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 passe, 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	16.75
BAD BOY GOOD GIRL Absolut Blue Vodka, Champagne, Briottet Rhubarb Liqueur, strawberry, lime	15
PINEAPPLE CAIPIRINHA Sagatiba Cachaça, pineapple, lime, sugar	13
SPICY MARGARITA Chilli crisp 818 Reposado Tequila, Rosaluna Mezcal, grapefruit, lime, agave, chilli	14
RHUBARB & BASIL GIMLET Brockmans Gin, Briottet Rhubarb Liqueur, lime, sugar, basil, bitters	13
FOREST DAIQUIRI Forest Everleaf, lime, honey (AF)	11



GORDAL OLIVES (VGI) (105kcal) 5

PIGS IN BLANKETS hot honey (810kcal) 7

ROSEMARY SEA SALT FOCACCIA organic Arbequina olive oil, aged balsamic (VGIA) (626kcal) 6.5

> Our JANIROC Arbequina is guaranteed to contain more than 325 mg/kg of polyphenols, placing it among the extra virgin olive oils naturally rich in these beneficial compounds. Fresh and aromatic, with green and floral notes, it offers a delicate texture, remarkable fruitiness and a balanced finish. The result is an extra virgin olive oil that combines sensory pleasure with nutritional value.

ROAST CELERIAC & APPLE SOUP spring onion, chives, truffle oil (VGI) (197kcal) 9.5

CRISPY BUTTERMILK FRIED CHICKEN THIGHS buffalo hot sauce, Padrón peppers, blue cheese, ranch dressing (544kcal) 12

GRILLED ARGENTINIAN RED PRAWNS burnt chilli lime butter, coriander, grilled sourdough (714kcal) 15

ROASTED MARINATED BEETROOT whipped plant-based feta, spiced toasted seeds, fennel, dill oil (VGI) (634kcal) 12

CONFIT DUCK, CHICKEN & SOUR CHERRY TERRINE fig chutney, winter leaves, grilled sourdough (165kcal) 14.5

TREACLE CURED SALMON kohlrabi remoulade, herb crème fraîche, Nordic sesame bread (728kcal) 16

PAN-FRIED SCALLOPS, BLAGGIS PUDDING pickled, roasted, puréed cauliflower (350kcal) 17

BALLOTINE OF FREE-RANGE TURKEY prosciutto, sage & onion stuffing, anise carrot purée, cranberry compote, pig in blanket (1324kcal) 23

GRILLED PORK TOMAHAWK FORESTIÈRE sautéed Ratte potatoes, wild mushrooms, & jus vinaigrette (772kcal) 29

SLOW BRAISED BEEF DAUBE fried onion ring, sweet parsnip purée, chimichurri (1082kcal) 26

ROAST BLACK BREAM chunky puttanesca sauce, aubergine, Kalamata olives, capers, tomatoes, dill (312kcal) 24

SMOKED HADDOCK FISHCAKE buttered spinach, grain mustard sauce & poached egg (670kcal) 22

MASALA CURRY choice of mushroom or chicken breast, saffron pilaf rice, raita, onion seed flatbread (VGIA) (892/1229kcal) 24

MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1552kcal) 19.95

> STACK IT UP Upgrade to the stack – add onion rings and a hot honey chicken slider to your mal burger (2152kcal) 7

FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant-based brioche (VGI) (1108kcal) 19.95

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

DRY-AGED, GRASS-FED BEEF

all steaks are served with roasted onion and watercress

FLAT IRON 220g frites (951kcal) 26

NEW YORK STRIP 250g (941kcal) 29

FILLET 200g (335kcal) 39

CHÂTEAU MALMAISON Indulge in a Châteaubriand for two, echoing the romance and refinement of Napoleon and Joséphine's residence. Sliced 500g fillet, served with watercress, roasted onion, cowboy butter, peppercorn sauce (2257kcal) 80

