



















# A LA CARTE

## NIBBLES

- Italian olive mix   212 £3.5
- Artisan sourdough bread basket, balsamic, extra virgin olive oil & English butter    318 £4.5







## STARTERS

- Summer minestrone soup, grilled corn, courgette, orzo pasta, Parmesan & pesto    148 £5.5
- Thai sticky beef & noodle salad, rice noodles, crunchy vegetables, spring onions, red chilli, sesame & toasted peanuts    480 798 Tofu    268 482 £9.5
- Chicken karaage, buttermilk fried chicken thigh, roasted sesame & sriracha mayonnaise  614 £8.5
- Buffalo mozzarella & tomato salad, Isle of Wight heritage tomatoes, pickled red chilli, pesto & basil    590 £9
- Classic prawn cocktail, crisp iceberg & cocktail sauce 265 £8.5

## MAINS





- Chez Mal katsu curry, crispy marinated chicken breast, curry sauce, sticky rice & pickled vegetable salad   827 £15
- Cauliflower steak   827 £17
- Thai sticky beef & noodle salad, rice noodles, crunchy vegetables, spring onions, red chilli, sesame & toasted peanuts    480 798 Tofu    268 482 £17.5
- Pan-fried salmon fillet, new potatoes, hollandaise sauce, watercress & shallot salad   622 £17
- Pan-fried hake picata, capers, Kalamata olives, parsley, cavolo nero & brioche  660 £15
- Summer green vegetable linguini, peas, broad beans, broccoli, mint & Pecorino Sardo    690 £14
- Add: Tiger prawns  264 £4




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.

- 000 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
-  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












## MEAT & GRILLS

All steaks & burgers are served with fries


- Chez Mal burgers £17.5
- Beef patty, bacon, mature Cheddar, burger relish & brioche bun   1239 or
- Black bean patty, grilled red pepper, vegan Cheddar, burger relish & sesame seed bun   1181

- Rump steak 200g, single muscle pave rump, vine cherry tomatoes & green salad    896 £24.5
- Best served pink for full flavour Supp £8

## ACCESSORIES


- Fries  445 £4
- Chips n' curry sauce, katsu, fries, coriander & chilli   524 £5
- Sautéed field mushrooms, garlic, chilli & parsley   70 £4
- Buttered new potatoes    211 £4
- Chez Mal house salad    100 £4
- Garlic & parsley butter   210 £1.5

Burnt Chips, We're thrilled to partner with 'The Burnt Chef Project' to challenge mental health stigma within hospitality. By donating an order of burnt chips, you'll be donating to a superb cause, helping us to raise awareness and reinvest money into mental health training and resources across our industry.

 THE BURNT CHEF PROJECT

## DESSERTS

- Classic vanilla crème brûlée   645 £6.5
- Steamed lemon pudding, blueberry compote & crème fraîche   590 £6.5
- Strawberry Eton mess sundae, fresh strawberries, Chantilly cream, sorbet & meringue    702 £6.5
- Ice cream & sorbet coupe    183 £2.5 per scoop

"Le Fromage" slate, selection of artisan cheese, chutney, quince & oatcakes    646 Supp £2.5

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 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.