

Chez Mal

Where modern British brasserie vibes meet a subtle French twist. We're all about big flavours, bold moves, and a little fire – literally. Think global inspiration, modern techniques, and dishes fired up on our Konro and Josper grills. Tradition? We respect it. Innovation? We live for it. This is classic dining, turned up a notch.

Curated by Chef Director John Woodward, our chefs bring serious energy to the passé, creating exciting, ingredient-driven plates with impressive attention to detail. From prime grass-fed British beef, hand-cut and aged to perfection, to dishes designed to steal the show. And behind the bar? Our mixologists are shaking and stirring some of the most stylish cocktails around.

We take our name and spirit from Château Malmaison, where Napoleon and Josephine threw some of the most legendary feasts in history. We're here to carry that legacy, serving up exceptional food, killer cocktails, and next-level hospitality. And when the night's too good to end? Stay over and indulge a little longer in one of our fabulous rooms.

CUVÉE MALMAISON BRUT Lombard 125ml	12.5
VEUVE CLICQUOT YELLOW LABEL BRUT 125ml	16.75
BAD BOY GOOD GIRL Absolut Blue Vodka, Champagne, Briottet Rhubarb Liqueur, strawberry, lime	15
PINEAPPLE CAIPIRINHA Sagatiba Cachaça, pineapple, lime, sugar	13
SPICY MARGARITA Chilli crisp 818 Reposado Tequila, Rosaluna Mezcal, grapefruit, lime, agave, chilli	14
RHUBARB & BASIL GIMLET Brockmans Gin, Briottet Rhubarb Liqueur, lime, sugar, basil, bitters	13
FOREST DAIQUIRI Forest Everleaf, lime, honey (AF)	11



GORDAL OLIVES	(VGI) (105kcal)	5
FRIED PICKLES	rose harissa mayonnaise (VGI) (308kcal)	6
ROSEMARY SEA SALT FOCACCIA	organic Arbequina olive oil, aged balsamic (VGIA) (568kcal)	6.5
Our JANIROC Arbequina is guaranteed to contain more than 325 mg/kg of polyphenols, placing it among the extra virgin olive oils naturally rich in these beneficial compounds. Fresh and aromatic, with green and floral notes, it offers a delicate texture, remarkable fruitiness and a balanced finish. The result is an extra virgin olive oil that combines sensory pleasure with nutritional value.		
ROASTED BUTTERNUT SQUASH SOUP	sage, toasted seeds, chilli (VGI) (279kcal)	9.5
CRISPY BUTTERMILK FRIED CHICKEN THIGHS	buffalo hot sauce, Padrón peppers, blue cheese, ranch dressing (544kcal)	12
GRILLED ARGENTINIAN RED PRAWNS	burnt chilli lime butter, coriander, grilled sourdough (714kcal)	15
BEETROOT CARPACCIO, STRACCIATELLA	chicory, cranberry & pine nut dressing, nasturtium (VGI) (362kcal)	12
WARM WINTER PANZANELLA SALAD	charred leeks, cavolo nero, preserved lemon, Taleggio cheese, sourdough croutons (429kcal)	12
CITRUS CURED LOCH DUART SALMON	celeriac slaw, capers, crème fraîche, caviar, rye bread (378kcal)	16
PAN-FRIED SCALLOPS, BLAGGIS PUDDING	pickled, roasted, puréed cauliflower (350kcal)	17
CORN-FED CHICKEN BREAST, CREAM OF HARICOT BLANC	pancetta, charred cabbage, sauce gribiche (880kcal)	24
GRILLED PORK TOMAHAWK FORESTIÈRE	sautéed Ratte potatoes, wild mushrooms, & jus vinaigrette (772kcal)	29
BRAISED VENISON STEW, BUTTERMILK HERB DUMPLINGS	glazed carrots (698kcal)	28
TRUFFLE POTATO GNOCCHI	sautéed oyster mushrooms, sage, cauliflower purée (VGI) (526kcal)	19.5
SMOKED HADDOCK FISHCAKE	buttered spinach, grain mustard sauce & poached egg (670kcal)	22
GRILLED HALIBUT TRONÇON	roasted crispy sprouts & greens, cider beurre blanc, dill (475kcal)	28
MASALA CURRY	choice of mushroom or chicken breast, saffron pilaf rice, raita, grilled flatbread (VGIA) (892/1229kcal)	24
MAL BURGER	bacon, Gruyère cheese, relish, French glazed bun (1552kcal)	19.95
STACK IT UP	Upgrade to the stack – add onion rings and a hot honey chicken slider to your mal burger (2125kcal)	7
FALAFEL & SPINACH BURGER	sweet chilli, dill mayo, plant-based brioche (VGI) (1108kcal)	19.95

