled tiger prawns, cherry tomatoes, chilli & crab bisque	16
or with roasted red pepper & tomato, chilli, buffalo mozzarella & fresh basil	14

SIDES

pommes frites	4
cumin roasted carrots	4
truffle mash/mash	4/3.5
sautéed field mushrooms	4
spinach, wilted or gratin	3.5/4
green beans with feta & Dijon cream	4
pak choi, ginger & chilli	4
tomato & red onion salad	4
salade verte	3.5

SUNDAY LUNCH UNLIMITED

Experience the ultimate Sunday lunch at Malmaison with our endless Chef's Table, your choice of superb main courses including traditional roasts & a delicious dessert from only 19.95

DESSERT

classic crème brûlée	6
Comice pear poached in sweet red wine vanilla crème fraîche & toasted almonds	6
lemon meringue cheesecake	6
sticky toffee pudding vanilla ice cream & pecan caramel sauce	6
Valrhona dark & milk chocolate torte crème Chantilly	6
pineapple carpaccio mint, lime, chilli & coconut sorbet	6
Mal hot chocolate white chocolate & vanilla ice cream, marshmallows & hot chocolate sauce	6
ice cream & sorbet coupe	2 per scoop
artisan cheese selection fig chutney, quince & crackers	9

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CHAMPAGNE

	125ml glass	bottle	magnum
Mumm Cordon Rouge NV	10.5	61	110
Maison NV	11.5	62	
Mumm no. 1 Gold		68	
Perrier-Jouët Grand Brut NV	12	69	
Mumm Rosé	12.5	70	
Mumm Vintage 2006		79	
Mumm Blanc de Blancs		99	
Perrier-Jouët Belle Epoque		160	
Veuve Clicquot La Grand Dame		180	
Krug Grande Cuvée NV		180	499

SPARKLING WINES

	125ml glass	bottle
Chenin-Sauvignon Blanc, Brut, Marquis de la Tour, France		30
Prosecco, Jeio, Bisol, Valdobbiadene, Veneto, Italy	8	39
Jeio, Rose, Veneto, Italy		40

MALCHEMY COCKTAILS

FIZZ

Malmaison Fizz	12.5
Maison Champagne, Finlandia Grapefruit, Kamm & Sons Ginseng, Belvoir elderflower	
French 75	12.5
Maison Champagne, Bombay Sapphire, lemon juice, sugar syrup	
Valentine Rose	12.5
Mumm Cordon Rouge Champagne, Belvoir raspberry & rose, lavender bitters, sugar cube	

DESSERT COCKTAILS

Orange Brûlée	9.5
Disaronno, Cointreau, Grand Marnier, Hennessy VS, cream, chocolate dust	
Nutty 43	9.5
Tia Maria, Frangelico, Licor 43, cream	
Patron Espresso Martini	9.5
Patron XO Café, Absolut original, espresso, sugar syrup	

WINE LIST

125ml glasses also available.

20

13.5 500ml
7 250ml
5 175ml

WHITE

Maison Blanc,
Languedoc, France

RED

Maison Rouge,
Languedoc, France

ROSÉ

22

15 500ml
7.5 250ml
5.5 175ml

Chenin Blanc, Kudu Plains,
South Africa

Macabeo-Sauvignon Blanc,
Pez de Rio, Spain

Tempranillo-Merlot,
Pez de Rio, Spain

Cabernet Sauvignon,
Alto Bajo, Chile

Garnacha-Syrah
Rosado, Pez de Rio,
Spain

25

17.5 500ml
9 250ml
6.5 175ml

Chardonnay-Torrentes,
El Colectivo, Argentina

Pinot Grigio, The Spee'wah,
Australia

Viognier de l'Hospitalet
IGP d'Oc, France

Pinotage, Stellenrust,
Stellenbosch, South Africa

Merlot, Valdivieso, Chile

Syrah, La Serre, Vin de
Pays d'Oc, France

Zinfandel Rosé,
The Bulletin, USA

30

20 500ml
10 250ml
7 175ml

Gavi DOCG, Tuffolo, Italy

Moscatel-Galego, Prima,
Quinta do Vallado, Portugal

Chardonnay, Miolo Family
Vineyards, Brazil

Malbec, Argentina

Pinot Noir, Little Eden,
Australia

Rioja, Crianza, Castillo
Viento, Spain

Rosé Leoubé, Château
Leoubé, Provence, France

35

24 500ml
12.5 250ml
9 175ml

Sauvignon Blanc,
Mamaku, New Zealand

Chablis, Domaine des
Marronniers, Bernard
Legland, France

Pinot Grigio, Dolomiti
IGT Lageder, Italy

A20 Albarino, Spain

Shiraz, Château Tanunda,
Australia

Malbec, Esquinas de
Argento, Argentina

Cabernet-Merlot, The Pastor's
Blend, Journey's End, Stellenbosch,
South Africa

Pinot Noir, Pasarisa, Patagonia

Sancerre Rosé,
Blanche Eric Louis, France

45

Sancerre, La Cote Blanche,
Eric Louis, France

Sauvignon Blanc, Weather Station,
Journey's End, South Africa

Vire Clesse 'Le Mon Chatelaine',
Jean Rijckaert, France

Chardonnay, Botham
Merrill Willis, Australia

Zinfandel Heritage, Dry Creek
Vineyards, USA

Malbec, Appellation Vista
Flores, Catena, Argentina

Rioja, Reserva Dinastia
Vivanco, Spain

Cabernet Sauvignon,
Botham Merrill Willis, Australia

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