



# SPRING

by Chez Mal

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*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**

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

## STARTERS

Soup of the day, stone baked bread

Smoked ham hock & serrano ham roulade, watercress, shallot, new potato salad & sweet mustard dressing

Pea & broad bean scotch egg, roasted marinated beets

Warm St Maure goat's cheese croutes, watercress, mint, pea, broad beans & lemon dressing

## MAINS

Honey & soy glazed British white pork belly, pak choi, ginger, chilli & soy dressing

Cumbrian chicken, roast breast & confit leg, fricassee of spring vegetables, Anya potatoes & truffle cream

Rigatoni primavera, feta, lemon, broccoli, peas & mint

Chez Mal smoked haddock fish cake, spinach, poached Cotswold egg & Hollandaise sauce

Chicken breast or Catch of the day, spring greens & garlic butter

## DESSERTS

Chocolate & almond sundae, brownie pieces, dark chocolate & salted caramel ice cream, chocolate sauce, honeycomb & toasted almonds

Mango & passion fruit cheesecake, ginger & passion fruit coulis

Rhubarb fool & shortbread, poached Yorkshire rhubarb compote

Le Fromage tray, a selection of spring Artisan cheeses, chutney, quince & crackers

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.