



PRIVATE DINING

Malmaison



UN £18

One glass of Prosecco
½ bottle of Maison Blanc, Rouge or Rosé
Still & sparkling water

DEUX £27

One glass of Cuvée Malmaison Brut Champagne
or Malchemy Premium Gin & Tonic
½ bottle of Premium wine
White: Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy*
Red: Cabernet Sauvignon, 'Man with the Ax'
Showdown, California, USA*
Still & sparkling water

TROIS £34

One glass of Veuve Clicquot, Malchemy Premium
Gin & Tonic or Signature Cocktail
½ bottle of Prestige wine
White: Sauvignon Blanc, Crowded House,
Marlborough, New Zealand*
Red: Mal-bec, Mendoza, Argentina*
Still & sparkling water

AL FRESCO £18

One glass of Prosecco or Pimms or Aperol Spritz
½ bottle of Maison Blanc, Rouge, Rosé
Still & sparkling water

ADDITIONS

Glass of Prosecco £9
Glass of Champagne £12.50
Beer Buckets – 24 Bottles £100
Choose from Tiger, Sol & Heineken
Bucket of 12 Soft Drinks £29.00
Choose from Schweppes Lemonade,
Fever-Tree Ginger Beer 200ml, Fever-Tree British
Apple 275ml, Fever-Tree Sicilian Lemonade 275ml,
Appletiser 275ml, Franklin & Sons Raspberry or
Elderflower Lemonade 275ml, Coca-Cola 330ml
or fruit juices 175ml

All prices are per person. *Wines are subject to change based on availability.

DRINKS



£37.50 per person

Sourdough bread, whipped smoked butter (V)

STARTERS

Roasted red pepper & tomato soup (VGI)

Beetroot & gin cured salmon, pickled cucumber, dill yoghurt dressing

Grilled chicken thigh skewer, spring onion, coconut, mango dip

MAINS

Grilled free range pork chop, pickled red cabbage, grilled apple

Pan fried bream, grilled fennel, tarragon caviar cream sauce

Miso roasted aubergine, whipped feta, crispy onion, peperonata (VGI)

All served with winter greens & roasted rosemary new potatoes (VGI)

DESSERTS

Crème brûlée (V)

Coconut rice pudding, toasted coconut, seasonal fruit compote (VGI)

Seasonal fruit crumble, vanilla custard (V)

Cheese plate, artisan cheese, chutney, quince, crackers



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MAISON



£45 per person

Sourdough bread, whipped smoked butter (V)

STARTERS

Curried parsnip soup, mint yoghurt dressing, parsnip crisps (VG1)

Classic chicken caesar, gem lettuce, Burford Brown boiled egg, smoked anchovies, sourdough croutons, Parmesan

Classic prawn cocktail, tiger prawn, cocktail sauce, crisp iceberg

MAINS

Roasted cauliflower, Puy lentils, salsa verde, coconut yoghurt dressing (VG1)

Maple glazed salmon, baked sweet potato mash, citrus salsa verde

Roasted corn fed chicken breast, Parmesan, fine beans, pesto dressed salad

All served with winter greens & roasted rosemary new potatoes (VG1)

DESSERTS

Banana & chocolate crème brûlée (V)

Baked cheesecake, seasonal fruit compote (V)

Cheese plate, artisan cheese, chutney, quince, crackers

Coconut rice pudding, toasted coconut, seasonal fruit compote (VG1)

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SAVOUR



£55 per person

Sourdough bread, whipped smoked butter (V)

STARTERS

Jerusalem artichoke & chestnut soup, black truffle, crispy artichokes (VGI)

Cobb salad, cranberries, squash, apple, Cropwell Bishops' Stilton, sliced avocado, ranch dressing (V)

Beef, juniper & pancetta terrine, pickled vegetables, sweet mustard mayo, grilled sourdough

Grilled tiger prawns, burnt chilli, coriander, lime butter

MAINS

Fillet steak (200g), roasted Roscoff onion, watercress, peppercorn sauce

Charcoal roasted monkfish tail, herb dressing, green salad, charred lemon

Root veggi & lentil shepherd's pie (VGI)

All served with winter greens & roasted rosemary new potatoes (VGI)

DESSERTS

Baked cookie dough, vanilla ice cream (V)

Sticky toffee pudding, toffee sauce, milk ice cream (V)

Cheese plate, artisan cheese, chutney, quince, crackers

Coconut rice pudding, toasted coconut, seasonal fruit compote (VGI)

