

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

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

MALTONICALS

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

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:

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

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

DESSERTS

VANILLA CRÈME BRÛLÉE 888 kcal
STICKY TOFFEE PUDDING, caramel sauce & vanilla ice cream 858 kcal
PINEAPPLE CARPACCIO, chilli, lime & mint syrup, coconut sorbet 239 kcal
ICE CREAM & SORBET COUPE 70 kcal
ARTISAN CHEESE SLATE, 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 Vegetarian alternative available
- Does not include any ingredients derived from animals
- Alternative available that does not include any ingredients derived from animals
- Does not include any gluten containing ingredients
- 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 12.5% will be added to your bill