



AUTUMN  
VEGAN  
MENU

BY *Cher Mal*

# AUTUMN VEGAN MENU

BY CHEZ MAL

## NIBBLES

Italian olive mix	£3.5
Grilled sesame flatbread & butternut squash houmous	£4.5

## STARTERS

Soup of the day	£5.5
Tempura of seasonal vegetables, sweet chilli sauce	£7.5
Superfood salad, avocado, pousse, quinoa, kale & orange zest	£9.5
Roast baby beetroots & figs, rocket & balsamic	£9
Chopped autumn salad, romaine lettuce, vegan feta, golden sultanas, dried cranberries, toasted pumpkin seeds, honey & mustard dressing	£7.5

## MAINS

Toasted fregola & wild mushroom pasta, vegan feta, truffle oil & tarragon	£12
Squash & red onion tagine, coriander & apricot couscous	£12
Roast cauliflower & almond korma, saffron, pine nut & sultana pilaf rice, grilled flatbread	£12
Grilled vegetable madras skewer, saffron, pine nut & sultana pilaf rice, grilled flatbread	£12
Beetroot & chickpea burger, avocado, tahini sauce & pommes frites	£14

## ACCESSORIES

£4

Steamed spinach  
Pointed cabbage, broccoli, savoy & lemon dressing  
Sautéed garlic & chilli field mushrooms  
Tomato, red onion & basil salad  
Chez Mal house salad

## DESSERTS

Exotic fruit salad, mango sorbet	£6.5
Fresh berries & figs, hot dark 70% chocolate sauce	£6.5
Salted caramel ice cream, hot dark 70% chocolate sauce	£6.5
Citrus & pomegranate carpaccio, coconut ice cream, lime & mint syrup	£6.5
Ice cream & sorbet coupe	£2 per scoop

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.