FRIES (VGI) (489kcal) 6

BLACK TRUFFLE & PARMESAN FRIES truffle mayo (626kcal) 8

BEER-BATTERED ONION RINGS (VGI) (330kcal) 6

TRUFFLE MASH Westcombe Cheddar, black truffle, crème fraîche (V) (436kcal) 8

BRAISED RED CABBAGE (112kcal) 6

GARLIC FLAT CAP MUSHROOMS (VGI) (194kcal) 6

CLEMENTINE-GLAZED CARROTS (VGI) (227kcal) 6

HOUSE SALAD mixed leaves, toasted seeds, house dressing (VGI) (196kcal) 6

BÉARNAISE SAUCE (V) (410kcal) 4

PEPPERCORN SAUCE (310kcal) 4

COWBOY BUTTER (379kcal) 4

CRÈME BRÛLÉE (V) (759kcal) 9.5

VANILLA CHEESECAKE mulled wine spiced poached pear & blackberries (443kcal) 9.5

SPICED PLUM, CASSIS CRUMBLE vanilla custard (VGI) (484kcal) 9.5

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (818kcal) 9.5

CHRISTMAS PUDDING winter berries, vanilla custard (111kcal) 9.5

ICE CREAM & SORBET (VGIA) (70kcal) 3 per scoop

CHEESE PLATE 12

Colston Bassett stilton, Westcombe Cheddar, Valençay goat – truffle honey, fig chutney, quince, crackers (589kcal)

> Valençay Cheese – A Slice of History. Legend says Napoleon Bonaparte sliced the tip from Valençay cheese, its pyramid shape reminding him of his defeat in Egypt. Its distinctive flat top remains today.

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

HUGO SPRITZ St-Germain Liqueur, Prosecco, soda, lime, mint 13

FRENCH 75 Champagne, Tanqueray Gin, lemon, sugar 15

CLOVER CLUB Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry 13

PINEAPPLE CAIPIRINHA Sagatiba Cachaça, pineapple, lime, sugar 13

PEACHES & CREAM Absolut Vanilia Vodka, Briottet Crème de Pêche, vanilla, peach, lime, bitters 13

INFIDELITY

SPICY MARGARITA Chilli crisp 818 Reposado Tequila, Rosaluna Mezcal, grapefruit, lime, agave, chilli 14

PORNSTAR MARTINI Absolut Vanilia Vodka, Passoã Liqueur, lime, passion fruit, Prosecco 13

BAD BOY GOOD GIRL Absolut Blue Vodka, Champagne, Briottet Rhubarb Liqueur, strawberry, lime 15

MAI TAI Bacardi Carta Negra Rum, Mount Gay Golden Rum, Cointreau, orgeat syrup, lime, pineapple 13

THE 'MAL' AFFAIR Absolut Blue Vodka, St-Germain Liqueur, Aperol Liqueur, grapefruit, lemon, sugar 13

FORGIVENESS

RHUBARB TRIANGLE Chase Rhubarb & Bramley Apple Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, bitters, rosemary, Fever-Tree Mediterranean tonic 13

AMERICANO Campari bitters, Martini Rubino Vermouth, orange foam, soda, orange 13

LA ROSITA 818 Reposado Tequila, Martini Ambrato Vermouth, Campari bitters, Martini Rubino Vermouth, lemon 14

RHUBARB & BASIL GIMLET Brockmans Gin, Briottet Rhubarb Liqueur, lime, sugar, basil, bitters 13

CARAJILLO 818 Reposado Tequila, Licor 43 Liqueur, espresso, orange 13

POWER

ESPRESSO MARTINI Absolut Blue Vodka, Tosolini Expre Liqueur, espresso, sugar 13

OAXACILLIN Rosaluna Mezcal, ginger, lemon, agave, salt 14

TRUFFLE NEGRONI Tanqueray Gin, Martini Reserva Rubino Vermouth, Campari bitters, truffle 14

LA LOUISIANA Rittenhouse Rye Whiskey, Martini Rubino Vermouth, Benedictine Liqueur, Absinthe, bitters 15

BEURRE NOISETTE OLD FASHIONED Woodford Reserve Bourbon, butter, sugar, bitters 13

RETRO

BRAMBLE Tanqueray Gin, Briottet Crème de Mure Liqueur, lemon, blackberry 13

COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime 13

CLASSIC MARTINI Your way. Tanqueray Gin or Belvedere Vodka, Martini Ambrato Vermouth, lemon or olive 13

