

Chez
MENU



Chez Mal

Food was once about sustenance. Then it became about convenience, followed by experience. At Chez Mal it is more. A beautiful collision of artistry and obsession. A contemporary dining experience offering a bespoke collection of dishes, carefully curated by executive chef John Woodward. Honouring the finest and freshest seasonal ingredients, Chez Mal transforms food into art.

All our prices include VAT at the prevailing rate. 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. 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.

APERITIF COCKTAILS

French 75, Bombay Sapphire, lemon, sugar, lemon bitters, Maison Champagne £12.5

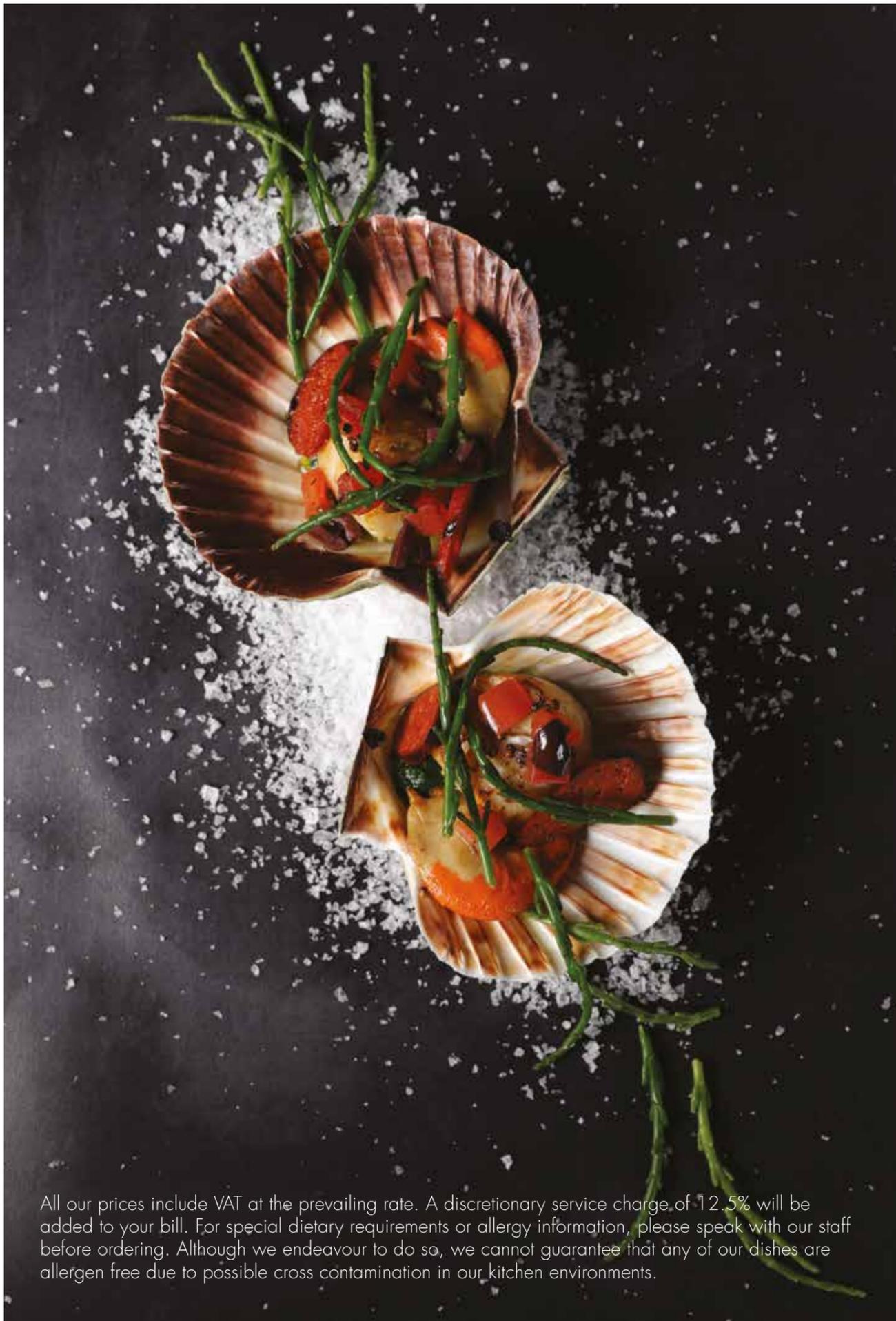
Chez Mal Cocktail, Crème de Apricot, Absolut Mandarin, passion fruit, lemon, Maison Champagne £12.5

