



MAKE A MAL OF IT

25TH ANNIVERSARY MENU
A SELECTION OF MALMAISON'S CLASSIC DISHES

2 COURSES FOR £25*
INCLUDING A GLASS OF CHAMPAGNE
OR SOFT DRINK



STARTERS

Chicken liver parfait, fig chutney & warm toasted brioche

Fried salt & pepper calamari, jalapeños, lime & Sriracha mayonnaise

Eggs Benedict, prosciutto ham, warm poached eggs, toasted English muffin & hollandaise sauce

ENTREES

Steak frites, marinated 250g full face rump & pommes frites
For full flavour best served pink

Salmon fish cake, wilted spinach & fish velouté

Risotto primavera, carnaroli rice, peas & broad beans, tarragon & Parmesan cheese

DESSERT

Classic vanilla crème brûlée

Sticky toffee pudding, pecan caramel sauce & vanilla ice cream

“Le Fromage” a selection of summer artisan cheeses, chutney, quince & St Peter’s Yard rye crispbread

*Glass of Champagne is a 125ml glass of our house Cuvee Lombard Champagne
All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.