

SEASONS

SHARING PLATTER

A Taste of Chez Mal...

the best things in life are worth sharing

for two £23.5

Supp £3pp

Chicken karaage, golden kimchi, ssamjang & roasted sesame sauce

Warm roasted squash & Golden Cross goats cheese salad, charred onion & watercress

Antipasti, Spanish cured meats, Lomo, chorizo, Serrano ham & salchichón, Italian olives, tomato houmous & grilled sesame flatbread ^{1,400}

STARTERS

Warm roasted squash & Golden Cross goats cheese salad, charred onion & watercress ³³⁶ £7

Sautéed tiger prawns, garlic, chilli, tomato, aioli & grilled Altamura bread ⁷¹⁷ £12
Supp £4

Sautéed miso mushrooms on toast, confit garlic aioli & grilled Altamura bread ⁴²⁰ £8.5

Grilled sea scallops in their shells*, garlic & herb butter ²⁸⁵ £13.5
Supp £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.

* Specials, subject to availability

MAINS

Chicken Kiev, champ mashed potatoes, grilled tenderstem broccoli & garlic butter ¹⁰⁰⁶ £15

Braised lamb shank shepherd's pie, root vegetables, Westcombe Cheddar mash & pickled red cabbage ¹⁰¹⁸ £18
Vegan Alternative Lentil & root vegetables ⁸⁵⁰

Roast cod loin, charred pointed cabbage, carrot & ginger purée ²³² £16.5

Chateaubriand 500g*, recommend shared by two £68
Premium tenderloin, cut from the thick end of the fillet head which has a more distinct taste. Supp £18pp
Served with fries, peppercorn sauce, confit vine tomatoes & green salad ¹⁴⁰⁸

ACCESSORIES

Chips n' curry sauce ⁵²⁴ £5

Champ mashed potato ³⁵⁷ £4

Tenderstem broccoli, garlic & lemon ¹⁸³ £4

Burnt Chips £2.5

In partnership with 'The Burnt Chef Project', challenging mental health stigma within the hospitality sector. By donating an order of burnt chips, you will be supporting a worthwhile cause.



THE BURNT CHEF PROJECT

DESSERTS

Spiced plum crumble, walnut, sunflower seed & oat crumble topping, custard ⁷⁰² £6.5

Hot Valrhona chocolate molten pudding*, peanut butter centre & salted caramel ice cream ⁶⁹⁹ £8
Supp £1.5

Seasonal cheese & wine pairing, Vacherin Mont d'or, Cropwell Bishop Stilton or Westcombe Cheddar, crackers & quince ¹⁵⁰ £5

Add a glass of wine to complement your choice of cheese £6

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

^V Vegetarian ^{V^A} Vegetarian alternative available

[Ⓢ] Does not include any ingredients derived from animals

^{Ⓢ^A} Alternative available that does not include any ingredients derived from animals

^G Does not include any gluten containing ingredients

^{G^A} Alternative available that does not include any gluten containing ingredients



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.

For further information on allergens please scan QR code above | malmaison.com

All our prices include VAT at the prevailing rate.

A discretionary service charge of 10% will be added to your bill.