

Chez Mal

Where modern British brasserie vibes meet a subtle French twist. We're all about big flavours, bold moves, and a little fire – literally. Think global inspiration, modern techniques, and dishes fired up on our Konro and Josper grills. Tradition? We respect it. Innovation? We live for it. This is classic dining, turned up a notch.

Curated by Chef Director John Woodward, our chefs bring serious energy to the passé, creating exciting, ingredient-driven plates with impressive attention to detail. From prime grass-fed British beef, hand-cut and aged to perfection, to dishes designed to steal the show. And behind the bar? Our mixologists are shaking and stirring some of the most stylish cocktails around.

We take our name and spirit from Château Malmaison, where Napoleon and Josephine threw some of the most legendary feasts in history. We're here to carry that legacy, serving up exceptional food, killer cocktails, and next-level hospitality. And when the night's too good to end? Stay over and indulge a little longer in one of our fabulous rooms.

CUVÉE MALMAISON BRUT Lombard 125ml	12.5
VEUVE CLICQUOT YELLOW LABEL BRUT 125ml	16
BAD BOY GOOD GIRL Absolut Blue Vodka, Champagne, Briottet Liqueur de Rhubarbe, strawberry, lime	15
MANGO CAIPIRINHA Sagatiba Cachaça, mango, lime, sugar	13
SPICY MARGARITA 818 Blanco Tequila, Cointreau, lime, agave, chilli	14
GARDEN OF EDEN Hendricks Gin, St Germain Liqueur, apple, honey, lemon, cucumber	13
FOREST DAIQUIRI Forest Everleaf, lime, honey (AF)	10



WHAT'S ON AT *Chez Mal*

DISH OF THE DAY WITH A DRINK 19.95

pint of beer, 175ml glass house wine, soft drink

MONDAY

FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant based brioche

TUESDAY

PORK FILLET STROGANOFF chestnut mushrooms, Paprika, crème fraîche, cornichons, basmati rice

WEDNESDAY

BRAISED BEEF BRISKET COTTAGE PIE glazed carrots

STEAK NIGHT 50% OFF

Thursday 17:00–21:00 when dining on 2 courses

FLAT IRON 220g	26 13
NEW YORK STRIP 250g	29 14.5
FILLET STEAK 200g	39 19.5

FISH & FIZZ FRIDAY

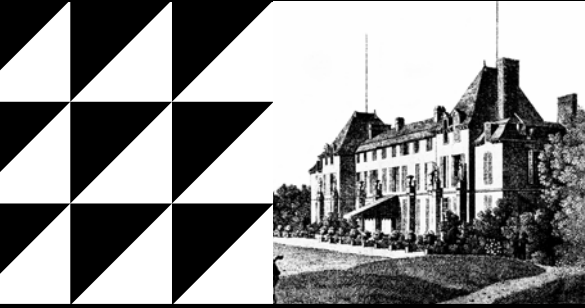
24.5

Sustainably sourced beer battered fish and chips, minted crushed peas, fries, tartare sauce. Served with a glass of Prosecco.

PRIX FIXE MENU

2 COURSES 24.95PP
3 COURSES 29.95PP

Lunch (except Sundays), early dinner 17:00–19:00
Add a glass of house wine or schooner of beer for 3.5



BAD HOUSE EXPERIENCES

FROM 69PP

Inspired by Chateau Malmaison, where legendary feasts once reigned, we're keeping the spirit alive. Enjoy a three-course tasting menu, paired with drinks and cocktails in collaboration with exceptional brands.

EVERLEAF EXPERIENCE

FROM 69PP

A feast under 1000kcal each course served with a non-alcoholic cocktail.

ASIAN SLAW, NOODLE SALAD spring onion, chilli, toasted sesame dressing Add: Sticky Beef Fillet or Crispy Tofu. Served with Marine Spritz

SIMPLY GRILLED

CHICKEN BREAST / COD / FLAT IRON watercress & rocket salad, house dressing, lemon. Served with Orange & Ginger Highball

ICE CREAM & SORBET Served with Forest Daiquiri

AFTERNOON TEA

29.5PP

THE NOUVEAU CLASSIC
A TIMELESS TRADITION, REDEFINED

We've taken the classic and given it the full Chateau treatment, rebellious, refined, and just a little bit risqué.

SUNDAY LUNCH MENU

2 COURSES 29.95 PER PERSON | 3 COURSES 34.95 PER PERSON

Help yourself to appetisers from The Chef's Table. Choose one of our Chateau Roasts. Choose a Dessert.

In partnership with Sapling, we will plant trees for Bloody Mary cocktails sold on Sundays.

BLOODY MARY Sapling Vodka, tomato, spices

13

THE CHEF'S TABLE a selection of hors d'oeuvres including a selection of salads, charcuterie, prawn cocktail, served with sourdough bread, & soup.

THE CHATEAU ROASTS

Served with roast potatoes, maple glazed carrots & braised red cabbage

GRASS FED SIRLOIN OF BEEF thyme & rosemary Yorkshire pudding, cauliflower cheese, gravy (1217kcal)

OUTDOOR REARED PORK FILLET thyme & rosemary Yorkshire pudding, cauliflower cheese, burnt apple puree, gravy (1259kcal)

CORNFED CHICKEN BREAST thyme & rosemary Yorkshire pudding, cauliflower cheese, sage & onion stuffing, gravy (1152kcal)

STONEBASS thyme & rosemary Yorkshire pudding, cauliflower cheese, charred lemon, watercress, smoked anchovy & caper dressing (1077kcal)

CREAMY LENTIL STUFFED SQUASH coriander, sesame, tahini sauce (VGI) (844kcal)

VANILLA CRÈME BRÛLÉE (V) (793kcal)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (825kcal)

ICE CREAM & SORBET (VGIA) (70kcal)

CHEESE PLATE Blue Murder, Pitchfork, Valençay – truffle honey, chutney, quince, crackers (589kcal)

Valençay Cheese – A Slice of History

Legend has it that Napoleon Bonaparte, upon returning from his ill-fated Egyptian campaign, was served a local pyramid-shaped goat cheese in the town of Valençay. The pointed top reminded him bitterly of the pyramids and his defeat. So, in a fit of frustration, he sliced off the tip with his sword. Since then, Valençay cheese has been crafted with its now iconic flat top. Rich, tangy, and steeped in history our cheese plate pays homage to this storied cheese.



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. 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. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill

