

LITTLE KICK STARTS.

PADRON PEPPERS	(VGI)	5
FRESHLY BAKED BRIOCHE WHIPPED SMOKED BUTTER.		6
BEEF BRISKET BITES SMOKED TOMATO CHUTNEY.		9
ARTISAN SOURDOUGH BREAD BASKET BALSAMIC. EXTRA VIRGIN OLIVE OIL. WHIPPED SMOKED BUTTER.	(V)	5

STARTERS.

PEA & WATERCRESS SOUP	(VGI)	7.5
BUFFALO CHICKEN CELERY. BLUE CHEESE.		10
BEETROOT & GIN CURED SALMON PICKLED CUCUMBER. DILL MAYONNAISE.		11
BLOODY SHRIMP COCKTAIL KING PRAWNS. BLOODY MARY DIP. LETTUCE PRAWN COCKTAIL TACO.		12 SUPP 2

SALADS.

CLASSIC CAESAR GEM LETTUCE. BOILED BURFORD BROWN EGG. SMOKED ANCHOVIES. SOURDOUGH CROUTONS. PARMESAN.		14
BLUE CHEESE BIBB LETTUCE. SPICED PECANS. BEAUVALE. APPLE. CELERY.	(V)	14
GARDEN MIXED LEAVES. AVOCADO. TOMATO. CUCUMBER. RED ONION. HOUSE DRESSING.	(VGI)	12
ADD: GRILLED SALMON, TIGER PRAWNS OR CHICKEN BREAST		6



(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

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

GRILLS.

ALL OUR GRILLED DISHES ARE FINISHED OVER BLAZING BINCHOTAN COALS ON THE KASAI KONRO GRILL, A TRADITIONAL JAPANESE BBQ.

THIS METHOD USES INTENSE HEAT TO INFUSE A DISTINCTIVE OAK FLAVOUR INTO EVERY BITE. BINCHOTAN BURNS HOT, CLEAN, AND LONG, PROVIDING A SUSTAINABLE WAY TO ENHANCE THE AUTHENTIC BBQ FLAVOUR.

STEAKS GRASS FED SERVED WITH ROASTED ROSCOFF ONION.		
FLAT IRON 220G. WITH FRITES		26 SUPP 6
NEW YORK STRIP 250G.		29 SUPP 9
NEW YORK STRIP 500G.		49.5 SUPP 29.5
FILLET 200G.		39 SUPP 19
BURGERS SERVED WITH FRIES & B&G RELISH.		
B&G BURGER GRUYÈRE. AYRSHIRE BACON.		18.5
BLUE CHEESE BEAUVALE CHEESE. CARAMELISED ONION.		18.5
PORTOBELLO MUSHROOM HALLOUMI. GOCHUJANG CREMATTA.	(VGI)	18.5

GRILLS		
BONELESS HALF CHICKEN PARMESAN. FINE BEANS. PESTO DRESSED SALAD.		19.5
HARISSA ROASTED HERITAGE CARROTS CHICKPEAS. WHIPPED FETA. MAPLE DRESSING.	(VGI)	16.5
GRILLED STONE BASS MUSSEL. TOMATO. SAMPHIRE VINAIGRETTE		19
CATCH OF THE DAY WATERCRESS. LEMON DILL BUTTER.		MP

SAUCES		
PEPPERCORN		3
BLACK GARLIC & PARSLEY BUTTER GORGONZOLA BUTTER		3

SIDES.

FRIES	(VGI)	4.5
TRIPLE COOKED CHUNKY CHIPS	(VGI)	6
GARLIC PORTOBELLO MUSHROOMS	(VGI)	5
TENDERSTEM BROCCOLI BLACK GARLIC. LEMON.	(V)	5
MIXED LEAF SALAD	(VGI)	4.5
ADD: BLACK TRUFFLE & PARMESAN		3

DESSERTS.

CRÈME BRÛLÉE		8.5
STICKY TOFFEE PUDDING TOFFEE SAUCE. MILK ICE CREAM.		8.5
BAKED CHEESECAKE SEASONAL FRUIT COMPOTE.		8.5
ICE CREAM & SORBET PER SCOOP.	(VGIA SORBET)	2.5
CHEESE PLATE ARTISAN CHEESE. CHUTNEY. QUINCE. CRACKERS.		9.5

**TO ORDER ROOM SERVICE
PLEASE DIAL 0**