



**WINTER
NGCI
MENU**

Chez Mal

WINTER NGCI MENU

NGCI = Non gluten containing ingredients

NIBBLES

Italian olive mix	£3.5
Dark rye bread & houmous	£4.5

STARTERS

Soup of the day	£5.5
Roast lightly curried parsnip & pear soup, raita & poached pear	£6.5
Ham hock, confit pork & dried cranberry roulade, celeriac, kohlrabi & apple remoulade, dark rye bread	£8.5
Smoked salmon classic, capers, cornichon, grated egg, shallot & dark rye bread	£9
Winter leaf salad, barrel aged feta, clementine, candied walnuts, fennel & pomegranate	£7.5

MAINS

Murgh makhani butter chicken, saffron, pine nut & sultana rice	£16
Smoked haddock fishcake, spinach, warm poached egg & hollandaise	£14
Roast cod, butterbeans, pancetta, tomatoes & kale broth	£16
Squash & red onion tagine, coriander & apricot couscous	£13.5

MEAT

Chez Mal exclusive grain fed 28 day aged beef, all served with salad & 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
Grilled Cumbrian chicken breast, cabbage, broccoli & garlic butter	£14.5
Catch of the day, cabbage, broccoli & garlic butter	£14.5

ACCESSORIES

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

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
Ice cream & sorbet coupe	£2 per scoop
"Le Fromage" slate, a selection of artisan cheeses, chutney & quince	£8.5

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.