

artisan stone baked breads Altamura & pain de campagne	4.5
fougasse with garlic butter	4.5
ibérico ham, olives and cornichons with either Altamura and campagne bread or fougasse	10

STARTERS

soup du jour	5.5
chicken liver parfait grilled Altamura bread & fig chutney	8
prawn cocktail classic cocktail sauce & crisp iceberg lettuce	9.5
fresh crab tacos handpicked white crab meat, lime, mango, red chilli & coriander	12
ahi tuna tartare avocado, wasabi, pickled ginger, black sesame & soy dressing	12
pan roasted sea scallops roast sweetcorn purée, chorizo, coriander & spring onion	14.5
fritto misto tiger prawns, calamari & courgette in a tempura batter, sweet chilli & aioli	9
Goan moules cooked in a curry paste, coriander & coconut cream	9
St-Maure goat's cheese salad apple, poached pear with a walnut & raspberry dressing	8.5
prime steak carpaccio watercress, Parmigiano Reggiano & truffle dressing	10.5
Thai BBQ chicken lollipops & arancini sticky roasted wings & deep fried spiced rice balls with a Thai dipping sauce	8.5

GRILLE

All Black Angus steaks served with our signature slow roasted onion & soubise purée & homemade steak sauce

pan roasted Black Angus New York strip steaks 250gm, 350gm, 450gm or 550gm	27/35/45/55
Black Angus ribeye steak 300gm	28
steak frites 250gm marinated rump steak, pomme frites, watercress & confit tomato	22
chicken grille Thai salad, toasted peanuts & satay sauce	16
Mal burger Ayrshire bacon, Gruyère cheese, pommes frites & burger relish	17.5
chickpea, lentil & bean burger roasted red pepper, spiced yoghurt & pommes frites	15
lobster steamed or grilled half or whole Béarnaise or garlic butter & pommes frites	30/49
New York strip steak & lobster Béarnaise & pomme frites	45

ADD A BUTTER OR SAUCE FOR 1.5

Béarnaise, au poivre, salsa verde, garlic butter or house butter

malmaison-london/ MAINS

herb crusted West Country lamb rack Parmentier potatoes & mint salsa verde	21
Goan moules frites mussels cooked in a curry paste with coconut cream, coriander & pomme frites	17
Severn & Wye smoked haddock fish cake spinach, poached egg & grain mustard sauce	16
seared tuna mignon toasted sesame, pak choi, chilli & miso dressing	25
roast Atlantic cod shellfish vinaigrette & samphire	18
Durum wheat fresh pasta linguini or bucatini	
with grilled tiger prawns, cherry tomatoes, chilli & crab bisque	17
or with roasted red pepper & tomato, chilli, buffalo mozzarella & fresh basil	15

SIDES

pommes frites	6
cumin roasted carrots	6
truffle mash/mash	6/5
sautéed field mushrooms	6
spinach, wilted or gratin	5/6
green beans with feta & Dijon cream	6
pak choi, ginger & chilli	6
tomato & red onion salad	6
salade verte	4

SUNDAY LUNCH UNLIMITED

Experience the ultimate Sunday lunch at Malmaison with our endless Chef's Table, your choice of superb main courses including traditional roasts & a delicious dessert from only 21.95

DESSERT

classic crème brûlée	6.5
Comice pear poached in sweet red wine vanilla crème fraîche & toasted almonds	6.5
lemon meringue cheesecake	6.5
sticky toffee pudding vanilla ice cream & pecan caramel sauce	6.5
Valrhona dark & milk chocolate torte crème Chantilly	6.5
pineapple carpaccio mint, lime, chilli & coconut sorbet	6.5
Mal hot chocolate	6.5
white chocolate & vanilla ice cream, marshmallows & hot chocolate sauce	
ice cream & sorbet coupe	2 per scoop
artisan cheese selection fig chutney, quince & crackers	10

All prices in GBP and include VAT. A discretionary service charge of 12.5% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering.

