

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

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## STARTERS

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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

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## GRILLE

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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

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.

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## MAINS

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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

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## SIDES

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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

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## DESSERT

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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 white chocolate & vanilla ice cream, marshmallows & hot chocolate sauce	6.5
ice cream & sorbet coupe	2 per scoop
artisan cheese selection fig chutney, quince & crackers	10

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## CHAMPAGNE

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	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	

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## SPARKLING WINES

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	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

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## MALCHEMY COCKTAILS

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

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## 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, SpainGarnacha-Syrah  
Rosado, Pez de Rio,  
SpainMacabeo-Sauvignon  
Blanc, Pez de Rio, SpainCabernet Sauvignon,  
Alto Bajo, Chile

25

Chardonnay-Torrontes,  
El Colectivo, Argentina

17.5 500ml

9 250ml

6.5 175ml

Pinotage, Stellenrust,  
Stellenbosch, South AfricaZinfandel Rosé,  
The Bulletin, USAPinot Grigio, The  
Spee'wah, Australia

Merlot, Valdivieso, Chile

Viognier de l'Hospitalet  
IGP d'Oc, FranceSyrah, La Serre, Vin de  
Pays d'Oc, France

30

Gavi DOCG, Tuffolo, Italy

20 500ml

10 250ml

7 175ml

Malbec, Argentina

Rosé Leoubé, Château  
Leoubé, Provence, FranceMoscatel-Galego,  
Prima, Quinta do Vallado,  
PortugalPinot Noir, Little Eden,  
AustraliaChardonnay, Miolo Family  
Vineyards, BrazilRioja, Crianza, Castillo  
Viento, Spain

35

Sauvignon Blanc,  
Mamaku, New Zealand

24 500ml

12.5 250ml

9 175ml

Shiraz, Château Tanunda,  
AustraliaSancerre Rosé,  
Blanche Eric  
Louis, FranceChablis, Domaine des  
Marronniers, Bernard  
Legland, FranceMalbec, Esquinas de  
Argento, ArgentinaPinot Grigio, Dolomiti  
IGT Lageder, ItalyCabernet-Merlot, The Pas-  
tor's Blend, Journey's End,  
Stellenbosch, South Africa

A20 Albarino, Spain

Pinot Noir, Pasarisa,  
Patagonia

45

Sancerre, La Cote Blanche,  
Eric Louis, FranceZinfandel Heritage, Dry  
Creek Vineyards, USASauvignon Blanc, Weather  
Station, Journey's End,  
South AfricaMalbec, Appellation Vista  
Flores, Catena, ArgentinaVire Clesse 'Le Mon  
Chatelaine', Jean Rijckaert,  
FranceRioja, Reserva Dinastia  
Vivanco, SpainChardonnay, Botham  
Merrill Willis, AustraliaCabernet Sauvignon,  
Botham Merrill Willis,  
Australia