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INDULGE



The classic afternoon tea, reimagined £29.5 per person

Why not upgrade to our Prosecco Afternoon Tea? £36.5 per person

SAVOURIES

Mal B&G slider, Gruyère, Ayrshire bacon

Beef brisket bite, smoked tomato chutney

Tuna taco, guacamole, spring onion, soy, sesame, lime

Buffalo buttermilk fried chicken thighs

SWEET TREATS

Sticky toffee scone, served warm with clotted cream

Fab lollies

Carrot opera cake

Cookie dough sundae

TEA

Core to this afternoon ritual, tea takes centre stage

English breakfast

Naturally decaffeinated breakfast

Earl Grey

Afternoon Darjeeling

Organic chamomile

Organic peppermint

Blackberry & raspberry

Lemon & ginger

Green tea with lemon

Green tea with jasmine

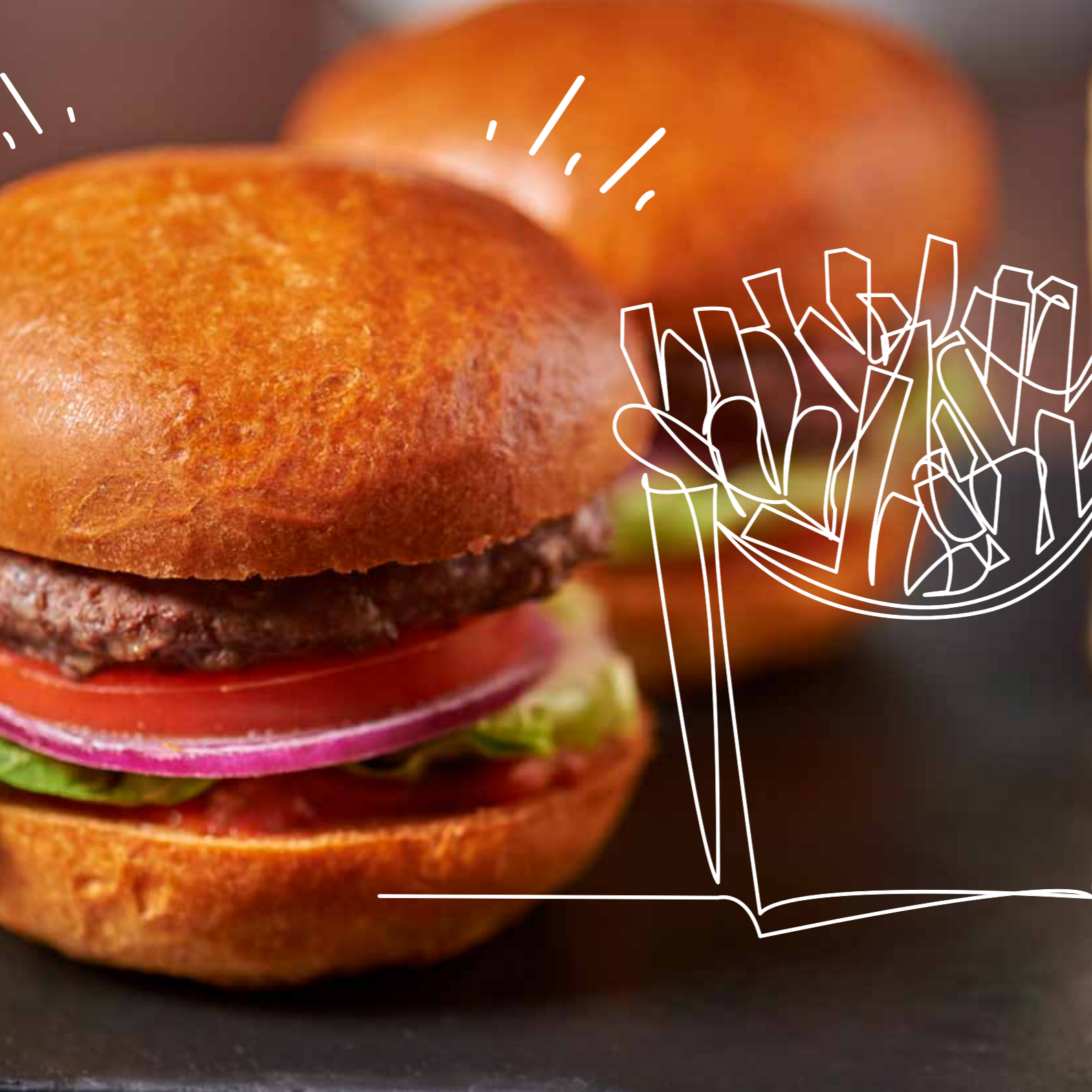
Vegan alternative menu also available.

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AFTERNOON TEA



KIDS

STARTERS £4

Soup of the day, bread & butter (VGI)

Smoked salmon & cucumber, bread & butter

Tomato & mozzarella salad (VGI)

Cheesy garlic bread (V)

MAINS £8.5

Mini burger sliders & relish (VGIA)

Grilled chicken breast & gravy

Cumberland sausages & baked beans

Breaded cod goujons & peas

Vegetable pasta, tomato sauce, basil & mozzarella (V)

Served with tenderstem broccoli, fries or salad

MAL SUNDAY ROAST £10.5

Available Sundays only

Roast beef or chicken breast, served with all the trimmings, including a Yorkshire pud!