CHAMPAGNE

	125ml glass	bottle	magnum
Mercier Brut NV	10.5	59	
Malmaison Bubble Time Montoy Brut NV	11.5	62	
Lanson White Label Sec NV	12	70	120
Veuve Clicquot Yellow Label NV	12.5	72	120
Veuve Clicquot Rosé NV	13	77	
Ruinart Blanc de Blanc NV		79	
Ruinart Rosé NV		79	
Veuve Clicquot Brut Vintage 2004		80	
Veuve Clicquot La Grand Dame 2004		140	
Dom Perignon Vintage 2004		160	
Krug Grande Cuvée NV		180	499
Krug Grande Cuvée NV 375ml		95	

SPARKLING WINES

	125ml glass	bottle
Chenin-Sauvignon Blanc, Brut, Marquis de la Tour, France		30
Prosecco, Jeio, Bisol, Valdobbiadene, Veneto, Italy	8	39
Jeio, Rose, Veneto, Italy		40

MALCHEMY COCKTAILS

martini Eristoff vodka or Beefeater gin, dry Martini, olive or twist	8.95
cosmopolitan Belvedere Citrus vodka, Cointreau, Eager cranberry juice, lime juice	8.95
Manhattan Woodford Reserve bourbon, Martini vermouth, Angostura bitters. Sweet, dry or perfect.	8.95
Malmaison fizz Bubble Time Champagne, Belvedere pink grapefruit vodka, Kamm & Sons ginseng, elderflower cordial	12.5
bellini royale Bubble Time Champagne, peach juice	12.5
bad boy, good girl Bubble Time Champagne, Belvedere vodka, fresh lemon, strawberry & rhubarb cordial, fresh strawberries, basil leaves	12.5

malmaison-london WINE LIST

20

WHITE

Maison Blanc,
Languedoc, France

13.5 500ml
7 250ml
5 175ml

RED

Maison Rouge,
Languedoc, France

ROSÉ

22

Chenin Blanc, Kudu Plains,
South Africa

15 500ml
7.5 250ml
5.5 175ml

Tempranillo-Merlot,
Pez de Rio, Spain

Cabernet Sauvignon,
Alto Bajo, Chile

Garnacha-Syrah
Rosado, Pez de Rio,
Spain

25

Chardonnay-Torrontes,
El Colectivo, Argentina

17.5 500ml
9 250ml
6.5 175ml

Pinot Grigio, The
Spee'wah, Australia

Viognier de l'Hospitalet
IGP d'Oc, France

Pinotage, Stellenrust,
Stellenbosch, South Africa

Merlot, Valdivieso, Chile

Syrah, La Serre, Vin de
Pays d'Oc, France

Zinfandel Rosé,
The Bulletin, USA

30

Gavi DOCG, Tuffolo, Italy

20 500ml
10 250ml
7 175ml

Moscatel-Galego,
Prima, Quinta do Vallado,
Portugal

Chardonnay, Miolo Family
Vineyards, Brazil

Malbec, Argentina

Pinot Noir, Little Eden,
Australia

Rioja, Crianza, Castillo
Viento, Spain

Rosé Leoubé, Château
Leoubé, Provence, France

35

Sauvignon Blanc,
Mamaku, New Zealand

24 500ml
12.5 250ml
9 175ml

Chablis, Domaine des
Marronniers, Bernard
Legland, France

Pinot Grigio, Dolomiti
IGT Lageder, Italy

A20 Albarino, Spain

Shiraz, Château Tanunda,
Australia

Malbec, Esquinas de
Argento, Argentina

Cabernet-Merlot, The Pas-
tor's Blend, Journey's End,
Stellenbosch, South Africa

Pinot Noir, Pasarisa,
Patagonia

Sancerre Rosé,
Blanche Eric
Louis, France

45

Sancerre, La Cote Blanche,
Eric Louis, France

Sauvignon Blanc, Weather
Station, Journey's End,
South Africa

Vire Clesse 'Le Mon
Chatelaine', Jean Rijckaert,
France

Chardonnay, Botham
Merrill Willis, Australia

Zinfandel Heritage, Dry
Creek Vineyards, USA

Malbec, Appellation Vista
Flores, Catena, Argentina

Rioja, Reserva Dinastia
Vivanco, Spain

Cabernet Sauvignon,
Botham Merrill Willis,
Australia