

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.

## LITTLE KICK STARTS.

<b>PADRON PEPPERS</b>	(VGI)	<b>4</b>
<b>FRESHLY BAKED BRIOCHE</b> WHIPPED SMOKED BUTTER.		<b>6</b>
<b>BEEF BRISKET BITES</b> SMOKED TOMATO CHUTNEY.		<b>8</b>

## COCKTAILS.

12

<b>OLIVE &amp; LEMON VERBENA MARTINI</b> BELVEDERE VODKA. MARTINI RISERVA SPECIALE AMBRATO VERMOUTH. LEMON VERBENA. OLIVE.
<b>SMOKED PINEAPPLE MARGARITA</b> ROOSTER ROJO AÑEJO SMOKED PINEAPPLE TEQUILA. PINEAPPLE. LIME. SUGAR. SMOKE.
<b>PORNSTAR MARTINI</b> ABSOLUT VANILIA VODKA. PASSOA. PASSION FRUIT. PINEAPPLE. PROSECCO.
<b>ROSSINI BELLINI</b> ABSOLUT VODKA. LEMON. STRAWBERRY. RHUBARB. CHAMPAGNE. BASIL.
<b>SALTED CARAMEL ESPRESSO MARTINI</b> ABSOLUT VODKA. TOSOLINI EXPRE ESPRESSO LIQUEUR. SALTED CARAMEL. COFFEE. CHOCOLATE.
<b>NEGRONI CLASSIC</b> CAMPARI BITTER. MARTINI RISERVA SPECIALE RUBINO VERMOUTH. SEVEN HILLS GIN. ORANGE.
<b>BUTTER &amp; SPICE FIREBALL OLD FASHIONED</b> WOODFORD RESERVE BOURBON. BROWN BUTTER. DEMERARA SUGAR. BITTERS.



(V) Vegetarian. (VGI) Does not include any ingredients derived from animals. (VGIA) Alternative available that does not include any ingredients derived from animals. 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 15% will be added to your bill

## PRIX FIXE

2 COURSES £24.50 | 3 COURSES £29.50

ADD A 175ML GLASS OF HOUSE WINE OR SCHOONER OF BEER FOR £3.5

## STARTERS.

<b>PEA &amp; WATERCRESS SOUP</b> CELERY. BLUE CHEESE.	
<b>BUFFALO CHICKEN</b> CELERY. BLUE CHEESE.	
<b>BETROOT &amp; GIN CURED SALMON</b> PICKLED CUCUMBER. DILL MAYONNAISE.	SUPP 2

## GRILL.

<b>STEAK GRASS FED</b> SERVED WITH ROASTED ROSCOFF ONION.	
<b>FLAT IRON</b> 220G. WITH FRITES	SUPP 6
<b>BURGERS</b> SERVED WITH FRIES & B&G RELISH	
<b>B&amp;G BURGER</b> GRUYÈRE. AYRSHIRE BACON.	
<b>BLUE CHEESE</b> BEAUVALE CHEESE. CARAMELISED ONION.	
<b>PORTOBELLO MUSHROOM</b> HALLOUMI. CREMATA.	(VGIA)

## GRILL

<b>BONELESS HALF CHICKEN</b> PARMESAN. FINE BEANS. PESTO DRESSED SALAD.	
<b>HARISSA ROASTED HERITAGE CARROTS</b> CHICKPEAS. WHIPPED FETA. MAPLE DRESSING.	(VGIA)
<b>CATCH OF THE DAY</b> WATERCRESS. LEMON DILL BUTTER.	

## SALAD.

<b>CLASSIC CAESAR</b> GEM LETTUCE. ANCHOVIES. SOURDOUGH CROUTONS. PARMESAN.	
<b>BLUE CHEESE</b> BIBB LETTUCE. SPICED PECANS. BEAUVALE. APPLE. CELERY.	(V)
<b>GARDEN</b> MIXED LEAVES. TOMATO. CUCUMBER. RED ONION.	(VGIA)
<b>ADD: CATCH OF THE DAY OR GRILLED CHICKEN</b>	

## SIDES.

<b>FRIES</b>	(VGI)	<b>4.5</b>
<b>TRIPLE COOKED CHUNKY CHIPS</b>	(VGI)	<b>6</b>
<b>GARLIC PORTOBELLO MUSHROOMS</b>	(VGI)	<b>4.5</b>
<b>TENDERSTEM BROCCOLI</b> BLACK GARLIC. LEMON.	(V)	<b>4.5</b>
<b>ADD: BLACK TRUFFLE &amp; PARMESAN</b>		<b>3</b>

## DESSERTS.

<b>CRÈME BRÛLÉE</b>	
<b>STICKY TOFFEE PUDDING</b> TOFFEE SAUCE. MILK ICE CREAM.	
<b>BAKED CHEESECAKE</b> SEASONAL FRUIT COMPOTE.	
<b>ICE CREAM &amp; SORBET</b> PER SCOOP.	(VGIA SORBET)
<b>CHEESE PLATE</b> ARTISAN CHEESE. CHUTNEY. QUINCE. CRACKERS.	