



B A R & G R I L L

A stylish grill restaurant, offering a contemporary dining experience with classic and seasonal dishes. Our chefs are passionate about creating high-quality food packed with flavour, with a strong focus on prime grass-fed British beef, hand-cut and expertly matured for the fullest natural flavour.

Our mixologists infuse ingredients to create the finest collection of bold and characterful cocktails.

COCKTAILS

OLIVE & LEMON VERBENA MARTINI	£12
Belvedere Vodka, Martini Riserva Speciale Ambrato Vermouth, lemon verbena, olive	
SMOKED PINEAPPLE MARGARITA	£12
Rooster Rojo Añejo Smoked Pineapple Tequila, pineapple, lime, sugar, smoke	
PORNSTAR MARTINI	£12
Absolut Vanilia Vodka, Passoa, passion fruit, pineapple, Prosecco	
ROSSINI BELLINI	£12
Absolut Vodka, lemon, strawberry, rhubarb, Champagne, basil	
SALTED CARAMEL ESPRESSO MARTINI	£12
Absolut Vodka, Tosolini Expré Espresso Liqueur, salted caramel, coffee, chocolate	
NEGRONI CLASSIC	£12
Campari Bitter, Martini Riserva Speciale Rubino Vermouth, Seven Hills Gin, orange	
BUTTER & SPICE FIREBALL OLD FASHIONED	£12
Woodford Reserve Bourbon, brown butter, demerara sugar, bitters	

MALTONICALS

JUNIPER & LEMON	£10
Slingsby London Dry Gin, Fever-Tree Tonic, grapefruit, blueberries	
ZESTY LEMON	£10
Sipsmith Lemon Drizzle Gin, Fever-Tree Mediterranean Tonic, lemon	
OLIVE & ROSEMARY	£10
Gin Mare, Franklin & Sons Rosemary & Black Olive Tonic, olives, rosemary, orange	
BLACKBERRY & RASPBERRY	£10
Bombay Bramble Gin, Fever-Tree Tonic, lemon	
BLUEBERRY & ELDERFLOWER	£10
Brockmans Gin, Fever-Tree Elderflower Tonic, blueberries, grapefruit	

NIBBLES

GORDAL GREEN OLIVES	£4
ARTISAN SOURDOUGH BREAD BASKET, balsamic, extra virgin olive oil & English butter	£4.5
TOMATO & SESAME HOUMOUS & GRILLED SESAME FLATBREAD	£5.5
FRIED CORN RIBS, chilli salt & lime crème fraîche	£4.5

STARTERS

ROOT VEGETABLE CHOWDER, mustard, lemon & crispy baby kale	£6.5
FALL COBB SALAD, squash, apple, charred corn, avocado, blue cheese, lettuce, ranch dressing & spiced pecans	£8
ROASTED HERITAGE BEETS & WHIPPED BARREL AGED FETA, dill & pickled shallots	£8
BUFFALO CHICKEN, buttermilk fried boneless thighs, hot sauce, celery & blue cheese dip	£9
CLASSIC PRAWN COCKTAIL, tiger prawn, cocktail sauce & crisp iceberg	£12 Supp £1.50
SALT & PEPPER CALAMARI, jalapeño, lime, chilli jam & crème fraîche	£9
SAUTÉED TIGER PRAWNS, chermoula butter, pickled chilli, coriander & grilled garlic Altamura bread	£14 Supp £5
TUNA TARTARE, avocado, mango salsa, black sesame, soy & lime, pickled ginger, wasabi & avocado whip	£14 Supp £5
GRILLED SEA SCALLOPS IN THEIR SHELL, squash, samphire & salsa verde	£14.5 Supp £5

SIDES

FRIES	£4.5
FAT CUT CHIPS, Dijonnaise	£6
CREAMY MASH	£4.5
MAC 'N CHEESE	£6
add: BLACK TRUFFLE & PARMESAN to any of your carbs	£2.5
CRISPY ONION RINGS	£6
GARLIC FLAT CAP MUSHROOMS	£4.5
TENDERSTEM BROCCOLI, garlic & lemon	£4.5
GLAZED CHANTENAY CARROTS	£4.5
CRISP GEM HEARTS, gorgonzola & chives	£6
HOUSE SALAD	£4.5

JOSPER GRILL

All steaks & burgers served with fries

CLASSIC CUTS

STEAK FRITES 250G	£26
35 day aged rump, thinner cut, marinated & extra tasty	Supp £7.5
RIBEYE STEAK 250G	£35
generously marbled, juicy & full flavoured	Supp £16.5
FILLET STEAK 200G	£40.5
very tender, lightly marbled & lean	Supp £19

SIGNATURE BONE IN CUTS

RIBEYE 450G	£49.5
T-BONE 450G	£48.5
SIRLOIN 450G	£46.5
SIRLOIN 1KG	£115
T-BONE 1.1KG	£130

BURGERS

BEEF PATTY, bacon, Cheddar, relish & brioche bun	£18.5
BLACK BEAN PATTY, grilled red pepper, vegan Cheddar & brioche bun	£18.5

STEAK TOPPINGS

TIGER PRAWN SKEWER	£5
GORGONZOLA MELT	£3
FRIED EGGS	£3

SAUCES

BÉARNAISE	£3
PEPPERCORN	£3
GARLIC & PARSLEY BUTTER	£3

MAINS

HALF ROAST CORN-FED CHICKEN, brined in gherkin pickling liquid for extra juiciness! frickle, herb salad & garlic butter	£18
BRAISED OX CHEEK, glazed carrots, creamy mash, salsa verde & crispy onions	£25 Supp £6.5
BLACKENED CAJUN SALMON, spiced jambalaya rice, chorizo & tiger prawn	£21.5
WHOLE GRILLED SEABASS, charred leeks, & sauce vierge	£24.5 Supp £6
ROASTED CELERIAC, pearl barley, sautéed mushrooms, Parmesan & crispy shallots	£15
PUMPKIN RAVIOLI, toasted pine nuts, & sage butter	£14.5
FALL COBB SALAD, squash, apple, charred corn, avocado, blue cheese, lettuce, ranch dressing & spiced pecans	£14
add: GRILLED CHICKEN	£18
AUBERGINE SCHNITZEL	£18

DESSERTS

VANILLA CRÈME BRÛLÉE	£7.5
HOT VALRHONA DARK CHOCOLATE FONDANT	£7.5
NEW YORK BAKED CHEESECAKE	£7.5
STICKY TOFFEE PUDDING, caramel sauce & vanilla ice cream	£7.5
TOFFEE APPLE SUNDAE, salted caramel ice cream, apple compote, butterscotch sauce, crumble topping & mini toffee apple	£7.5
PINEAPPLE CARPACCIO, chilli, lime & mint syrup, coconut sorbet	£7.5
ICE CREAM & SORBET COUPE	£2.5 per scoop
ARTISAN CHEESE SLATE, crackers & chutneys	£9 Supp £1.5

- 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
- Dish contains or may contain nuts



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 the QR code | malmaison.com

All our prices include VAT at the prevailing rate
A discretionary service charge of 12.5% will be added to your bill