

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



GORDAL OLIVES (VGI) (329kcal)	5
SOURDOUGH BREAD rose harissa butter (VGIA) (504kcal)	6.5
PIGS IN BLANKETS hot honey dressing (810kcal)	6.5
CURRIED ROOT VEGETABLE SOUP parsnip, swede, carrot, coconut yoghurt (VGI) (258kcal)	9.5
CHICKEN, CONFIT DUCK, RED ONION MARMALADE TERRINE fig chutney, shallot, watercress, grilled sourdough toast (392kcal)	14.5
ROASTED MIXED BEETROOT whipped feta, spiced toasted seeds, nasturtium leaves (VGIA) (347kcal)	9.5
SALMON GRAVLAX pickled cucumber, crème fraîche, toasted brioche (525kcal)	13.5
FRESH CRAB TACOS handpicked white crab meat. guacamole, lemon (201kcal)	13
BUFFALO CHICKEN THIGHS buttermilk, hot sauce, jalapeños, celery, roasted garlic aioli (526kcal)	11.5
STICKY BEEF FILLET, NOODLE SALAD Asian slaw, spring onion, chilli, toasted sesame dressing (354kcal/708kcal)	12.5/24
BALLOTINE OF FREE-RANGE TURKEY prosciutto, stuffing, bread sauce, cranberry compote, all the trimmings (1698kcal)	23
HALF ROAST CORN-FED CHICKEN, POMME MOUSSELINE charred cavolo nero, peppercorn sauce (1345kcal)	22
SLOW BRAISED BEEF CHEEK crispy shallots, sweet parsnip puree, salsa verde (456kcal)	24
LAMB SHANK BHUNA slow braised lamb, pilaf rice, grilled flatbread, raita (945kcal)	24.5
ROAST COD, HERB CRUMB butterbean, tomato, red pepper, kale (371kcal)	23
CREAMY BUTTERNUT SQUASH GNOCCHI chestnut mushrooms, crematta, crispy sage (VGI) (597kcal)	19.5
MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1369kcal)	19.5
FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant based brioche (VGI) (908kcal)	19.5
GRASS-FED, HAND-PREPARED SCOTTISH HERITAGE BREED BEEF from award winning butcher Donald Russell, dry aged in Himalayan salt ageing chambers, served with roasted onion and watercress.	
FILLET 200g (441kcal) supplement 19	39
FLAT IRON 220g frites (395kcal) supplement 6	26
NEW YORK STRIP 250g (752kcal) supplement 9	29

FRIES (VGI) (491kcal)	5.5
BLACK TRUFFLE & PARMESAN FRIES (395kcal)	8.5
ROSEMARY ROAST POTATOES (332kcal)	5.5
BRAISED RED CABBAGE apple, cinnamon (VGI) (92kcal)	5.5
MAPLE GLAZED CARROTS, PARSNIPS (52kcal)	5.5
TENDERSTEM BROCCOLI black garlic, lemon (VGI) (94kcal)	6.5
GARLIC PORTOBELLO MUSHROOM (VGI) (185kcal)	5.5
CRISP GEM HEARTS, ROQUEFORT CHEESE crispy onions, buttermilk ranch dressing (168kcal)	5.5
PEPPERCORN SAUCE (122kcal)	3
CAFÉ DE PARIS BUTTER (161kcal)	3

GINGERBREAD CRÈME BRÛLÉE (V) (786kcal)	9.5
VALRHONA DARK CHOCOLATE CREMEAUX mulled wine poached pear, crème Chantilly (VGI) (421kcal)	9.5
APPLE CRUMBLE TRIFLE spiced apple compote, custard, crème fraîche, sponge, oat crumble topping (836kcal)	9.5
STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (825kcal)	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE Blue Murder, Pitchfork, Valençay – truffle honey, chutney, quince, crackers (589kcal)	12

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.

Hotel residents on a dinner inclusive package can choose 2 or 3 courses & a side (dependent on package)

Supplements apply to some dishes, as indicated



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.

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 mushrooms, paprika, crème fraîche, cornichons, basmati rice

WEDNESDAY

BRAISED BEEF BRISKET COTTAGE PIE glazed heritage 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.

