
NIBBLES

Italian olive mix	3.5
Artisan stone baked breads Altamura & pain de campagne with balsamic, extra virgin olive oil & French butter	4.5
Fougasse & aioli dip French style garlic bread	5.5
Grilled sesame flat bread Roasted red pepper hummus & chilli oil	5

STARTERS

Cauliflower velouté Pickled cauliflower & onion frita	5
Chicken liver parfait, glazed fig & port jelly Warm toasted brioche	7.5
Handmade Vietnamese tuna rolls Pickled mooli, cucumber, avocado, coriander & Nuoc Cham chilli dipping sauce	8.5
Prawn cocktail Classic cocktail sauce, fresh mango, red pepper & crisp baby gem with rye bread	9.5
Seared Cornish sea scallops Chorizo, spinach purée, samphire & vierge dressing	13.5
Tempura of calamari & tiger prawns Tiger prawns & calamari in a tempura batter, chilli jam & crème fraîche	9.5
Chez Mal Buffalo wings Buttermilk fried wings, homemade hot sauce, Waldorf garnish & Beauvale blue cheese dip	8
Meat or Beet	
Pepper seared rump beef carpaccio or	10.5
Heritage beetroot carpaccio Both served with cauliflower & roast garlic cream, tempura florets, black truffle dressing, Parmesan & dressed leaves	8.5

MAINS

Grilled catch of the day or Cumbrian chicken breast Green beans, choice of butter or sauce	16.5/14
Mal burger Ayrshire bacon & Gruyère cheese, fries & burger relish	16.5
Smoked haddock fish cake Spinach, Burford brown poached egg & lemon Hollandaise	14.5
Tortelloni of tomato, rocket & mozzarella Beef tomato, balsamic dressing & fresh basil shoots	13.5
Mushroom burger Chestnut & field mushroom pâté, grilled red peppers, fries & mushroom jalapeño marmalade	14
Seared Cornish scallop & crab risotto Carnaroli rice, white crab meat & bisque finished with scallops & lemon butter	16.5
Yorkshire Dales lamb cutlet Pan-fried cutlet & braised lamb neck, light vegetable broth & jus vinaigrette	19
Keralan Monkfish curry Monkfish, tiger prawn, clam & mussels, grilled coriander flat bread, fragrant rice & red chilli	18
Steak frites Marinated 250gm dry aged rump, confit tomato, watercress & pommes frites, full flavour, best served pink	23

SIGNATURE STEAKS

Chez Mal's exclusive Uruguayan 120 day grain fed Hereford beef, served with whipped bone marrow croute and persillade

Signature strip steak pan roasted 250, 350, 450 or 550gm Sliced against the grain for maximum flavour & texture	25/31/35/39
Ribeye steak 300g Central eye of well marbled fat, retains all its juices	27
Fillet steak 200g Very tender, lightly marbled, lean	29

BUTTERS AND SAUCES + 1.5

Beauvales blue cheese	Béarnaise
Marmite	Au Poivre
Garlic	Vierge

CHEZ MAL SHARING STANDS

Moroccan spiced spatchcock Cumbrian chicken Harissa roasted vegetables, pine nut, coriander & apricot couscous, sesame flatbread and chermoula dip <i>Paired with Gavi DOCG, Tuffolo, Italy £35</i>	29
21 day aged Chateaubriand 500gm Pan fried & roasted, onion rings, chunky fries, Béarnaise sauce & house salad <i>Paired with Malbec, Esquinas de Argento, Argentina £35</i>	60

SIDES

Pommes frites	4
Truffle & parmesan pommes frites	5
Glazed truffle mash	5
Sautéed spinach with lemon, garlic & extra virgin olive oil	4
Sautéed field mushrooms	4.5
Glazed Chantenay carrots	4
Buttered greens & rainbow chard	4
Chez Mal house salad & dressing	3.5

DESSERT

Classic vanilla crème brûlée	6
Valrhona chocolate pavé Pistachio ice cream & green tea syrup	6
Sticky toffee pudding Pecan caramel sauce & vanilla ice cream	6.5
Rhubarb trifle Yorkshire rhubarb, vanilla custard & almond crumb	6
Passion fruit tart & blackberries Blackcurrant sorbet & passion fruit curd	6
Chez Mal hot chocolate Mint choc chip ice cream, marshmallow, cocoa nib tuile, Valrhona hot chocolate sauce	6.5
Affogato Shot of hot espresso, vanilla & white chocolate ice cream & coffee mousse Add a shot of liquor	6 3
Ice cream & sorbet coupé	2 per scoop
Le Fromage tray A selection of Artisan cheeses with chutney, quince & crackers	9.5

All prices in GBP and include VAT. A discretionary service charge of 12.5% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering.

CHAMPAGNE

	125ml glass	bottle	magnum
Mumm Cordon Rouge NV	10.5	61	110
Maison NV	11.5	62	
Mumm no. 1 Gold		68	
Perrier-Jouët Grand Brut NV	12	69	
Mumm Rosé	12.5	70	
Mumm Vintage 2006		79	
Mumm Blanc de Blancs		99	
Perrier-Jouët Belle Epoque		160	
Veuve Clicquot La Grand Dame		180	
Krug Grande Cuvée NV		180	499

SPARKLING WINES

	125ml glass	bottle
Chenin-Sauvignon Blanc, Brut, Marquis de la Tour, France		30
Prosecco, Jeio, Bisol, Valdobbiadene, Veneto, Italy	8	39
Jeio, Rose, Veneto, Italy		40

MALCHEMY COCKTAILS

FIZZ

Malmaison Fizz Maison Champagne, Finlandia Grapefruit, Kamm & Sons Ginseng, Belvoir elderflower	12.5
French 75 Maison Champagne, Bombay Sapphire, lemon juice, sugar syrup	12.5
Valentine Rose Mumm Cordon Rouge Champagne, Belvoir raspberry & rose, lavender bitters, sugar cube	12.5

DESSERT COCKTAILS

Orange Brûlée Disaronno, Cointreau, Grand Marnier, Hennessy VS, cream, chocolate dust	9.5
Nutty 43 Tia Maria, Frangelico, Licor 43, cream	9.5
Patron Espresso Martini Patron XO Café, Absolut original, espresso, sugar syrup	9.5

DESSERT WINES AND PORT

	bottle	125ml	50ml
Eclat, Semillon, Valdivieso, Chile	24	8.5	4
Tokaji, Late Harvest, Royal Tokaji Co, Hungary	28	7.5	3.5
LBV Port, Warre, Portugal	39	7	3.5
10yr Tawny, Quinta do Vallado, Portugal	49	9	4.5

