







GRADUATION


3 COURSES WITH A COMPLIMENTARY GLASS OF CHAMPAGNE FOR THE GRADUATE
£35 PER PERSON




STARTERS

Cauliflower & coconut soup, onion bhaji, pickled cauliflower & chilli, curry oil     606 kcal


Buffalo chicken, buttermilk fried chicken thigh, hot sauce, celery & blue cheese dip  535 kcal


Hot smoked salmon & pickled beetroot, horseradish cream, endive, shallot & hazelnut vinaigrette  600 kcal



Classic prawn cocktail, tiger prawn, cocktail sauce & green salad  286 kcal



Cobb salad, avocado, aubergine, peppers, charred corn, courgette, squash, crisp gem, ranch dressing & Parmesan    186 kcal



MAINS

Half roast corn-fed chicken, brined in gherkin pickling liquid for extra juiciness! Frackle, herb salad & garlic butter  1185 kcal

Grilled black bream, sautéed cherry tomatoes, samphire, garlic & red chilli  605 kcal

Rump steak, signature rump, 35 day aged, best served pink for full flavour   896 kcal



Linguini pasta, cherry tomatoes, red chilli, garlic, red onion & basil  324 kcal
with: tiger prawns  261 kcal



Fillet steak 200g, very tender, lightly marbled & lean   850 kcal


Supp £14.5


Served with either baked rooster potato with sour cream & chives  257 kcal or fries  445 kcal



DESSERTS

Classic vanilla crème brûlée   645 kcal

Sticky toffee pudding, pecan caramel sauce & vanilla ice cream    751 kcal

New York baked cheesecake, blueberry compote  338 kcal

S'mores sundae, vanilla ice cream, crackers, marshmallow & fudge sauce  702 kcal


"Le Fromage" slate, selection of artisan cheese, chutney, quince & crackers   646 kcal



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 QR code above malmaison.com

All our prices include VAT at the prevailing rate.
A discretionary service charge of 10% will be added to your bill.


 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


 Vegetarian  Vegetarian alternative available

 Does not include any ingredients derived from animals

 ^A Alternative available that does not include any ingredients derived from animals

 Does not include any gluten containing ingredients

 ^A Alternative available that does not include any gluten containing ingredients

 Dish contains or may contain nuts