BAD HOUSE EXPERIENCES

FROM 69PP

Inspired by Château 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.

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

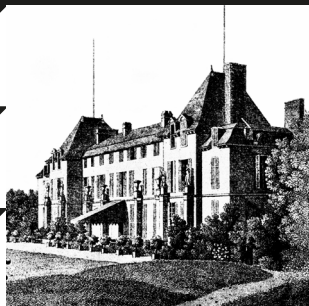
FESTIVE SUNDAY LUNCHES 3 COURSES 35PP

Tradition, fired up. Roasted meats, rich jus, and sides that steal the spotlight all with with a seasonal flavour. This isn't just Sunday lunch. Stay a little longer...it's the kind of indulgence you'd gladly sin for.

FESTIVE AFTERNOON TEA

42.5PP

THE NOUVEAU CLASSIC, A TIMELESS TRADITION, REDEFINED FOR CHRISTMAS
Classic treats with a Mal twist, topped off with Champagne or a festive cocktail.



THE STORY OF NAPOLEON & JOSEPHINE

Château de Malmaison is a love story of a man who comes home from war knowing that his wife has been to bed with another man. It is the story of LOVE, INFIDELITY, FORGIVENESS and POWER. It is the story of Napoleon and Josephine, their thirteen years of marriage and their time together at Malmaison.

LOVE

CLOVER CLUB	Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry,	13
FRENCH 75	Champagne, Tanqueray Gin, lemon, sugar	15
APEROL SPRITZ	Aperol, Prosecco, soda	13
PEACHES & CREAM	Absolut Vanilia Vodka, Briottet Crème de Pêche, vanilla, peach, lime, bitters	13
MANGO CAIPIRINHA	Sagatiba Cachaça, mango, lime, sugar	13

INFIDELITY

MAI TAI	Bacardi Carta Negra Rum, Mount Gay Golden Rum, Cointreau, orgeat syrup, lime, pineapple	13
BAD BOY GOOD GIRL	Absolut Blue Vodka, Champagne, Briottet Liqueur de Rhubarbe, strawberry, lime	15
PORNSTAR MARTINI	Absolut Vanilia Vodka, Passoã Liqueur, lime, passion fruit, Prosecco	13
PINA COLADA	Bacardi Coconut Rum, pineapple, cream, coconut, lime	13
SPICY MARGARITA	818 Blanco Tequila, Cointreau, lime, agave, chilli	13

FORGIVENESS

BLOODY MARY	Sapling Vodka, tomato, spices	13
RHUBARB TRIANGLE	Slingsby Rhubarb Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, bitters, rosemary, Fever-Tree Mediterranean tonic	13
DAIQUIRI	Bacardi Carta Blanca Rum, lime, sugar	12
GARDEN OF EDEN	Hendricks Gin, St Germain Liqueur, apple, honey, lemon, cucumber	13
MEZCAL CARAJILLO	Rosaluna Mezcal, Licor 43 Liqueur, espresso, orange	13

POWER

CHERRY MANHATTAN	Woodford Reserve Bourbon, Martini Reserva Rubino Vermouth, Luxardo Maraschino cherry	14
CASK STRENGTH OLD FASHIONED	Aberlour A'bunadh Single Malt Whisky, demerara, bitters	17
NAPOLEONS CODE	Bumbu Rum, Briottet Liqueur D'Ananas, spiced pineapple shrub, pomegranate molasses, pineapple, demerara, bitters	14
ESPRESSO MARTINI	Absolut Blue Vodka, Tosolini Expre Liqueur, espresso, sugar	13
TRUFFLE NEGRONI	Tanqueray Gin, Martini Reserva Rubino Vermouth, Campari bitters, truffle	14

