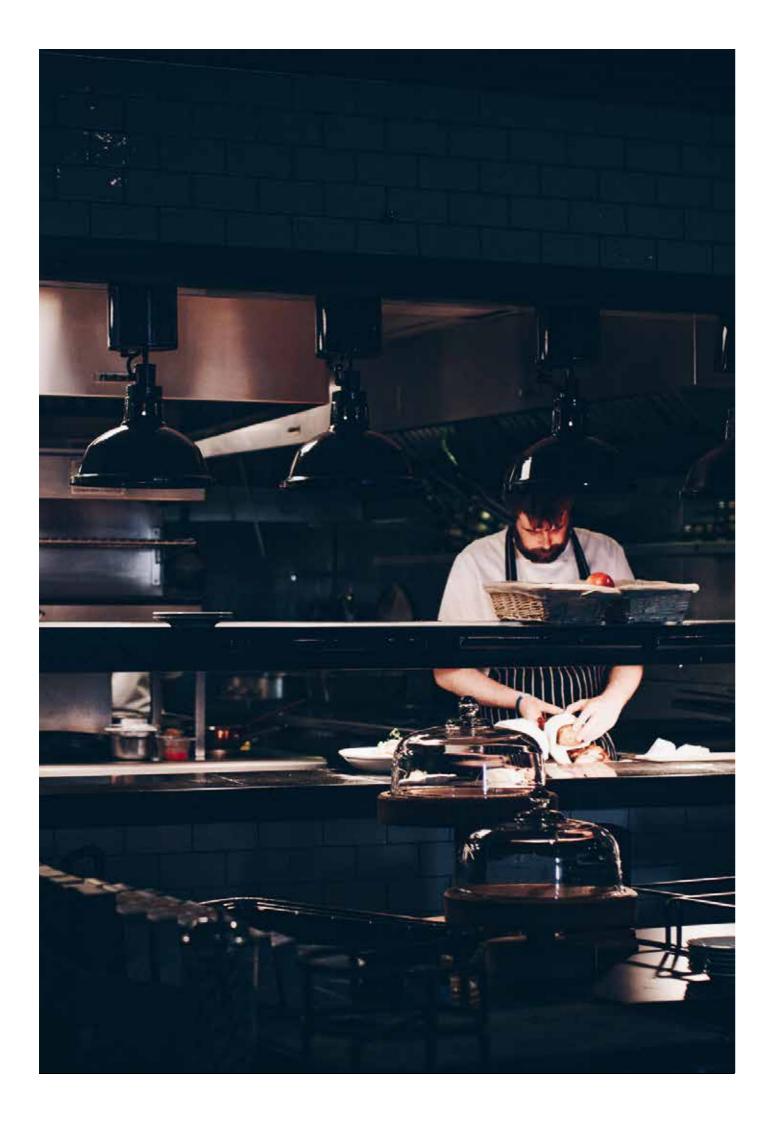
Chez MENU



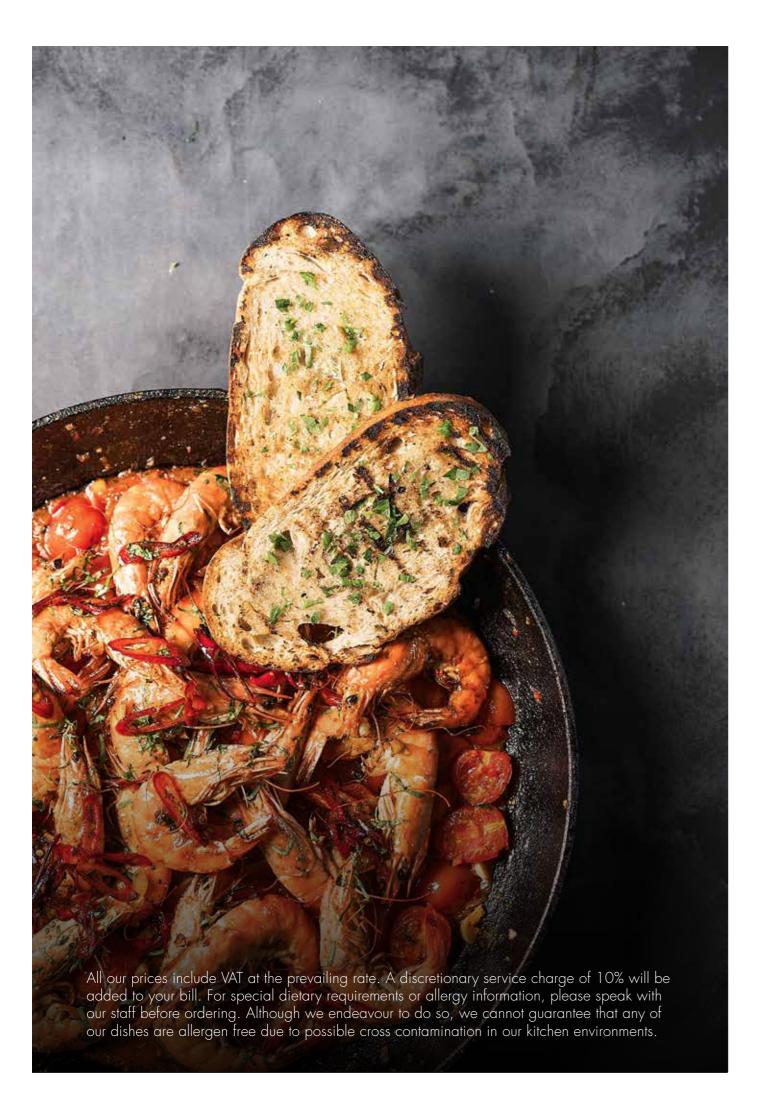
Cher Mal

Food was once about sustenance. Then it became about convenience, followed by experience. At Chez Mal it is more. A beautiful collision of artistry and obsession. A contemporary dining experience offering a bespoke collection of dishes, carefully curated by executive chef John Woodward. Honouring the finest and freshest seasonal ingredients, Chez Mal transforms food into art.

