



PRIVATE DINING

Malmåison



DRINKS

TASTE £19

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

SAVOUR £29

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

INDULGE £36

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 £19

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 £12.5
Beer Buckets – 24 Bottles £100
Choose from Tiger, Sol & Heineken
Bucket of 12 Soft Drinks £29.5
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.



3 for £10 | 5 for £18

- Padrón peppers (VGI) (161kcal)
- Pea, mint croquettes, lemon mayonnaise (V) (442kcal)
- Beef brisket bites, smoked tomato chutney (95kcal)
- Tuna tartare tacos, guacamole, sesame, soy, lime (62kcal)
- Haggis bonbon, whiskey mayonnaise (168kcal)
- Vegetarian haggis bonbon, Truffle mayonnaise (V) (122kcal)



EXAMPLES



£38.5 per person

Sourdough bread, whipped smoked butter (VGIA) (504kcal)

STARTERS

Pea & watercress soup (VGI) (121kcal)

Beef brisket bites, pickled red onion, smoked tomato chutney (348kcal)

Isle of white tomatoes, smoked burratina, pickled chilli, basil pesto (V) (259kcal)

MAINS

Grilled chicken breast, pesto dressed green beans, parmesan shavings, red wine jus (544kcal)

Grilled hake, fennel, red pepper, dill, Kalamata olive salad, orange dressing (112kcal)

Risotto primavera, carnaroli rice, spring vegetables, peas, broad beans (VGI) (444kcal)

All served family style potatoes and spring greens

DESSERTS

Sticky toffee pudding, toffee sauce, milk ice cream (773kcal)

Crème brûlée (V) (888kcal)

Pineapple carpaccio, mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (178kcal)

Cheese plate, artisan cheese, chutney, quince, crackers (589kcal)

FAST



£45.5 per person

Sourdough bread, whipped smoked butter (VGIA) (504kcal)

STARTERS

Roasted red pepper soup, crispy basil (VGI) (227kcal)

Grilled chicken skewers, coconut & mango dip (503kcal)

Classic prawn cocktail, Marie Rose sauce, crisp iceberg, crevettes (382kcal)

MAINS

Grilled pork chop, caramelised apple, prunes, cider mustard sauce (860kcal)

Chalkstream trout, pea purée, braised baby gem, courgette, black truffle butter (395kcal)

Tomato gnocchi bake, spinach, nutmeg, charred peppers, pomodoro sauce (VGI) (701kcal)

All served family style potatoes and spring greens

DESSERTS

Strawberry cheesecake, fresh strawberry compote, honeycomb, basil (480kcal)

Pineapple carpaccio, mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (178kcal)

Raspberry crème brûlée, baked vanilla custard, fresh raspberries (797kcal)

Cheese plate, artisan cheese, chutney, quince, crackers (589kcal)

Savour



£57.5 per person

Sourdough bread, whipped smoked butter **(VGIA)** (504kcal)

STARTERS

Sticky beef fillet, noodle salad, crunchy vegetables, spring onions, chilli & toasted sesame dressing (1153kcal)

Grilled Brixham scallops, samphire, nduja butter, salsa verde (479kcal)

Citrus cured salmon gravlax, pickled cucumber, mustard dressing, rye bread (519kcal)

Charred watermelon, barrel aged feta salad, Kalamata olives, cucumber, toasted seeds **(VGIA)** (145kcal)

MAINS

Lamb rump navarin, baby turnips, haricot beans, mint, marjoram (615kcal)

Fillet steak 200g, Roscoff onion, watercress, peppercorn sauce (543kcal)

Grilled stone bass, pea purée, courgette, black truffle butter (444kcal)

Harissa grilled aubergine, chickpeas, whipped feta, salsa verde **(VGI)** (454kcal)

All served family style potatoes and spring greens

DESSERTS

Chocolate molten soufflé, chocolate pudding, raspberry ripple ice cream **(V)** (484kcal)

Pineapple carpaccio, mint, lime & chilli syrup, toasted coconut, coconut sorbet **(VGI)** (178kcal)

Lemongrass & raspberry lemon posset, honeycomb, Thai basil **(V)** (975kcal)

Cheese plate, artisan cheese, chutney, quince, crackers (589kcal)

INDULGE



£59 per person
(minimum of 6 people)

SHARING STARTERS

Sourdough bread, whipped smoked butter **(VGIA)** (504kcal)

Charred watermelon, barrel aged feta salad, Kalamata olives, cucumber, toasted seeds **(VGIA)** (519kcal)