KIR ROYALE Champagne, Crème de Cassis Liqueur 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 13

OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters 13

SIDECAR Hennessy VS Cognac, Cointreau Liqueur, lemon, sugar 13

PIÑA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime 13

APEROL SPRITZ Aperol Liqueur, Prosecco, soda 13

BLOODY MARY Sapling Vodka, tomato, spices 13

PERFECT SERVES

BERRY & BLOOM Brockman Gin, Fever-Tree Elderflower Tonic, blueberry, grapefruit 13

VIENNA NIGHT Tanqueray Gin, Briottet Poire William Liqueur, St-Germain Liqueur, Fever-Tree Apricot Soda, lemon 13

DARK & STORMY Bacardi Spiced Rum, Fever-Tree Ginger Beer, lime, mint 13

MEDITERRANEAN Gin Mare Gin, Fever-Tree Mediterranean Tonic, olives, orange 13

CITRONCELLO SPRITZ Sustainable Citroncello, Tanqueray 10 Gin, Prosecco, lemon 13

NON-ALCOHOLIC

COS-NO-POLITAN Mountain Everleaf, cranberry, lime, sugar 11

FOREST DAIQUIRI Forest Everleaf, lime, honey 11

MARINE SPRITZ Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime 11

NO-JITO Marine Everleaf, lime, sugar, soda, mint 11

ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger Ale, orange 11

POR-NO STAR MARTINI Forest Everleaf, passion fruit, pineapple, lime, Eins, Zwei, Zero sparkling non-alcoholic wine 11

CHAMPAGNE

	125ml	Bottle	Magnum
CUVÉE MALMAISON BRUT Lombard	12.5	72.5	
VEUVE CLICQUOT YELLOW LABEL BRUT	16.75	99	195
VEUVE CLICQUOT ROSÉ	18.5	109	
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	7.5	10.5	20.5	29.5
ZINFANDEL BLUSH ROSÉ Zin Heaven, California, USA	7.75	10.75	20.75	30
PROVENCE ROSÉ Love by Léoube, Côtes de Provence, France (organic)	10.5	14.5	28.5	42

WHITE WINE

	175ml	250ml	500ml	Bottle
MAISON BLANC Anciens Temps, Vin de France	7.5	10.5	20.5	29.5
CHENIN BLANC Wild Garden, Cape Coast, South Africa	7.75	10.75	20.75	30
TORRONTES Munay, El Porvenir de Cafayate, Argentina	8.5	11.5	22.5	34
RIOJA Tempranillo Blanco, Nivarius, Spain	8.95	12.5	24.5	36
PINOT GRIGIO Pitatti, Friuli-Venezia Giulia, Italy	9.25	12.95	25.5	38
CHARDONNAY The Stump Jump, d'Arenberg, McLaren Vale, SA, Australia	9.5	13.5	26.5	39
RIESLING Rag & Bone, Smalltown Vineyards, Eden Valley, Australia	9.5	13.5	26.5	39
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	10.5	14.5	28.5	42

SOMMELIER'S CHOICE

	Bottle
A SEGRETA BIANCO, PLANETA	42

Sicily, Italy

La Segreta Bianco by Planeta is a quality, fresh, vibrant, and approachable organic Sicilian white wine! Typically blending Chardonnay and Grillo with local other varieties, offering bright citrus aromas, a crisp, tangy, saline-tinged, delicious structure. A really lovely white wine that pairs with a range of dishes from our menu or something different to enjoy on its own!