APERITIF COCKTAILS

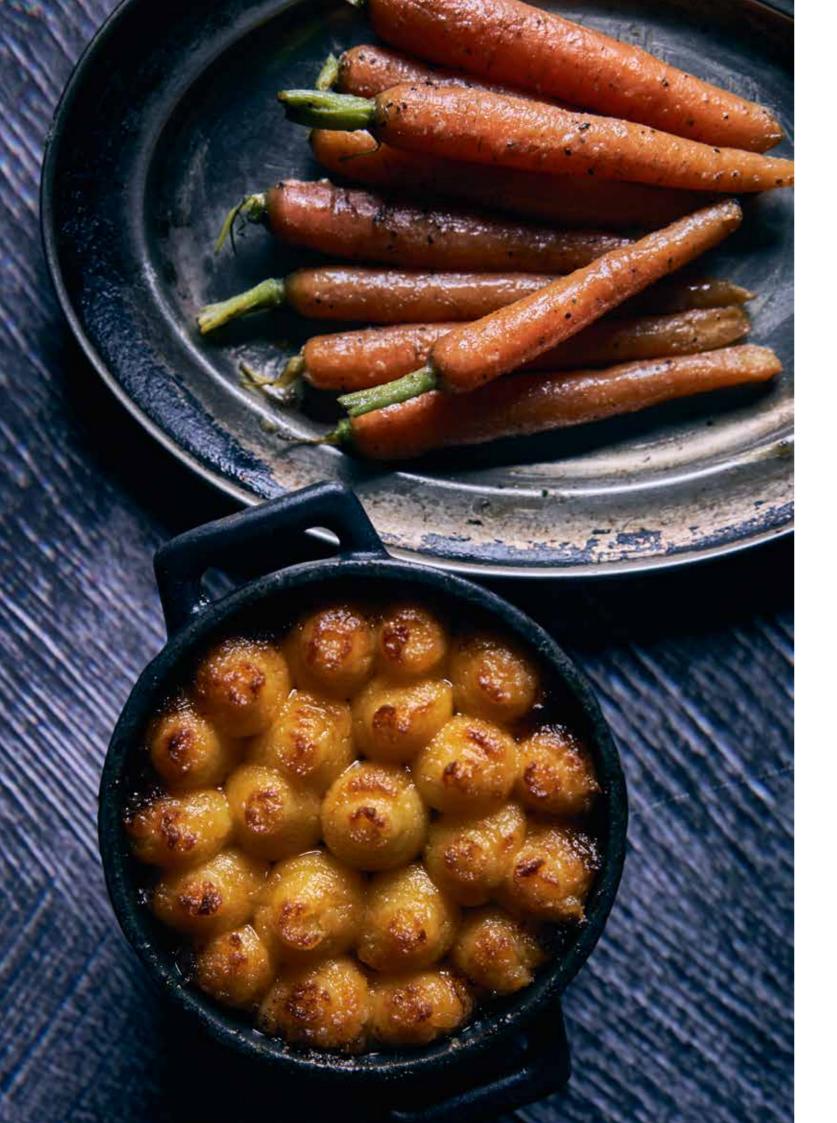
French 75, Bombay Sapphire, lemon, sugar, lemon bitters, Maison Champagne	£12.5
Chez Mal Cocktail, Crème de Apricot, Absolut Mandarin, passion fruit, lemon, Maison Champagne	£12.5
Martini, 209 Gin or Absolut Elyx, Lillet Blanc wet/dry/dirty	£9
Negroni, Campari, Bombay Sapphire, Martini Rosso	£9





XIBBLES

Italian olive mix	£3.5
Artisan stonebaked breads, Altamura & sourdough baguette basket with balsamic, extra virgin olive oil & English butter	£4.5
Grilled sesame flatbread, houmous	£4.5
STARTERS	
Roast lightly curried parsnip & pear soup, artisan bread	£5.5
Smoked salmon classic, capers, cornichon, grated egg, shallot & dark rye bread	£9
Ham hock, confit pork & dried cranberry roulade, celeriac, kohlrabi & apple remoulade, toasted brioche	£8.5
Pan-fried tiger prawns, cherry tomatoes, garlic & red chilli, toasted Altamura bread	£11.5
Fried salt & pepper calamari, jalapeños, lime & Sriracha mayonnaise	£8.5
Winter leaf salad, barrel aged feta, clementine, candied walnuts, fennel & pomegranate	£7.5
Chez Mal buffalo chicken wings, homemade hot sauce, blue cheese dip & celery	£8



MAIXS

Braised beef short rib cottage pie, Guinness, onion & glazed carrots	£17
Smoked haddock fishcake, spinach, warm poached egg & hollandaise	£14
Cumberland sausage 'n' mash, caramelised red onion gravy	£14.5
Roast cod, butterbeans, pancetta, tomatoes & kale broth	£16
Murgh makhani butter chicken, saffron, pine nut & sultana rice, grilled sesame naan bread	£16
Squash & red onion tagine, coriander & apricot couscous	£13



MEAT & GRILLS

Chez Mal exclusive grain fed 28 day aged beef, all served with crisp onion rings & vine baby cherry tomatoes

Black Angus fillet 200g, 110 day grain fed, very tender, lightly marbled, lean	£29.5
Ribeye 300g, grain fed, central eye of well marbled fat, retains all its juices	£28.5
Steak frites 250g, marinated full face rump, confit tomatoes, green salad & fries (best served pink for full flavour)	£23
Grilled Cumbrian chicken breast, pointed cabbage, broccoli, savoy & lemon dressing	£14.5
Catch of the day, pointed cabbage, broccoli, savoy & lemon dressing	£14.5

BURGERS

Gruyère cheese, burger relish & fries	£1/	
Beetroot & chickpea burger, avocado, tahini sauce & fries	£14	
Upgrade to truffle fries	Ω 1.5	



ACCESSORIES

Fries	£4
Truffle & Parmesan fries	£5
Mashed potato	£4
Maple glazed carrots & parsnips	£4
Pointed cabbage, broccoli, savoy & lemon dressing	£4
Sautéed garlic & chilli field mushrooms	£4
Chez Mal house salad	£4

BUTTERS & SAUCES

Garlic & parsley butter	£1.5
Béarnaise	£2
Hollandaise	£2
Peppercorn	£2

DESSERTS

Pistachio crème brûlée	£6.5
Chez Mal sticky toffee pudding, pecan caramel sauce & vanilla ice cream	£6.5
Valrhona chocolate torte, cherry & Kirsch Chantilly cream	£6.5
Braeburn, Bramley apple & blackberry crumble, toasted hazelnut granola topping & traditional custard	£6.5
Ice cream & sorbet coupe	£2 per scoop
"Le Fromage" slate, a selection of artisan cheeses, chutney, quince & Peter's Yard crispbread	£8.5







For further information on allergens please scan here