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.

| PADRON PEPPERS | (VGI) | 4 |
|--|-------|---|
| FRIED GORDAL OLIVES | (VGI) | 4 |
| CRISPY POTATO PAVE TRUFFLE MAYONNAISE. PARMESAN. | | 5 |
| FRESHLY BAKED BRIOCHE WHIPPED SMOKED BUTTER. | | 6 |
| TUNA TACOS GUACAMOLE. SPRING ONION. SOY. SESAME. | | 8 |
| BEEF BRISKET BITES SMOKED TOMATO CHUTNEY. | | 8 |

COCKTAILS.

OLIVE & LEMON VERBENA MARTINI

BELVEDERE VODKA. MARTINI RISERVA SPECIALE AMBRATO VERMOUTH. LEMON VERBENA. OLIVE.

SMOKED PINEAPPLE MARGARITA

ROOSTER ROJO AÑEJO SMOKED PINEAPPLE TEQUILA. PINEAPPLE. LIME. SUGAR. SMOKE.

PORNSTAR MARTINI

ABSOLUT VANILIA VODKA. PASSOA. PASSION FRUIT. PINEAPPLE. PROSECCO.

ROSSINI BELLINI

ABSOLUT VODKA. LEMON. STRAWBERRY. RHUBARB. CHAMPAGNE. BASIL.

SALTED CARAMEL ESPRESSO MARTINI

ABSOLUT VODKA. TOSOLINI EXPRÉ ESPRESSO LIQUEUR. SALTED CARAMEL. COFFEE. CHOCOLATE.

NEGRONI CLASSIC

CAMPARI BITTER. MARTINI RISERVA SPECIALE RUBINO VERMOUTH. SEVEN HILLS GIN. ORANGE.

BUTTER & SPICE FIREBALL OLD FASHIONED

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

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.

PEA & WATERCRESS SOUP
CELERY. BLUE CHEESE.

BUFFALO CHICKEN
CELERY. BLUE CHEESE.

BEETROOT & GIN CURED SALMON
PICKLED CUCUMBER. DILL MAYONNAISE.

CARPACCIO.

| BEEF TOMATO CARPACCIO | (VGI) | |
|-----------------------------------|-------|--|
| PICKLED SHALLOT. CREMATTA. BASIL. | | |

SALAD.

12

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

PASTA.

| CHARRED LEEK CARBONARA PAPPARDELLE. CRÈME FRAÎCHE. PECORINO. | (V) |
|--|-----|
| PORK CHEEK RAGÙ | |
| PAPPARDELLE. PARMESAN. | |

GRILL.

STEAK GRASS FED SERVED WITH ROASTED ROSCOFF ONION.

FLAT IRON
220G. WITH FRITES

| BURGERS SERVED WITH FRIES & B&G RELISH | |
|---|--------|
| B&G BURGER GRUYÈRE. AYRSHIRE BACON. | |
| BLUE CHEESE BEAUVALE CHEESE. CARAMELISED ONION. | |
| PORTOBELLO MUSHROOM HALLOUMI. CREMATTA. | (VGIA) |

| GRILL | |
|---|--------|
| BONELESS HALF CHICKEN PARMESAN. FINE BEANS. PESTO DRESSED SALAD. | |
| HARISSA ROASTED HERITAGE CARROTS CHICKPEAS. WHIPPED FETA. MAPLE DRESSING. | (VGIA) |
| CATCH OF THE DAY | |

SIDES.

WATERCRESS. LEMON DILL BUTTER.

| FRIES | (VGI) | 4.5 |
|---|-------|-----|
| CAULIFLOWER CHEESE BROWN BUTTER. CRISPY KALE. | (V) | 6 |
| TRIPLE COOKED CHUNKY CHIPS | (VGI) | 6 |
| SPINACH GRATIN | (V) | 4.5 |
| GARLIC PORTOBELLO MUSHROOMS | (VGI) | 4.5 |
| TENDERSTEM BROCCOLI BLACK GARLIC. LEMON. | (V) | 4.5 |
| ADD: BLACK TRUFFLE & PARMESAN | | 3 |
| | | |

DESSERTS.

| CRÈME BRÛLÉE | | |
|---|---------------|--|
| BAKED COOKIE DOUGH VANILLA ICE CREAM. | | |
| STICKY TOFFEE PUDDING TOFFEE SAUCE. MILK ICE CREAM. | | |
| BAKED CHEESECAKE SEASONAL FRUIT COMPOTE. | | |
| ICE CREAM & SORBET PER SCOOP. | (VGIA SORBET) | |
| CHEESE PLATE ARTISAN CHEESE. CHUTNEY. QUINCE. CRACKERS. | | |