

# SUNDAY LUNCH.

2 COURSES £27.5<sup>PP</sup> | 3 COURSES £32.5<sup>PP</sup>

HELP YOURSELF TO APPETISERS FROM THE CHEF'S TABLE.  
CHOOSE SUNDAY ROAST OR MAIN. CHOOSE A DESSERT.

## 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

*Malmaison*  
BAR & GRILL



(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](http://malmaison.com)

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill

## THE CHEF'S TABLE.

A SELECTION OF UNLIMITED HORS D'OEUVRES INCLUDING A SELECTION OF SALADS, ANTIPASTI, SEAFOOD, SERVED WITH ARTISAN BREADS, OLIVES, DRESSINGS, CHUTNEYS.

### SOUP OF THE DAY

### JEWELLED COUSCOUS

### POTATO & MUSTARD SALAD

### GREEK SALAD

### CHIPOTLE SLAW

### CUCUMBER YUZU SALAD

### GRILLED MARINATED VEGETABLES

### SERRANO HAM, CHORIZO & SALAMI

### SMOKED & CURED SALMON

### CLASSIC PRAWN COCKTAIL

## PASTA.

### CHARRED LEEK CARBONARA

PAPPARDELLE. CRÈME FRAÎCHE. PECORINO.

(V)

### PORK CHEEK RAGÙ

PAPPARDELLE. PARMESAN.

## SALADS.

### CLASSIC CAESAR

GEM LETTUCE. BOILED BURFORD BROWN EGG. SMOKED ANCHOVIES.  
SOURDOUGH CROUTONS. PARMESAN.

ADD:

### GRILLED SALMON TIGER PRAWNS OR CHICKEN BREAST

## MAL SUNDAY ROAST.

### SIRLOIN OF BEEF GRASS FED

SERVED WITH THYME & ROSEMARY YORKSHIRE PUDDING.  
ROAST POTATOES. CAULIFLOWER CHEESE. TENDERSTEM BROCCOLI. GRAVY.

## GRILLS.

### BURGERS SERVED WITH FRIES & B&G RELISH.

### B&G BURGER GRUYÈRE. AYRSHIRE BACON.

### BLUE CHEESE BEAUVALE CHEESE. CARAMELISED ONION.

### PORTOBELLO MUSHROOM

HALLOUMI. GOCHUJANG. CREMATA.

(VGI)

## GRILLS

### BONELESS HALF CHICKEN

PARMESAN. FINE BEANS. PESTO DRESSED SALAD.

### HARISSA ROASTED HERITAGE CARROTS

CHICKPEAS. WHIPPED FETA. MAPLE DRESSING.

(VGI)

### GRILLED STONE BASS

MUSSEL. TOMATO. SAMPHIRE VINEGARETTE.

### CATCH OF THE DAY

WATERCRESS. LEMON DILL BUTTER.

## DESSERTS.

### CRÈME BRÛLÉE

### STICKY TOFFEE PUDDING TOFFEE SAUCE. MILK ICE CREAM.

### BAKED CHEESECAKE SEASONAL FRUIT COMPOTE.

### ICE CREAM & SORBET

(VGIA SORBET)

### CHEESE PLATE ARTISAN CHEESE. CHUTNEY. QUINCE. CRACKERS.