WHITE WINE

	Bottle
GAVI DEL COMUNE DI GAVI Minaia, Italy	46
GRÜNER VELTLINER Franz & Friends, Kremstal, Austria	48
ALBARIÑO Martín Códax, Rías Baixas, Spain	49
SAUVIGNON BLANC Craggy Range, Martinborough, New Zealand	55
CHABLIS Domaine De Vauroux, France	59
SANCERRE 'Terres Blanches', Domaine Roblin, France	65
CHARDONNAY 'Director's Cut'	69
POUILLY-FUISSÉ Domaine Ferret, Burgundy, France	89

RED WINE

	175ml	250ml	500ml	Bottle
MAISON ROUGE Anciens Temps Rouge, Vin de France	7.5	10.5	20.5	29.5
MERLOT Reserva, Viña Echeverría, Valle De Curicó, Chile	7.75	10.75	20.75	30
PRIMITIVO 'Il Pumo', Salento, San Marzano, Puglia, Italy	8.5	11.5	22.5	34
CABERNET SAUVIGNON 'Man with the Ax' Showdown, California, USA	8.95	12.5	24.5	36
SHIRAZ 'Winemakers Reserve', Berton Vineyard, Padthaway, SA, Australia	9.25	12.95	25.5	38
MAL-BEC Mendoza, Argentina	9.5	13.5	26.5	39
RIOJA CRIANZA Finca San Martín, Torre De Oña, Spain	9.5	13.5	26.5	39
PINOT NOIR 'Are You Game', Fowles, Victoria, Australia	10.5	14.5	28.5	42

SOMMELIER'S CHOICE

	Bottle
COYAM BY EMILIANA Colchagua Valley, Chile (Organic)	48

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.

RED WINE

	Bottle
PINOT NOIR Creation Wines, Walker Bay, South Africa	54
RIBERA DEL DUERO Reserva, Rippa Dorii 'Salomon', Spain	58
SAINT-ÉMILION Grand Cru, Chateau l'Eglise d'Armens, Bordeaux, France	64
CHÂTEAUNEUF DU PAPE Cuvée Les Pierres, France	68
MALBEC Catena Alta, 'Historic rows', Mendoza, Argentina	78
BAROLO Serralunga d'Alba DOCG, Fontanafredda, Italy	82
GEVREY CHAMBERTIN Vallet Freres, Burgundy, France	86
AMARONE DELLA VALPOLICELLA Valpantena, DOCG, Italy	89
CABERNET SAUVIGNON 'RESERVE SELECTION' Raymond Vineyards, Napa Valley, California, USA	99

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

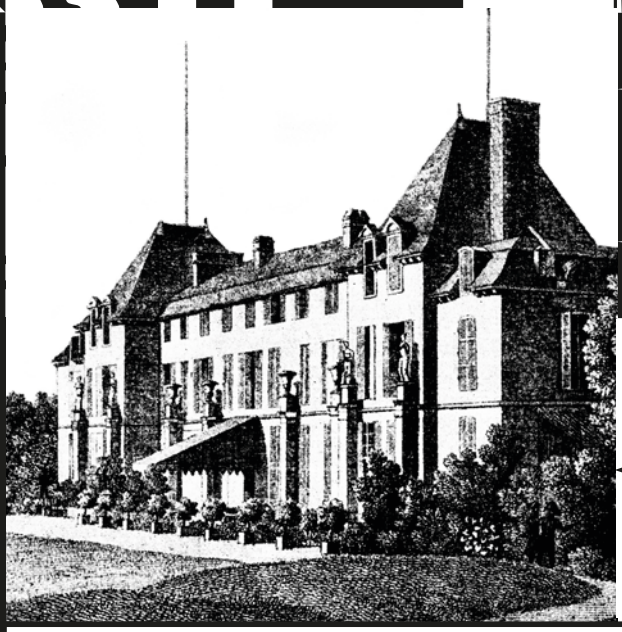
A natural, low-intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes.

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

125ml glasses also available on bottles with by-the-glass prices

WHAT'S ON AT Chez Mal



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

CHEZ MAL FILLET OF FISH BURGER
beer battered cod, tartare sauce, gherkin, fries
Served with a glass of Prosecco.



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

THE CHÂTEAU ROAST

2 COURSES 29.95PP
3 COURSES 34.95PP

Tradition, fired up. Roasted meats, rich jus, and sides that steal the spotlight, all with château-style charm. This isn't just Sunday lunch. Stay a little longer... it's the kind of indulgence you'd gladly sin for.

AFTERNOON TEA 29.5PP

THE NOUVEAU CLASSIC
A TIMELESS TRADITION, REDEFINED
We've taken the classic and given it the full Château treatment, rebellious, refined, and just a little bit risqué.