

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



SPICED CORN RIBS ranch dressing (VGI) (120kcal)	5
GORDAL OLIVES (VGI) (105kcal)	5
SOURDOUGH BREAD chimichurri butter, organic Arbequina extra virgin olive oil (VGIA) (626kcal)	6.5
SPRING VEGETABLE THREE BEAN SOUP asparagus, carrot, celery, savoy cabbage, salsa verde, Parmesan (VGIA) (226kcal)	9.5
WARM SMOKED HAM HOCK & PEA SALAD crispy shallots, watercress, radish, mustard dressing (832kcal)	12
SWEETCORN & HALLOUMI FRITTERS pickled cabbage, gochujang mayonnaise, lime (V) (509kcal)	11.5
CRISPY COCONUT SHRIMP Argentinian red prawns, mango salsa, lime, sweet chilli mayo (472kcal)	14
BEEF TARTARE TACOS beef fillet, guacamole, crispy capers, truffle mayo (247kcal)	13.5
CRISPY BUTTERMILK FRIED CHICKEN THIGHS hot honey, Padrón peppers, ranch dressing (532kcal)	12
GOLDEN CROSS GOAT'S CHEESE CROSTINI pea, broad bean, mint salad, truffle honey (V) (275kcal)	10
BAKED QUEENIE SCALLOPS chorizo crumb, salsa verde (309kcal) supplement 7	17.5
GRILLED CORNFED CHICKEN CAESAR smoked anchovies, baby gem, Parmesan, sourdough croutons & jus gras (1298kcal)	21
LAMB MEZZE MIXED GRILL cutlet, kofta, merguez sausage, hummus, cucumber tahini sesame salad, pickled red onion, flatbread (2650kcal)	25
STUFFED ROMANO PEPPER Provençal jumbo couscous, roasted red pepper sauce, plant-based stracciatella, herb salad (VGI) (726kcal)	19.5
GRILLED SWORDFISH STEAK sweet potato lime pickle, raita (637kcal)	23
TIGER PRAWN, WHITE CRAB, FENNEL, PASTIS LINGUINE handpicked white crab, shaved fennel, crème fraîche, dill (481kcal)	22
MAL BURGER streaky bacon, Gruyère cheese, relish, French glazed bun, fries (1369kcal)	19.5
FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant-based brioche, fries (VGI) (908kcal)	19.5

MAISON BIEN / PROTEIN BOWLS

GRILLED TROUT FILLET, CRISPY HARISSA CHICKPEAS green lentils, pickled red onion, Kalamata olives, cucumber & ranch dressing, watercress & spinach salad (733kcal)	22
ROAST BUTTERNUT SQUASH, BARREL AGED FETA roast cherry tomatoes, Kalamata olives, avocado & toasted seeds (VGIA) (482kcal)	22
GRILLED FLAT IRON, TWO FRIED EGGS sliced avocado, roast cherry tomatoes, organic Arbequina extra virgin olive oil & flakes, watercress & spinach salad (594kcal)	24

Hotel residents on a dinner inclusive package can choose 2 or 3 courses & a side (dependent on package)
Supplements apply to some dishes, as indicated

DRY-AGED, GRASS-FED BEEF

served with roasted onion and watercress

FILLET 200g (441kcal) supplement 19	39
FLAT IRON 220g frites (968kcal)	26
NEW YORK STRIP 250g (752kcal) supplement 9	29

FRIES (VGI) (667kcal)	5.5
BLACK TRUFFLE & PARMESAN FRIES (1271kcal)	7.5
TRIPLE COOKED CHUNKY CHIPS rosemary, garlic (V) (329kcal)	7
BUTTERED NEW POTATOES (249kcal)	5.5
BUTTERED SPRING GREENS (VGI) (95kcal)	5.5
GARLIC FLAT CAP MUSHROOMS (185kcal)	5.5
CRISP GEM HEARTS, BLUE CHEESE SALAD crispy onions, buttermilk ranch dressing (287kcal)	6.5
ROCKET, WATERCRESS, PARMESAN SALAD house dressing, balsamic (106kcal)	6.5

BÉARNAISE SAUCE (V) (337kcal)	3
PEPPERCORN SAUCE (205kcal)	3
CHIMICHURRI BUTTER (690kcal)	3

CRÈME BRÛLÉE (V) (793kcal)	9.5
DARK CHOCOLATE MOELLEUX CAKE fresh raspberries, crème fraîche (379kcal)	9.5
MIXED BERRY CINNAMON OAT CRUMBLE vanilla custard (VGI) (527kcal)	9.5
STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream (V) (826kcal)	9.5
MILK ICE CREAM AFFOGATO honeycomb, double espresso (VGIA) (301kcal) add shot of Amaretto 5	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE	12

Blue Murder, Yarlington, 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.

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 1114999



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.