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## NIBBLES

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Artisan stone baked breads Altamura and pain de campagne with balsamic, extra virgin olive oil & French butter	4
Fougasse with garlic butter	5.5
Flatbread with squash, Worcester blue cheese & pear	5
Italian olives	3.5

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## STARTERS

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Cream of haricot blanc & truffle soup Braised duck ragu	5
Chicken liver parfait Port poached fig & jelly, toasted brioche	7.5
Tuna tartare Watermelon, pickled mooli, black sesame, avocado & wasabi	10.5
Classic prawn cocktail Classic cocktail sauce, crisp baby gem, rye bread & lemon	9
Seared blackened salmon Sautéed treacle cured salmon, horseradish crème fraîche, celeriac & apple salad	10
Pan roasted sea scallops Jerusalem artichoke purée, Paris brown mushrooms & toasted chestnut crumb	12.5
Tempura of calamari & prawns Tiger prawns & calamari in a tempura batter, chilli jam & crème fraîche	9
Heritage candied beetroot Endive, feta cheese & pecan salad	8
Grilled spatchcock quail Coriander, preserved lemon, pomegranate salsa & chermoula dip	7.5

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## GRILLE

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Black Angus steaks served with our signature slow roast onion and soubise purée

Pan roast Black Angus New York strip steak Well marbled & very tender 250g, 350g, 450g or 550g	25/32/39/45
Black Angus grain fed Ribeye steak 300g Well marbled with central fat giving it great flavour	26
Classic steak frites 250g Marinated UK rump, watercress & pommes frites	22
Catch of the day Heritage potatoes & green beans with garlic butter or sauce vierge	16/18
Mal burger Ayrshire bacon, Gruyère cheese, burger relish & fries	16.5
Veggie burger Chickpea, lentil & bean, grilled Romano pepper, sweet potato fries & chipotle mayo	14

ADD A BUTTER OR SAUCE FOR 1.5  
Béarnaise, peppercorn, Hollandaise, sauce vierge,  
garlic butter, café de Paris butter

# MAINS

£

## CHEZ MAL SHARING STANDS

500g USDA Black Angus "Picanha" rump & Béarnaise sauce Chunky chips, sautéed wild mushrooms, confit tomato & watercress salad <i>Pinotage Stellenrust, Stellenbosch, South Africa £25</i>	55
Grilled seabass & shellfish platter 1kg whole seabass, steamed chilli mussels & garlic grilled tiger prawns Sautéed Heritage potatoes, Asian pickled slaw & lemon, coriander sauce vierge <i>Gavi DOCG, Tuffolo, Italy £30</i>	48
Whole roasted Normandy corn-fed chicken Cranberry & chestnut stuffing, jus gras Dripping roast potatoes, garlic butter, root vegetable gratin & winter greens <i>Rioja Crianza, Castillo Viento, Spain £30</i>	35

Slow roast highland venison steak Pan-fried maple glazed bacon, pickled baby beets, pomme mousseline	16.5
Smoked haddock fish cake Spinach, poached egg & grain mustard sauce	14.5
Roast North Atlantic cod Celeriac purée, winter girolles, leeks & truffle oil	16.5
Lobster risotto Carnaroli rice, lobster meat & bisque finished with mascarpone	22
Cep & chestnut risotto Carnaroli rice, sauté Cep mushrooms, mascarpone & extra virgin olive oil	15

## SIDES

Pommes frites	4
Truffle & Parmesan pommes frites	5
Roast garlic mash	4
Sautéed autumn mushrooms	4
Crushed winter roots	4
Buttered greens	4
Crisp baby gem hearts, Gorgonzola & ranch dressing	4
Mal house salad & house dressing	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 vanilla crème brûlée	6
Blackberry & pistachio trifle	6
Sticky toffee pudding Vanilla ice cream & pecan caramel sauce	6
Valrhona dark chocolate fondant Peanut butter ice cream & sesame brittle	6
Vanilla panna cotta Poached winter fruits & toasted almonds	6
Mal hot chocolate White chocolate & vanilla ice cream, marshmallows & Valrhona hot chocolate sauce	6
Ice cream & sorbet coupe	2 per scoop
Affogato Hot espresso & a scoop of vanilla ice cream	3
Add a shot of Pedro Ximénez, Baileys or Amaretto	3.5
"Le Fromage tray" A selection of Artisan cheeses with chutney, quince & crackers	9

All prices in GBP and include VAT. A discretionary service charge of 10% will be added to your bill.  
For special dietary requirements or allergy information, please speak with our staff before ordering.

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## CHAMPAGNE

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	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

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## SPARKLING WINES

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	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

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## MALCHEMY COCKTAILS

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### 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

### WHITE

Maison Blanc,  
Languedoc, France

13.5 500ml

7 250ml

5 175ml

### RED

Maison Rouge,  
Languedoc, France

### ROSÉ

## 22

Chenin Blanc, Kudu Plains,  
South Africa

15 500ml

7.5 250ml

5.5 175ml

Tempranillo-Merlot,  
Pez de Rio, Spain

Cabernet Sauvignon,  
Alto Bajo, Chile

Garnacha-Syrah  
Rosado, Pez de Rio,  
Spain

## 25

Chardonnay-Torrontes,  
El Colectivo, Argentina

17.5 500ml

9 250ml

6.5 175ml

Pinotage, Stellenrust,  
Stellenbosch, South Africa

Merlot, Valdivieso, Chile

Zinfandel Rosé,  
The Bulletin, USA

Pinot Grigio, The Spee'wah,  
Australia

Viognier de l'Hospitalet  
IGP d'Oc, France

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

## 30

Gavi DOCG, Tuffolo, Italy

20 500ml

10 250ml

7 175ml

Malbec, Argentina

Pinot Noir, Little Eden,  
Australia

Rosé Leoubé, Château  
Leoubé, Provence, France

Moscatel-Galego, Prima,  
Quinta do Vallado, Portugal

Chardonnay, Miolo Family  
Vineyards, Brazil

Rioja, Crianza, Castillo  
Viento, Spain

## 35

Sauvignon Blanc,  
Mamaku, New Zealand

24 500ml

12.5 250ml

9 175ml

Shiraz, Château Tanunda,  
Australia

Malbec, Esquinas de  
Argento, Argentina

Sancerre Rosé,  
Blanche Eric Louis, France

Pinot Grigio, Dolomiti  
IGT Lageder, Italy

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

A20 Albarino, Spain

Pinot Noir, Pasarisa, Patagonia

## 45

Sancerre, La Cote Blanche,  
Eric Louis, France

Zinfandel Heritage, Dry Creek  
Vineyards, USA

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

Malbec, Appellation Vista  
Flores, Catena, Argentina

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

Rioja, Reserva Dinastia  
Vivanco, Spain

Chardonnay, Botham  
Merrill Willis, Australia

Cabernet Sauvignon,  
Botham Merrill Willis, Australia

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