


artisan stone baked breads	3.5
Altamura & pain de campagne with olive oil, balsamic & Jersey butter	
with olives, cornichons & Bayonne ham	9

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## HORS D'OEUVRES

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leek, smoked haddock & potato soup	5
chicken liver parfait	7.5
toasted Altamura, fig chutney	
prawn cocktail	9
classic cocktail sauce & crisp iceberg	
shrimp lettuce tacos	10.5
fresh mango, red chilli, mint, coriander & citrus dressing	
ahi tuna tartare	9.5
chopped avocado, pickled ginger, black sesame, soy dressing & wasabi	
pan roasted sea scallops	12.5
spinach purée, chorizo & tomato dressing	
fritto misto	8.5
tiger prawns, calamari & courgette in a tempura batter, sweet chilli and aioli	
moules 	8.5
mussels cooked in Meantime beer with pancetta	
goat's cheese salad	7.5
apple, poached pear, walnuts & raspberry dressing	
Caprese salad	8
heritage tomatoes, buffalo mozzarella & fresh basil shoots	
prime steak carpaccio	10
watercress, parmigiano reggiano & mustard dressing	
Thai BBQ chicken lollipops	8
sticky roasted wings with a Thai dipping sauce	

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## GRILLE

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classic steak frites 250gm	21
rump steak, hand cut pommes frites, watercress & confit tomato	
prime aged Black Angus NY strip steaks 250gm, 350gm or 450gm	23/30/37
côte de boeuf, prime bone-in ribeye 350gm	33
grilled lobster Béarnaise	28/49
hand cut pommes frites, watercress & lemon, half or whole	
NY strip steak & ½ grilled lobster Béarnaise	42
with hand cut pommes frites	
chicken grille	14
chicken breast with a rocket, cherry tomato, caper & red onion salad	

ADD A SAUCE OR BUTTER FOR 1.5

extra sauce for any grille from your choice of Béarnaise, au poivre, garlic butter or house herb butter

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## BURGERS

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with gem lettuce, beef tomato, red onion, dill pickle, pommes frites & burger relish

le burger simple & classic	15.5
Mal burger Ayrshire bacon & Gruyère cheese	16.5
bleu burger gorgonzola cheese	16
veggie chickpea burger grilled peppers & harissa yoghurt	14

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## ENTRÉES


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calves liver pommes purée & Ayrshire bacon, sauce diable	14.5
tuna mignon sesame crusted tuna, bok choy with ginger soy dressing	18
moules frites  mussels cooked in Meantime beer with pancetta & hand cut pommes frites	14.5
smoked haddock fish cake spinach, poached egg & grain mustard sauce	14.5
roast cod chorizo, new potatoes & mussels vinaigrette	16
seasonal risotto	14

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## LE PLAT DU JOUR


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Monday veal bolognaise, rigatoni pasta & freshly grated parmigiano reggiano	all 15
Tuesday spiced chicken tikka curry & masala sauce, raita & Indian flat bread	
Wednesday fish pie with Westcombe cheddar mash	
Thursday strip steak stroganoff with pilaf rice	
Friday  Meantime cod n chips with crushed peas	

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## SIDES

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hand cut pommes frites	4
mash or truffle mash	3.5/4
onion rings 	4
sautéed field mushrooms	4
spinach, wilted or gratin	3.5/4
green beans with feta & vinaigrette	4
bok choy, ginger & chilli	4
tomato & red onion salad	4
salade verte	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 and a delicious dessert from only 19.95

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
Mercier Brut NV	10.5	59	
Malmaison Bubble Time Montoy Brut NV	11.5	62	
Lanson White Label Sec NV	12	70	120
Veuve Clicquot Yellow Label NV	12.5	72	120
Veuve Clicquot Rosé NV	13	77	
Ruinart Blanc de Blanc NV		79	
Ruinart Rosé NV		79	
Veuve Clicquot Brut Vintage 2004		80	
Veuve Clicquot La Grand Dame 2004		140	
Dom Perignon Vintage 2004		160	
Krug Grande Cuvée NV		180	499
Krug Grande Cuvée NV 375ml		95	