DESSERTS £4

Cookie dough, vanilla ice cream

Mal mini hot chocolate, vanilla ice cream, hot chocolate sauce & honeycomb (V)

Mixed berry bowl & sorbet (VGI)

Ice cream selection (V)



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£59 per person
(minimum of 6 people)

SHARING STARTERS

Baked brioche, whipped smoked butter (V)
Beef brisket bites, smoked tomato chutney
Beetroot & gin cured salmon, pickled cucumber, dill mayonnaise
Roast mixed beetroot salad, whipped feta, spiced toasted seeds, nasturtium leaves (VGI)

SHARING MAINS

Whole grilled sea bass, watercress, charred lemon
New York strip, cooked over Bincho coal, sliced, herb butter, roasted onion
Roasted cauliflower, Puy lentils, salsa verde, coconut yoghurt dressing (VGI)

SIDES

Creamed spinach gratin
Triple cooked chunky chips, rosemary, garlic (VGI)
Tenderstem broccoli, black garlic, lemon (VGI)
Mixed leaf salad, bitter leaves, house dressing (VGI)

SHARING DESSERTS

Baked cheesecake, seasonal fruit compote (V)
Cheese plate, artisan cheese, chutney, quince, crackers



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SHARING MENU



£4 per bowl

Add £6 for flat iron steak

We recommend 5 bowls per person (3 bowls, 1 side, 1 dessert)

Minimum of 20 people

BOWLS

Sliced flat iron steak, watercress

Butternut squash *reginette*, roasted squash, sage, Cropwell Bishops' stilton, toasted pumpkin seeds (V)

Roasted chicken breast, Parmesan, fine bean, pesto dressed salad

Roasted cauliflower, Puy lentils, salsa verde, coconut yoghurt dressing (VGI)

Slow braised beef *daube*, smoked mash, glazed shallot, portobello mushroom

Root veggi & lentil shepherd's pie (VGI)

Catch of the day, watercress, lemon dill butter

SIDES

Fries (VGI)

Mac n cheese, brown butter, crispy kale

Triple cooked chunky chips (VGI)

Garlic portobello mushrooms (VGI)

Tenderstem broccoli, black garlic, lemon (VGI)

DESSERTS

Crème brûlée (V)

Sticky toffee pudding, butter scotch sauce (V)

Baked cheesecake, seasonal fruit compote (V)

Strawberry Vacherin sundae (V)

Cheese plate, artisan cheese, chutney, quince, crackers £5 supp



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BOWL FOOD



£25 per person

Minimum of 20 people

Choice of 1 salad, 2 wraps, 2 bowls, 2 sides, 1 dessert

SALADS

Blue cheese, bib lettuce, spiced pecans, Beauvale, apple, celery

Garden, mixed leaves, tomato, cucumber, red onion (VGI)

Classic Caesar, gem lettuce, anchovies, sourdough croutons, Parmesan

WRAPS & ROLLS

Tomato houmous, vegan feta wrap, cucumber, spring onion (VGI)

Crispy Buffalo chicken brioche roll, hot sauce, celery,

iceberg lettuce, blue cheese

Fish finger wrap, cod goujons, tartare sauce, iceberg lettuce

Roast beef brioche roll, roasted Roscoff onion mayonnaise,

crispy onion, baby watercress

Portobello mushroom, halloumi, crematta (VGI)

SIDES

Fries (VGI)

Cauliflower cheese, brown butter, crispy kale (V)

Triple cooked chunky chips (V)

Garlic portobello mushrooms (VGI)

Tenderstem broccoli, black garlic, lemon (V)

MAINS

Harissa roasted heritage carrots, chickpeas, whipped feta, maple dressing (VGIA)

Lamb shoulder & veggi shepherd's pie

Root veggi shepherd's pie

Boneless half chicken, Parmesan, fine beans, pesto dressed salad

Catch of the day, watercress, lemon dill butter

Charred leek carbonara, pappardelle, crème fraîche, Pecorino

Steak grass fed, flat iron steak, fries, roasted roscoff onion £6 supp

PUDS

Crème brûlée

Baked cheesecake, seasonal fruit compote

Sticky toffee pudding, toffee sauce, milk ice cream

Strawberry Vacherin sundae

Exotic fruit salad, mango sorbet



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BUFFET



3 for £9 | 5 for £17

- Padrón peppers
- Fried gordal olives
- Black truffle & celeriac arancini, truffle mayonnaise, Pecorino sardo
- Tuna tacos, guacamole, spring onion, soy, sesame
- Beef brisket bites, smoked tomato chutney
- Grilled chorizo bites
- Haggis bon bon
- Veggi haggis bon bon