MAISON BIEN / PROTEIN BOWLS

sliced avocado, roast pumpkin, pickled red onion, baby kale, gordal olives, toasted seeds, roquette salad and Arbequina extra virgin olive oil with your choice of protein from the below:

GRILLED SALMON FILLET / GRILLED CHICKEN BREAST / GRILLED HALLOUMI	(V) (642/736/661kcal)	24
GRILLED FLAT IRON, TWO FRIED EGGS	sliced avocado, roast cherry tomatoes, chilli flakes (581kcal)	28

DRY-AGED, GRASS-FED BEEF

all steaks are served with roasted onion and watercress

FILLET	200g (335kcal)	39
FLAT IRON	220g frites (951kcal)	26
NEW YORK STRIP	250g (941kcal)	29

CHÂTEAU MALMAISON	Indulge in a Châteaubriand for two, echoing the romance and refinement of Napoleon and Joséphine’s residence. Sliced 500g fillet, served with watercress, roasted onion, cowboy butter, peppercorn sauce (2257kcal)	80
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FRIES	(VGI) (489kcal)	6
BLACK TRUFFLE & PARMESAN FRIES	truffle mayo (626kcal)	8
BEER-BATTERED ONION RINGS	(VGI) (330kcal)	6
TRUFFLE MASH	Westcombe Cheddar, black truffle, crème fraîche (V) (436kcal)	8
FRENCH ONION MAC & CHEESE	(680kcal)	8
GARLIC FLAT CAP MUSHROOMS	(VGI) (194kcal)	6
BUTTERED GREENS	(V) (177kcal)	6
HOUSE SALAD	mixed leaves, toasted seeds, house dressing (VGI) (196kcal)	6

BÉARNAISE SAUCE	(V) (410kcal)	4
PEPPERCORN SAUCE	(310kcal)	4
COWBOY BUTTER	(379kcal)	4

CRÈME BRÛLÉE	(V) (759kcal)	9.5
POACHED PEAR & ALMOND TART	vanilla ice cream (V) (856kcal)	9.5
SPICED PLUM, CASSIS CRUMBLE	vanilla custard (VGI) (484kcal)	9.5
STICKY TOFFEE PUDDING	toffee sauce, milk ice cream (V) (818kcal)	9.5
MAL HOT CHOCOLATE, MARSHMALLOWS	Noalya chocolate sauce, vanilla, chocolate ice cream, crème Chantilly (939kcal)	9.5

ICE CREAM & SORBET	(VGIA) (70kcal)	3 per scoop
CHEESE PLATE		12
Blue Murder, Westcombe Cheddar, Valençay goat’s cheese – truffle honey, fig chutney, quince, crackers (366kcal)		
Valençay Cheese – A Slice of History. Legend says Napoleon Bonaparte sliced the tip from Valençay cheese, its pyramid shape reminding him of his defeat in Egypt. Its distinctive flat top remains today.		

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don’t hesitate to ask us to remove it if you wish. Registered Charity No. 1114999



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we’re unable to modify dishes for allergens. However, a full allergen matrix is available. 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. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.

THE STORY OF NAPOLEON & JOSEPHINE

Château de Malmaison is a love story of a man who comes home from war knowing that his wife has been to bed with another man. It is the story of LOVE, INFIDELITY, FORGIVENESS and POWER. It is the story of Napoleon and Josephine, their thirteen years of marriage and their time together at Malmaison.

