

# 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.

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|-------------------------------------------------------------------------------------------------|------|
| 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   |



|                 |                                                                   |     |
|-----------------|-------------------------------------------------------------------|-----|
| PADRÓN PEPPERS  | (VGI) (201kcal)                                                   | 5   |
| GORDAL OLIVES   | (VGI) (329kcal)                                                   | 5   |
| SOURDOUGH BREAD | rose harissa butter, organic Arbequina olive oil (VGIA) (504kcal) | 6.5 |

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| ROASTED SWEET POTATO & ROSE HARISSA SOUP                        | crispy chickpeas, coconut, coriander (VGI) (374kcal)                       | 9.5       |
| CHICKEN, CONFIT DUCK, RED ONION MARMALADE TERRINE               | fig chutney, cornichons, watercress, grilled sourdough (392kcal)           | 14.5      |
| BAKED QUEENIE SCALLOPS                                          | chorizo crumb, salsa verde (465kcal)                                       | 17.5      |
| ROAST BEETS, GLAZED SAFFRON POACHED PEAR                        | whipped plant-based feta, toasted seeds, balsamic dressing (VGI) (434kcal) | 10        |
| SEAFOOD TEMPURA                                                 | tiger prawns, calamari, crispy cod cheek, charcoal aioli (472kcal)         | 13        |
| FRESH CRAB TACOS                                                | handpicked white crab meat, guacamole, lemon (585kcal)                     | 14        |
| FRIED BUTTERMILK CHICKEN THIGHS                                 | hot honey, ranch dressing, Padrón peppers, lime (526kcal)                  | 11.5      |
| ASIAN SLAW, NOODLE SALAD                                        | spring onion, chilli, toasted sesame dressing                              | 12.5 / 24 |
| Add: Sticky Beef Fillet (216kcal) / Crispy Tofu (VGI) (283kcal) |                                                                            |           |

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.

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|----------------|-----------------------|------|
| T-BONE         | 450g (927kcal)        | 54.5 |
| RIBEYE         | 450g (1522kcal)       | 55.5 |
| SIRLOIN        | 450g (1960kcal)       | 46.5 |
| FILLET         | 200g (441kcal)        | 40.5 |
| FLAT IRON      | 220g frites (968kcal) | 28   |
| NEW YORK STRIP | 250g (752kcal)        | 29   |

|                     |                                        |     |
|---------------------|----------------------------------------|-----|
| SHARERS             | served with fries and peppercorn sauce |     |
| PORTERHOUSE         | 1.1kg (1967kcal)                       | 133 |
| SIRLOIN ON THE BONE | 1kg (3318kcal)                         | 118 |

ADD TO YOUR STEAK

|                            |                         |          |
|----------------------------|-------------------------|----------|
| BÉARNAISE SAUCE            | (V) (410kcal)           | 3        |
| PEPPERCORN SAUCE           | (122kcal)               | 3        |
| CAFÉ DE PARIS BUTTER       | (161kcal)               | 3        |
| FRIED BURFORD BROWN EGGS   | (220kcal)               | 3.5      |
| GRILLED ARGENTINIAN PRAWNS | (432kcal)               | 4.5 each |
| GRILLED BONE MARROW        | garlic butter (546kcal) | 6.5      |

|                                                                     |                                                                                              |      |
|---------------------------------------------------------------------|----------------------------------------------------------------------------------------------|------|
| CORNFED CHICKEN BREAST, CLEMENTINE, KALAMATA OLIVES                 | 22                                                                                           |      |
| toasted pinenuts, caramelised clementines & pomme fondant (742kcal) |                                                                                              |      |
| BRAISED BEEF CHEEK PAPPARDELLE                                      | Parmesan, buttered kale (1121kcal)                                                           | 22   |
| LAMB SHANK BHUNA                                                    | slow braised lamb, pilaf rice, grilled flatbread, raita (945kcal)                            | 25   |
| PAN FRIED STONE BASS FORESTIÈRE                                     | crushed new potatoes, mushrooms, smoked anchovy & caper dressing (660kcal)                   | 24   |
| MOQUECA COD, TIGER PRAWN STEW                                       | saffron potatoes, cannellini beans, red pepper, coconut, pilaf rice, crispy onions (715kcal) | 28   |
| CREAMY LENTIL STUFFED SQUASH                                        | coriander, sesame, tahini sauce, pickled red onions (VGI) (261kcal)                          | 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 |

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| SIMPLY GRILLED   HIGH PROTEIN   LOW CALORIE                                          | 21.5 |
| All served with watercress & rocket salad, house dressing, lemon                     |      |
| CORN FED CHICKEN BREAST (505kcal) / COD FILLET (214kcal) / FLAT IRON STEAK (504kcal) |      |

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| FRIES (VGI) (491kcal)                                                                 | 5.5 |
| BLACK TRUFFLE & PARMESAN FRIES (1556kcal)                                             | 8.5 |
| TRIPLE COOKED CHUNKY CHIPS rosemary, garlic (210kcal)                                 | 5.5 |
| MAPLE GLAZED HERITAGE CARROTS (VGI) (185kcal)                                         | 5.5 |
| TENDERSTEM BROCCOLI black garlic, lemon (VGI) (94kcal)                                | 6.5 |
| CAULIFLOWER CHEESE Parmesan, Cheddar cheese (354kcal)                                 | 6.5 |
| GARLIC PORTOBELLO MUSHROOM (VGI) (185kcal)                                            | 5.5 |
| CRISP GEM HEARTS, ROQUEFORT CHEESE crispy onions, buttermilk ranch dressing (168kcal) | 5.5 |
| WATERCRESS, ROCKET & PARMESAN SALAD balsamic (90kcal)                                 | 5.5 |

|                                                                                          |             |
|------------------------------------------------------------------------------------------|-------------|
| VANILLA CRÈME BRÛLÉE (V) (793kcal)                                                       | 9.5         |
| WARM TIRAMISU BROWNIE coffee mascarpone, chocolate sauce (V) (1169kcal)                  | 9.5         |
| PINA COLADA TRIFLE rum roasted pineapple, coconut sorbet, ginger crumble (VGI) (276kcal) | 9.5         |
| STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (825kcal)                         | 9.5         |
| ICE CREAM & SORBET (VGIA) (70kcal)                                                       | 3 per scoop |
| CHEESE PLATE                                                                             | 12          |

Blue Murder, Pitchfork, Valençay – truffle honey, chutney, quince, crackers (589kcal)  
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.



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.