CLASSICS

BRAMBLE	Tanqueray Gin, Briotett Crème de Mure, lemon, blackberry	13
COSMOPOLITAN	Absolut Citron Vodka, Cointreau, cranberry, lime	13
VODKA MARTINI	Belvedere Vodka, Martini Ambrato Vermouth, lemon, olive	13
GIN MARTINI	Tanqueray Gin, Martini Ambrato Vermouth, lemon, olive	13
KIR ROYALE	Champagne, Crème de Cassis	15
LONG ISLAND ICED TEA	Tanqueray Gin, Absolut Blue Vodka, Bacardi Carta Blanca Rum, Cointreau, 818 Blanco Tequila, lemon, Coca-cola	14
MANHATTAN	Woodford Reserve Bourbon, Martini Rubino Vermouth, Martini Ambrato Vermouth, bitters	14
MARGARITA	818 Blanco Tequila, Cointreau, lime, agave	13
MOJITO	Bacardi Carta Blanca Rum, lime, sugar, mint, soda	12
OLD FASHIONED	Woodford Reserve Bourbon, demerara, bitters	13
TOM COLLINS	Tanqueray Gin, lemon, soda	12

MALTONICALS

BISON ORCHARD	Zubrowka Bison Grass Vodka, Fever-Tree Cloudy Apple, mint, apple	12
BERRY & BLOOM G&T	Brockman Gin, Fever-Tree Elderflower Tonic, blueberry, grapefruit	12
DARK & STORMY	Bacardi Spiced Rum, Fever-Tree Ginger Beer, lime, mint	12
MEDITERRANEAN G&T	Gin Mare Gin, Fever-Tree Mediterranean Tonic, olives, orange	12
AMALFI SPRITZ	Absolut Citron Vodka, Fever-Tree Sicilian Lemonade, lemon, lime	12

NON-ALCOHOLIC

COS-NO-POLITAN	Mountain Everleaf, cranberry, lime, sugar	10
FOREST DAIQUIRI	Forest Everleaf, lime, honey	10
MARINE SPRITZ	Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime	10
NO-JITO	Marine Everleaf, lime, sugar, soda, mint	10
ORANGE & GINGER HIGHBALL	Forest Everleaf, Fever-Tree Ginger Ale, orange	10
POR-NO STAR MARTINI	Forest Everleaf, passion fruit, pineapple, lime, Eins, Zwei, Zero sparkling non alcoholic wine	10

CHAMPAGNE	125ml	Bottle	Magnum
CUVÉE MALMAISON BRUT	Lombard	12.5	72.5
VEUVE CLICQUOT YELLOW LABEL BRUT		16	95
VEUVE CLICQUOT ROSÉ		16.5	99
RUINART BLANC DE BLANCS			139
VEUVE CLICQUOT LA GRANDE DAME VINTAGE			249
DOM PÈRIGNON VINTAGE			269
KRUG GRANDE CUVÉE NV			320

PROSECCO & SPARKLING WINE

EINS, ZWEI, ZERO	Sparkling Riesling, Leitz, Germany (non-alcoholic)	125ml	Bottle
PROSECCO, EXTRA DRY NV	Fiol, Veneto, Italy	5	28
HENNERS ROSÉ NV	East Sussex England	8	42.5
			62

ROSÉ WINE	175ml	250ml	500ml	Bottle
MAISON ROSÉ	Anciens Temps, Vin de France	6.75	9.5	19
ZINFANDEL BLUSH ROSÉ	Zin Heaven, California, USA	7	9.5	18.5
PROVENCE ROSÉ	Love by Léoube, Côtes de Provence, France (organic)	10.5	14.5	29
				42.95

WHITE WINE	175ml	250ml	500ml	Bottle
MAISON BLANC	Anciens Temps, Vin de France	6.75	9.5	19
CHENIN BLANC	Wild Garden, Cape Coast, South Africa	7	9.5	18.5
TORRONTES	Munay, El Porvenir de Cafayate, Argentina	8	11	21.5
RIOJA	Tempranillo Blanco, Nivarius, Spain	8	11	21.5
PINOT GRIGIO	Pitatti, Friuli-venezia Giulia, Italy	8.5	12	24
CHARDONNAY	The Stump Jump, d’Arenberg, McLaren Vale, SA, Australia	8.5	12	24
RIESLING	Rag & Bone, Smalltown Vineyards, Eden Valley, Australia	10	13.5	26.5
SAUVIGNON BLANC	Crowded House, Marlborough, New Zealand	10	13.5	26.5
				39

SOMMELIER’S CHOICE

FIANO, ‘LUCCIO’ BY PIKES	Clare Valley, SA, Australia	Bottle
	Fiano, a premium medium body white variety, originally from the warmer coastal southern regions of Italy. This Clare Valley version is dry and zesty with notes of lemon and lime, apple and honeydew melon, a really lovely food friendly wine that pairs with a range of dishes from our menu!	42

