

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

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

## MALTONICALS

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

# MOTHER'S DAY

**IT'S TIME TO GATHER FAMILY & FRIENDS FOR A GLORIOUS SUNDAY ROAST**  
THIS IS THE DAY FOR QUALITY TIME, FABULOUS FOOD & A RELAXED SOCIAL ATMOSPHERE, MAL STYLE

3 COURSES | £32.5 PER PERSON INCLUDING A GLASS OF CHAMPAGNE FOR MUM  
Help yourself to appetisers from The Chef's Table, Choose Sunday Roast or Main, Choose a Dessert

## 'THE CHEF'S TABLE'

A selection of unlimited hors d'oeuvres including a selection of salads, antipasti & seafood:

<b>SOUP OF THE DAY</b> 55 kcal
<b>JEWELLED COUSCOUS</b> 84 kcal
<b>POTATO &amp; MUSTARD SALAD</b> 150 kcal
<b>GREEK SALAD</b> 65 kcal
<b>CHIPOTLE SLAW</b> 120 kcal
<b>CUCUMBER YUZU SALAD</b> kcal
<b>GRILLED MARINATED VEGETABLES</b> 120 kcal
<b>SERRANO HAM, CHORIZO &amp; SALAMI</b> 80 kcal
<b>SMOKED &amp; CURED SALMON</b> 80 kcal
<b>CLASSIC PRAWN COCKTAIL</b> 90 kcal

Served with artisan breads, olives, dressings & chutneys 35 kcal

## MAL SUNDAY ROAST

### SIRLOIN OF BEEF

21-day dry aged, horseradish cream 1195 kcal

### HALF ROAST CORN-FED CHICKEN

Brined in gherkin pickling liquid for extra juiciness! 1185 kcal

Served with thyme & rosemary Yorkshire pudding, roast potatoes, maple glazed carrots, tenderstem broccoli, gravy

## MAINS

<b>MAL BURGERS</b> , served with fries
<b>BEEF PATTY</b> , bacon, Cheddar, relish & brioche bun 1421 kcal
or
<b>BLACK BEAN PATTY</b> , grilled red pepper, vegan Cheddar & brioche bun 1175 kcal
<b>BRAISED OX CHEEK</b> , glazed carrots, creamy mash, salsa verde & crispy onions 913 kcal
<b>BLACKENED CAJUN SALMON</b> , spiced jambalaya rice, chorizo & tiger prawn 512 kcal
<b>PUMPKIN RAVIOLI</b> , toasted pine nuts, & sage butter 387 kcal
<b>FALL COBB SALAD</b> , squash, apple, charred corn, avocado, blue cheese, lettuce, ranch dressing & spiced pecans 462 kcal
add: <b>GRILLED CHICKEN</b> 836 kcal
<b>AUBERGINE SCHNITZEL</b> 768 kcal

## DESSERTS

<b>VANILLA CRÈME BRÛLÉE</b> 888 kcal
<b>STICKY TOFFEE PUDDING</b> , caramel sauce & vanilla ice cream 858 kcal
<b>PINEAPPLE CARPACCIO</b> , chilli, lime & mint syrup, coconut sorbet 239 kcal
<b>ICE CREAM &amp; SORBET COUPE</b> 70 kcal
<b>ARTISAN CHEESE SLATE</b> , crackers & chutneys 532 kcal

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 🌿<sup>A</sup> Vegetarian alternative available
- 🐾 Does not include any ingredients derived from animals
- 🐾<sup>A</sup> Alternative available that does not include any ingredients derived from animals
- 🌾 Does not include any gluten containing ingredients
- 🌾<sup>A</sup> 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 15% will be added to your bill