LOVE

HUGO SPRITZ	St-Germain Liqueur, Prosecco, soda, lime, mint	13
FRENCH 75	Champagne, Tanqueray Gin, lemon, sugar	15
CLOVER CLUB	Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry	13
PINEAPPLE CAIPIRINHA	Sagatiba Cachaça, pineapple, lime, sugar	13
PEACHES & CREAM	Absolut Vanilia Vodka, Briottet Crème de Pêche, vanilla, peach, lime, bitters	13

INFIDELITY

SPICY MARGARITA	Chilli crisp 818 Reposado Tequila, Rosaluna Mezcal, grapefruit, lime, agave, chilli	14
PORNSTAR MARTINI	Absolut Vanilia Vodka, Passoã Liqueur, lime, passion fruit, Prosecco	13
BAD BOY GOOD GIRL	Absolut Blue Vodka, Champagne, Briottet Rhubarb Liqueur, strawberry, lime	15
MAI TAI	Bacardi Carta Negra Rum, Mount Gay Golden Rum, Cointreau, orgeat syrup, lime, pineapple	13
THE ‘MAL’ AFFAIR	Absolut Blue Vodka, St-Germain Liqueur, Aperol Liqueur, grapefruit, lemon, sugar	13

FORGIVENESS

RHUBARB TRIANGLE	Chase Rhubarb & Bramley Apple Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, bitters, rosemary, Fever-Tree Mediterranean tonic	13
AMERICANO	Campari bitters, Martini Rubino Vermouth, orange foam, soda, orange	13
LA ROSITA	818 Reposado Tequila, Martini Ambrato Vermouth, Campari bitters, Martini Rubino Vermouth, lemon	14
RHUBARB & BASIL GIMLET	Brockmans Gin, Briottet Rhubarb Liqueur, lime, sugar, basil, bitters	13
CARAJILLO	818 Reposado Tequila, Licor 43 Liqueur, espresso, orange	13

POWER

ESPRESSO MARTINI	Absolut Blue Vodka, Tosolini Expre Liqueur, espresso, sugar	13
OAXACILLIN	Rosaluna Mezcal, ginger, lemon, agave, salt	14
TRUFFLE NEGRONI	Tanqueray Gin, Martini Reserva Rubino Vermouth, Campari bitters, truffle	14
LA LOUISIANA	Rittenhouse Rye Whiskey, Martini Rubino Vermouth, Benedictine Liqueur, Absinthe, bitters	15
BEURRE NOISETTE OLD FASHIONED	Woodford Reserve Bourbon, butter, sugar, bitters	13

RETRO

BRAMBLE	Tanqueray Gin, Briottet Crème de Mure Liqueur, lemon, blackberry	13
COSMOPOLITAN	Absolut Citron Vodka, Cointreau, cranberry, lime	13
CLASSIC MARTINI	Your way. Tanqueray Gin or Belvedere Vodka, Martini Ambrato Vermouth, lemon or olive	13
KIR ROYALE	Champagne, Crème de Cassis Liqueur	15
LONG ISLAND ICED TEA	Tanqueray Gin, Absolut Blue Vodka, Bacardi Carta Blanca Rum, Cointreau, 818 Blanco Tequila, lemon, Coca-Cola	14
MANHATTAN	Woodford Reserve Bourbon, Martini Rubino Vermouth, Martini Ambrato Vermouth, bitters	14
MARGARITA	818 Blanco Tequila, Cointreau, lime, agave	13
MOJITO	Bacardi Carta Blanca Rum, lime, sugar, mint, soda	13
OLD FASHIONED	Woodford Reserve Bourbon, demerara, bitters	13
SIDECAR	Hennessy VS Cognac, Cointreau Liqueur, lemon, sugar	13
PIÑA COLADA	Bacardi Coconut Rum, pineapple, cream, coconut, lime	13
APEROL SPRITZ	Aperol Liqueur, Prosecco, soda	13
BLOODY MARY	Sapling Vodka, tomato, spices	13

PERFECT SERVES

BERRY & BLOOM	Brockman Gin, Fever-Tree Elderflower Tonic, blueberry, grapefruit	13
VIENNA NIGHT	Tanqueray Gin, Briottet Poire William Liqueur, St-Germain Liqueur, Fever-Tree Apricot Soda, lemon	13
DARK & STORMY	Bacardi Spiced Rum, Fever-Tree Ginger Beer, lime, mint	13
MEDITERRANEAN	Gin Mare Gin, Fever-Tree Mediterranean Tonic, olives, orange	13
CITRONCELLO SPRITZ	Sustainable Citroncello, Tanqueray 10 Gin, Prosecco, lemon	13