SHARING MAINS

Mixed steak sampler, flat iron, fillet, NY strip, served with roasted onion, watercress (1730kcal)

Harissa grilled aubergine, chickpeas, whipped feta, peas, maple dressing **(VGI)** (454kcal)

SIDES

Triple cooked chunky chips, rosemary, garlic **(VGI)** (555kcal)

Creamed spinach gratin, parmesan, breadcrumb (264kcal)

SHARING DESSERTS

Strawberry cheesecake, fresh strawberry compote, sorbet, honeycomb, basil (345kcal)

SHARING MENU



£4 per bowl
Add £5 for flat iron steak

BOWLS

Boneless chicken, parmesan, green beans, pesto dressed salad, herb butter (207kcal)

Buffalo chicken thighs, buttermilk fried thighs, homemade hot sauce, jalapeños, celery, and roasted garlic aioli (240kcal)

Grilled pork, caramelised apple, prunes, cider mustard sauce (241 kcal)

Flat iron, roasted onion, watercress, peppercorn sauce (157kcal) (£5 Supp)

Grilled hake, fennel, red pepper, dill, Kalamata olive salad, orange dressing (43kcal)

Harissa grilled aubergine, chickpeas, whipped feta, maple dressing (VGI) (91 kcal)

Risotto primavera, carnaroli rice, young vegetables (VGI) (200kcal)

SIDES

Triple cooked chunky chips, dijonnaise (VGIA) (178kcal)

DESSERTS

Crème brûlée (V) (239kcal)

Salted caramel popcorn sundae, salted popcorn, caramel sauce, salted caramel & milk ice cream (V) (131kcal)

Sticky toffee pudding, toffee sauce, milk ice cream (386kcal)

Pineapple carpaccio, mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (178kcal)

SUPPER SNACKS



BUFFET

£25 per person

MENU ONE

SALADS

Garden, mixed leaves, avocado, tomato, cucumber, red onion, house dressing (138kcal)

WRAPS & ROLLS

Hummus, vegan feta wrap, avocado, cucumber, spring onion, coriander, toasted chickpeas, sesame (VGI) (554kcal)

NY strip steak roll, grilled sirloin, melted Gorgonzola, roasted onion mayonnaise, baby watercress, brioche roll (889kcal)

SKILLETS

Pot roast chicken, corn fed chicken fricassée, shallots, dijon mustard sauce (320kcal)

Risotto primavera, carnaroli rice, young vegetable (VGI) (698kcal)

Grilled chalkstream trout, samphire, green beans, charred lemon (63kcal)

SIDES

New season potatoes, garlic, parsley butter (V)

DESSERTS

Seasonal fruit crumble (188kcal)

Exotic fruit salad (VGI) (41kcal)

MENU TWO

SALADS

Salad niçoise, green beans, Kalamata olive, Burford Brown boiled egg, crisp gem (146kcal)

WRAPS & ROLLS

Falafel & spinach slider, sweet chilli & dill mayonnaise (VGI) (80kcal)

Fish finger wrap, cod goujons, tartare sauce, iceberg lettuce (964kcal)

SKILLETS

Harissa grilled aubergine, chickpeas, whipped feta, salsa verde (VGI) (1036kcal)

Braised beef brisket cottage pie (782kcal)

Grilled hake, charred red pepper, butterbean, stew (276kcal)

SIDES

Garlic portobello mushrooms (VGI) (40kcal)

DESSERTS

Chilled coconut rice pudding, Passionfruit, mango compote (V) (361kcal)

Exotic fruit salad (VGI) (41kcal)

MENU THREE

SALADS

Classic Caesar, gem lettuce, Burford Brown boiled egg, smoked anchovies, sourdough croutons, Parmesan (171kcal)

WRAPS & ROLLS

Hummus, vegan feta wrap, avocado, cucumber, spring onion, coriander, toasted chickpeas, sesame (VGI) (554kcal)

B.L.T Roll, Ayrshire bacon, iceberg lettuce, beef tomato, avocado mayonnaise (670kcal)

SKILLETS

Seafood paella, prawns, peas, red peppers, calamari (423kcal)

Tomato gnocchi bake, spinach, nutmeg, charred peppers, pomodoro sauce (VGI) (30kcal)

Grilled flat iron, roasted roscoff onion, peppercorn sauce (56kcal)

SIDES

Green beans fricassée, peas, gem hearts (54kcal)

DESSERTS

Danish pastry, white chocolate bread & butter pudding (V) (845kcal)

Exotic fruit salad (VGI) (41kcal)



(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.

All our prices include VAT at the prevailing rate. A discretionary service charge of 15% will be added to your bill

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