WHITE WINE

GAVI DEL COMUNE DI GAVI	Minaia, Italy	Bottle
GRÜNER VELTLINER	Franz & Friends, kremstal, Austria	44
ALBARIÑO	Martín Códax, Rías Baixas, Spain	46
CHABLIS	Domaine De Vauroux, France	48
SAUVIGNON BLANC	Craggy Range, Martinborough, New Zealand	59
SANCERRE ‘Terres Blanches’	Domaine Roblin, France	62
CHARDONNAY ‘Director’s Cut’	By Francis Ford Coppola, Sonoma Coast, California, USA	64
POUILLY-FUISSÉ	Domaine Ferret, Burgundy, France	69
		78

125ml glasses also available on bottles with by the glass prices

RED WINE	175ml	250ml	500ml	Bottle
MAISON ROUGE Anciens Temps Rouge, Vin de France	6.75	9.5	19	27.5
MERLOT Reserva, Viña Echeverría, Valle De Curicó, Chile	7	9.5	18.5	28
PRIMITIVO 'Il Pumo', Salento, San Marzano, Puglia, Italy	8	11	21.5	32
CABERNET SAUVIGNON 'Man with the Ax' Showdown, California, USA	8	11	21.5	32
SHIRAZ 'Winemakers Reserve', Berton Vineyard, Padthaway, SA, Australia	8.5	12	24	35
MAL-BEC Mendoza, Argentina	8.5	12	24	35
RIOJA CRIANZA Finca San Martín, Torre De Oña, Spain	10	13.5	26.5	39
PINOT NOIR 'Are You Game', Fowles, Victoria, Australia	10	13.5	26.5	39

SOMMELIER'S CHOICE	Bottle
COYAM BY EMILIANA Colchagua Valley, Chile (Organic)	45
Coyam is a blend of different wine varieties, typically including the big Bordeaux varieties of Cabernet Sauvignon and Malbec with Syrah and more. A world class wine produced by one of the first organic producers in Chile, Emiliana.	

RED WINE	Bottle
PINOT NOIR Creation Wines, Walker Bay, South Africa	54
RIBERA DEL DUERO Reserva, Rippa Dorii 'Salomon', Spain	56
SAINT-ÉMILION Chateau Saint-Ange, Grand Cru, Bordeaux, France	62
CHÂTEAUNEUF DU PAPE Cuvée Les Pierres, France	66
MALBEC BLEND, PRIVATE SELECTION Alpasión, Uco Valley, Medoza, Argentina	76
BAROLO Serralunga d'Alba DOCG, Fontanafredda, Italy	82
GEVREY CHAMBERTIN Vallet Freres, Burgundy, France	86
AMARONE DELLA VALPOLICELLA Valpantena, DOCG, Italy	88
CABERNET SAUVIGNON 'RESERVE SELECTION'	99
Raymond Vineyards, Napa Valley, California, USA	

ALTERNATIVE WINES	Bottle
SAINT CLAIR PÉT NAT Marlborough, New Zealand	46
Pétillant Naturel or 'Pét Nat'	

A 'Pét Nat' also known as the Ancestral method is a very historic way of making a sparkling wine with little to no intervention. The unfiltered wine is bottled before the fermentation is completed, giving a naturally lightly sparkling wine. This wine is naturally cloudy and contains sediment that may add to the enjoyment of the wine!

NO ES PITUKO VIOGNIER Viña Echeverría, Maule Valley, Chile	39.5
Natural wine	
This natural wine is organically grown, fermented with wild yeast and made without added sulphur, it's bottled unfined and unfiltered, so expect this wine to be slightly cloudy.	

BIZARRA Extravaganza Orange, Juanico, Uruguay	39.5
A natural, low-intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes.	

DESSERT WINE & PORT	50ml	100ml	Bottle
MOSCATO D'ASTI Alasia, Italy			26
TOKAJI, LATE HARVEST CUVÉE Sauska, Hungary	5	10	48
10YR TAWNY Warre Otima, Portugal	4.5	9	44
LBV PORT, GRAHAM'S Portugal	3.5	7	46