

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



SUNDAY LUNCH MENU

3 COURSES 39.50 PER PERSON

Help yourself to appetisers from The Chef’s Table. Choose our Chateau Roast or Main. Choose a Dessert.

In partnership with Sapling, we will plant trees for Bloody Mary cocktails sold on Sundays.

BLOODY MARY Sapling Vodka, tomato, spices 13

THE CHEF’S TABLE a selection of hors d’oeuvres including a selection of salads, charcuterie, prawn cocktail, served with sourdough bread, and soup.

THE CHÂTEAU ROAST

SIRLOIN OF BEEF grass fed (1370/2670kcal)
served with thyme & rosemary Yorkshire pudding, roast potatoes, cauliflower cheese, maple glazed carrots, braised red cabbage, gravy

BALLOTINE OF FREE-RANGE TURKEY (1152kcal)
served with prosciutto, stuffing, bread sauce, cranberry compote, all the trimmings

HALF ROAST CORN-FED CHICKEN, POMME MOUSSELINE

charred cavolo nero, peppercorn sauce (1345kcal)
PAN FRIED STONE BASS FORESTIÈRE crushed new potatoes, mushrooms, smoked anchovy & caper dressing (660kcal)
CREAMY BUTTERNUT SQUASH GNOCCHI chestnut mushrooms, crematta, crispy sage (VGI) (597kcal)

MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1369kcal)

FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant based brioche (VGI) (908kcal)

FRIES (VGI) (491kcal)	5.5
BLACK TRUFFLE & PARMESAN FRIES (395kcal)	8.5
ROSEMARY ROAST POTATOES (332kcal)	5.5
MAPLE GLAZED CARROTS, PARSNIPS (52kcal)	5.5
TENDERSTEM BROCCOLI black garlic, lemon (VGI) (94kcal)	6.5
GARLIC PORTOBELLO MUSHROOMS (VGI) (185kcal)	5.5
CRISP GEM HEARTS, ROQUEFORT CHEESE crispy onions, buttermilk ranch dressing (168kcal)	6.5

GINGERBREAD CRÈME BRÛLÉE (V) (786kcal)

VALRHONA DARK CHOCOLATE CREMEAUX mulled wine poached pear, crème Chantilly (VGI) (421kcal)

APPLE CRUMBLE TRIFLE spiced apple compote, custard, crème fraîche, sponge, oat crumble topping (836kcal)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (825kcal)

ICE CREAM & SORBET (VGIA) (70kcal)

CHEESE PLATE 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

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	180	
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			125ml	Bottle	
EINS, ZWEI, ZERO	Sparkling Riesling, Leitz, Germany (non-alcoholic)		5	28	
PROSECCO, EXTRA DRY NV	Fiol, Veneto, Italy		8	42.5	
HENNERS ROSÉ NV	East Sussex England			62	
ROSÉ WINE		175ml	250ml	500ml	Bottle
MAISON ROSÉ	Anciens Temps, Vin de France	6.75	9.5	19	27.5
ZINFANDEL BLUSH ROSÉ	Zin Heaven, California, USA	7	9.5	18.5	28
PROVENCE ROSÉ	Love by Léoube, Côtes de Provence, France (organic)	10.5	14.5	29	42.95
SECRET DE LÉOUBE ROSÉ	Côtes de Provence, France (organic)				59
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	

WHITE WINE	175ml	250ml	500ml	Bottle
MAISON BLANC Anciens Temps, Vin de France	6.75	9.5	19	27.5
CHENIN BLANC Wild Garden, Cape Coast, South Africa	7	9.5	18.5	28
TORRONTES Munay, El Porvenir de Cafayate, Argentina	8	11	21.5	32
RIOJA Tempranillo Blanco, Nivarius, Spain	8	11	21.5	32
PINOT GRIGIO Pitatti, Friuli-venezia Giulia, Italy	8.5	12	24	35
CHARDONNAY The Stump Jump, d’Arenberg, McLaren Vale, SA, Australia	8.5	12	24	35
RIESLING Rag & Bone, Smalltown Vineyards, Eden Valley, Australia	10	13.5	26.5	39
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	10	13.5	26.5	39

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

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) 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.	45

RED WINE	Bottle
PINOT NOIR Creation Wines, Walker Bay, South Africa	54
ZINFANDEL Old Vine Zinfandel, Bogle Vineyards, California, USA	52
RIBERA DEL DUERO Reserva, Rippa Dorii ‘Salomon’, Spain	56
CABERNET SAUVIGNON Le Riche, Stellenbosh, South Africa	58
SAINT–ÉMILION Chateau Saint–Ange, Grand Cru, Bordeaux, France	62
CHÂTEAUNEUF DU PAPE Cuvée Les Pierres, France	66
SAINT–JOSEPH Les Pierres Sèches Rhône France	74
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
MARGAUX Le Relais de Durfort–Vivens, France	92
CABERNET SAUVIGNON ‘RESERVE SELECTION’ Raymond Vineyards, Napa Valley, California, USA	99
MALBEC BLEND, RICCITELLI & FATHER Matias Riccitelli, Lujan de Cuyo, Mendoza, Argentina	114
CHÂTEAU TALBOT 4ÈME CRU CLASSÉ Saint–Julien, Bordeaux	149
CABERNET SAUVIGNON Rutherford Reserve, Napa Valley, California, USA	159
VIK Vina Vik, Colchagua Valley, Chile	189

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

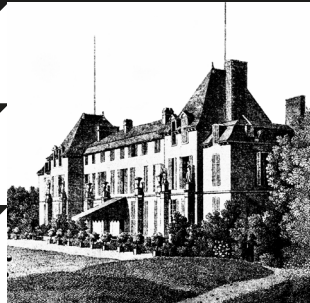
STEAK NIGHT 50% OFF

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 79PP

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 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.