NON-ALCOHOLIC

COS-NO-POLITAN	Mountain Everleaf, cranberry, lime, sugar	11
FOREST DAIQUIRI	Forest Everleaf, lime, honey	11
MARINE SPRITZ	Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime	11
NO-JITO	Marine Everleaf, lime, sugar, soda, mint	11
ORANGE & GINGER HIGHBALL	Forest Everleaf, Fever-Tree Ginger Ale, orange	11
POR-NO STAR MARTINI	Forest Everleaf, passion fruit, pineapple, lime, Eins, Zwei, Zero sparkling non-alcoholic wine	11

CHAMPAGNE	125ml	Bottle	Magnum
CUVÉE MALMAISON BRUT Lombard	12.5	72.5	
VEUVE CLICQUOT YELLOW LABEL BRUT	16.75	99	195
VEUVE CLICQUOT ROSÉ	18.5	109	
RUINART BLANC DE BLANCS		139	
VEUVE CLICQUOT LA GRANDE DAME VINTAGE		249	
DOM PÈRIGNON VINTAGE		269	
KRUG GRANDE CUVÉE NV		320	

PROSECCO & SPARKLING WINE	125ml	Bottle
EINS, ZWEI, ZERO Sparkling Riesling, Leitz, Germany (non-alcoholic)	5	28
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	8	42.5
HENNERS ROSÉ NV East Sussex England		62

ROSÉ WINE	175ml	250ml	500ml	Bottle
MAISON ROSÉ Anciens Temps, Vin de France	7.5	10.5	20.5	29.5
ZINFANDEL BLUSH ROSÉ Zin Heaven, California, USA	7.75	10.75	20.75	30
PROVENCE ROSÉ Love by Léoube, Côtes de Provence, France (organic)	10.5	14.5	28.5	42

WHITE WINE	175ml	250ml	500ml	Bottle
MAISON BLANC Anciens Temps, Vin de France	7.5	10.5	20.5	29.5
CHENIN BLANC Wild Garden, Cape Coast, South Africa	7.75	10.75	20.75	30
TORRONTES Munay, El Porvenir de Cafayate, Argentina	8.5	11.5	22.5	34
RIOJA Tempranillo Blanco, Nivarius, Spain	8.95	12.5	24.5	36
PINOT GRIGIO Pitatti, Friuli-Venezia Giulia, Italy	9.25	12.95	25.5	38
CHARDONNAY The Stump Jump, d’Arenberg, McLaren Vale, SA, Australia	9.5	13.5	26.5	39
RIESLING Rag & Bone, Smalltown Vineyards, Eden Valley, Australia	9.5	13.5	26.5	39
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	10.5	14.5	28.5	42

SOMMELIER’S CHOICE	Bottle
FIANO, ‘LUCCIO’ BY PIKES	44
Clare Valley, SA, Australia	
Fiano, a premium medium body white variety, originally from the warmer coastal southern regions of Italy.	
This Clare Valley version is dry and zesty with notes of lemon and lime, apple and honeydew melon,	
a really lovely food friendly wine that pairs with a range of dishes from our menu!	

WHITE WINE	Bottle
GAVI DEL COMUNE DI GAVI Minaia, Italy	46
GRÜNER VELTLINER Franz & Friends, Kremstal, Austria	48
ALBARIÑO Martín Códax, Rías Baixas, Spain	49
SAUVIGNON BLANC Craggy Range, Martinborough, New Zealand	55
CHABLIS Domaine De Vauroux, France	59
SANCERRE ‘Terres Blanches’, Domaine Roblin, France	65
CHARDONNAY ‘Director’s Cut’ By Francis Ford Coppola, Sonoma Coast, California, USA	69
POUILLY–FUISSÉ Domaine Ferret, Burgundy, France	89

125ml glasses also available on bottles with by the glass prices

RED WINE	175ml	250ml	500ml	Bottle
MAISON ROUGE Anciens Temps Rouge, Vin de France	7.5	10.5	20.5	29.5
MERLOT Reserva, Viña Echeverría, Valle De Curicó, Chile	7.75	10.75	20.75	30
PRIMITIVO ‘Il Pumo’, Salento, San Marzano, Puglia, Italy	8.5	11.5	22.5	34
CABERNET SAUVIGNON ‘Man with the Ax’ Showdown, California, USA	8.95	12.5	24.5	36
SHIRAZ ‘Winemakers Reserve’, Berton Vineyard, Padthaway, SA, Australia	9.25	12.95	25.5	38
MAL–BEC Mendoza, Argentina	9.5	13.5	26.5	39
RIOJA CRIANZA Finca San Martín, Torre De Oña, Spain	9.5	13.5	26.5	39
PINOT NOIR ‘Are You Game’, Fowles, Victoria, Australia	10.5	14.5	28.5	42

SOMMELIER’S CHOICE	Bottle
COYAM BY EMILIANA Colchagua Valley, Chile (Organic)	48
Coyam is a blend of different wine varieties, typically including the big Bordeaux varieties of Cabernet Sauvignon and Malbec with Syrah and more. A world class wine produced by one of the first organic producers in Chile, Emiliana.	

RED WINE	Bottle
PINOT NOIR Creation Wines, Walker Bay, South Africa	54
RIBERA DEL DUERO Reserva, Rippa Dorii ‘Salomon’, Spain	58
SAINT–ÉMILION Grand Cru, Chateau l’Eglise d’Armens, Bordeaux, France	64
CHÂTEAUNEUF DU PAPE Cuvée Les Pierres, France	68
MALBEC Catena Alta, ‘Historic rows’, Mendoza, Argentina	78
BAROLO Serralunga d’Alba DOCG, Fontanafredda, Italy	82
GEVREY CHAMBERTIN Vallet Freres, Burgundy, France	86
AMARONE DELLA VALPOLICELLA Valpantena, DOCG, Italy	89
CABERNET SAUVIGNON ‘RESERVE SELECTION’ Raymond Vineyards, Napa Valley, California, USA	99

ALTERNATIVE WINES	Bottle
SAINT CLAIR PÉT NAT Marlborough, New Zealand	46
Pétillant Naturel or ‘Pét Nat’	

A ‘Pét Nat’ also known as the Ancestral method is a very historic way of making a sparkling wine with little to no intervention. The unfiltered wine is bottled before the fermentation is completed, giving a naturally lightly sparkling wine. This wine is naturally cloudy and contains sediment that may add to the enjoyment of the wine!

NO ES PITUKO VIOGNIER Viña Echeverría, Maule Valley, Chile	39.5
Natural wine	

This natural wine is organically grown, fermented with wild yeast and made without added sulphur, it’s bottled unfined and unfiltered, so expect this wine to be slightly cloudy.

BIZARRA Extravaganza Orange, Juanico, Uruguay	39.5
A natural, low–intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes.	

DESSERT WINE & PORT	50ml	100ml	Bottle
MOSCATO D’ASTI Alasia, Italy			26
TOKAJI, LATE HARVEST CUVÉE Sauska, Hungary	5	10	48
10YR TAWNY Warre Otima, Portugal	4.5	9	44
LBV PORT, GRAHAM’S Portugal	3.5	7	46

WHAT'S ON AT *Chez Mal*

STEAK NIGHT 50% OFF

Thursday 17:00–21:00 when dining on 2 courses

FLAT IRON 220g	26 13
NEW YORK STRIP 250g	29 14.5
FILLET STEAK 200g	39 19.5

FISH & FIZZ FRIDAY 24.5

CHEZ MAL FILLET OF FISH BURGER

beer battered cod, tartare sauce, gherkin, fries
Served with a glass of Prosecco.



818 TEQUILA | MARGS & TACOS

We're shaking things up with Kendall Jenner's 818 Tequila. 3 special Margaritas and 3 gourmet tacos.

TOMMY'S MARGARITA	PULLED PORK
SPICY MARGARITA	KING FISH CEVICHE
CARAJILLO	OYSTER MUSHROOMS
	TOASTED SESAME

PRIX FIXE MENU	2 COURSES 24.95PP
	3 COURSES 29.95PP

Lunch (except Sundays), early dinner 17:00–19:00
Add a glass of house wine or schooner of beer for 3.5

THE CHÂTEAU ROAST	2 COURSES 29.95PP
	3 COURSES 34.95PP

Tradition, fired up. Roasted meats, rich jus, and sides that steal the spotlight, all with chateau-style charm. This isn't just Sunday lunch. Stay a little longer... it's the kind of indulgence you'd gladly sin for.

AFTERNOON TEA	29.5PP
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THE NOUVEAU CLASSIC A TIMELESS TRADITION, REDEFINED

We've taken the classic and given it the full Chateau treatment, rebellious, refined, and just a little bit risqué.