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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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Martini	8.5
Eristoff vodka or Beefeater gin, dry Martini, olive or twist	
Cosmopolitan	8.5
Belvedere Citrus vodka, Cointreau, Eager cranberry juice, lime juice	
Mal Fizz	10.5
Bubble Time Champagne, Belvedere pink grapefruit vodka, Kamm & Sons ginseng, elderflower cordial	
Valentine Rose	12.5
Veuve Clicquot Champagne, raspberry & rose cordial, lavender bitters, sugar cube	
Bad boy, good girl	10.5
Bubble Time Champagne, Belvedere vodka, fresh lemon, strawberry & rhubarb cordial, fresh strawberries, basil leaves	
Manhattan	8.5
Woodford Reserve bourbon, Martini vermouth, Angostura bitters. Sweet, dry or perfect.	

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## WINE LIST

18.5

WHITE

RED

ROSÉ

12.7 500ml

6.8 250ml

4.7 175ml

Mal Plonk, Languedoc,  
FranceMal Plonk, Languedoc,  
France

20

Chenin Blanc, Kudu  
Plains, South AfricaTempranillo-Merlot,  
Pez de Rio, SpainGarnacha-Syrah  
Rosé, Pez de Rio,  
SpainMacabeo-Sauvignon  
Blanc, Pez de Rio, SpainNegroamaro, Ponte Milano,  
IGT Puglia, Italy

13.5 500ml

7 250ml

5 175ml

Chardonnay, El Colectivo,  
Torrantes, ArgentinaCabernet, Alto Bajo,  
Sauvignon, Chile

25

Viognier de l'Hospitalet  
IGP d'Oc, France

Malbec, Argentina

The Bulletin  
Zinfandel Rosé, USAPinot Grigio, The  
Spee'wah, Australia

Merlot, Valdivieso, Chile

17.5 500ml

9 250ml

6.5 175ml

Chenin Viognier, The  
Wine-Farer, South AfricaPinotage, Stellenrust,  
Stellenbosch, South Africa

35

Sauvignon Blanc,  
Mamaku, New ZealandRioja, Castillo Viento,  
Crianza, SpainChâteau Leoubé  
Rose de Leoubé,  
Provence, France

Albariño, Garzon, Uruguay

Shiraz, Château Tanunda,  
Australia

24 500ml

12.5 250ml

9 175ml

Chablis, Domaine des  
Marronniers, Bernard  
Legland, FranceMalbec, Esquinas de  
Argento, ArgentinaChardonnay, Journey's End  
Haystack, South AfricaPinot Noir, Yering Station,  
Little Yering, Australia

45

Sauvignon Blanc, Kim  
Crawford, New ZealandCabernet Sauvignon,  
Botham Merrill Willis,  
AustraliaSancerre Rosé  
Blanche Eric Louis,  
FranceSancerre, La Cote Blanche,  
Eric Louis, FranceZinfandel, Dry Creek  
Vineyards, Heritage, USARiesling, Kung Fu Charles  
Smith, WashingtonCabernet Franc, Catena  
Appellation, ArgentinaChardonnay, Botham  
Merrill Willis, AustraliaGigondas, Domaine de  
Font-Sane, France

55

Vire Clesse 'Le Mont  
Chatelaine' Jean Rijckaert,  
FranceSt-Émilion Grand Cru,  
Château Viramiere,  
Bordeaux, FranceChenin Blanc, De Trafford,  
Stellenbosch, South AfricaRioja Reserva Dinastia  
Vivanco, SpainGewürztraminer, Alois  
Lageder, Alto Adige, ItalyPinot Noir Twelve Clones,  
Morgan, Santa Lucia  
Highlands, California