






# DESSERTS

Chez Mal sticky toffee pudding, pecan caramel sauce & vanilla ice cream   751 £6.5



Classic vanilla crème brûlée   645 £6.5

Lemon meringue sundae, lemon curd cream, lemon sorbet & meringue  702 £6.5

White chocolate mousse, fresh berries, sorbet, basil & honeycomb   509 £6.5








Raspberry & rose cheesecake, pistachio & fresh raspberries  225 £6.5

Ice cream & sorbet coupe   61 £2.5 per scoop

“Le Fromage” slate, selection of artisan cheese, chutney, quince & crackers   646 £8  
Supp £1.5

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Nibbles/Sharers/Starters and/or Desserts, Mains/Meat & Grills, along with a side dish from Accessories. Supplements apply to some dishes, as indicated.

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 is 2,000 for women and 2,500 for men.
-  Vegetarian  Vegetarian alternative available
-  Does not include any ingredients derived from animals
-  Alternative available that does not include any ingredients derived from animals
-  Does not include any gluten containing ingredients
-  Alternative available that does not include any gluten containing ingredients



For further information on allergens please scan here.  
[malmaison.com](http://malmaison.com)

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill.