

SPRING

BY CHEZ MAL

A contemporary collection of dishes showcasing this season's finest ingredients, celebrating artistry at its best, all in unique Chez Mal style.

Two courses **£19.95** Three courses **£24.95**

All mains are served with seasonal new potatoes

Prix Fixe offer available Monday to Thursday daily, Friday & Saturday until 7pm

STARTERS

Soup of the day

Baked Crottin goat's cheese, roasted beetroot & endive salad, toasted hazelnuts

Orange pollen cured salmon, avocado & wasabi purée, pickled cucumber & citrus dressing

Grilled English asparagus & Serrano ham, hollandaise sauce

MAINS

Chicken Milanese, fried Cotswold egg & truffle mayonnaise

Pan-fried sea trout, chanterelle mushrooms, broad beans & truffle vinaigrette

Gloucester old spot pork belly, fresh pea, baby onion & gem lettuce

Spring vegetable Fregola pasta, young vegetables, herbs & parmesan

DESSERTS

Valrhona chocolate fondue, exotic fruit skewers & marshmallows

Yorkshire rhubarb cheesecake, poached Yorkshire rhubarb, light yoghurt cheesecake & ginger oat crumble

Warm pear, blackberry jam & almond tart, crème Chantilly

Seasonal fromage slate, fruit chutney & crackers