Martini, 209 Gin or Absolut Elyxir, Lillet Blanc £9

Negroni, Campari, Bombay Sapphire, Martini Rosso £9

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NIBBLES

Italian olive mix	£3.5
Artisan stone baked breads, Altamura & sourdough baguette basket, balsamic, extra virgin olive oil & French butter	£4.5
Fougasse & black Aioli dip, French style garlic bread	£5.5
Fried pickles, harissa mayonnaise	£4.5
Grilled sesame flat bread & dips, caramelised red onion hummus & basil pesto	£5

STARTERS

Thai pumpkin & coconut soup	£5.5
Beef fillet carpaccio, parsnip purée, pickled baby beets, baby onions & Parmesan	£10
Pan-fried sea scallops, braised squid puy lentil, root vegetables & squash purée	£14.5
Fried salt & pepper calamari, jalapeños, lime & wasabi crème fraîche	£8.5
Eggs meurette, poached eggs, pancetta, mushroom, silverskin onion & toasted sourdough	£9
Sweet & sticky Korean tiger prawns, toasted sesame seeds, spring onion & coriander salad	£12
Woodland mushroom & confit chicken terrine, truffled leeks & hazelnut mayonnaise	£8.5
Winter salad, fried halloumi, shaved fennel, pomegranate, roast squash & sourdough croutons	£8/£13.5
Citrus cured salmon, roast marinated beetroots, dill & horseradish crème fraîche	£9



MAINS

Lamb shank bhuna, pilaf rice, grilled Indian bread & yoghurt	£17.5
Mixed seafood chowder, tiger prawn, mussels, smoked haddock, charred sweetcorn, leeks & grilled sourdough	£15
Crispy confit duck, cocoa bean & Toulouse sausage stew	£15
Spinach, ricotta & chestnut ravioli, roast tomato & red pepper sauce	£14
Chez Mal smoked haddock fishcake, spinach, poached Cotswold egg & Hollandaise sauce	£15.5
Braised shin of beef & mushroom pie, smoked mash & homemade gravy	£15.5
Crab & sea scallop risotto, carnaroli rice, white crab meat, crab bisque, samphire & pan seared scallops For two to share	£19.5 £37
Pan-fried sea bass, winter ratatouille & chive butter sauce	£15

DISH OF THE DAY

*Ask your waiter for today's dish of the day,
Monday to Friday. £12, or £15 with a
175ml glass of house wine.*

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MEAT & GRILLS

*Chez Mal exclusive UK 28 day aged beef
all served with crisp blooming onion & black
garlic aioli*

Signature Cotes du Boeuf 450g, well
marbled ribeye, matured on the bone for
enhanced flavour **£33**

Ribeye steak 300g, central eye of well
marbled fat, retains all its juices **£29**

Black Angus grain fed Fillet steak 200g,
very tender, lightly marbled, lean **£30**

**Steak frites, confit tomato, mixed leaf
salad & pommes frites**, marinated 250g,
full face rump. Full flavour, best served pink **£24**

Chicken breast, seasonal greens
& garlic butter **£15**

Catch of the Day, served with one side*
and a sauce of your choice **£15**
*excluding loaded fries

BURGERS

Chez Mal, Ayrshire bacon, Gruyère,
burger relish & pommes frites **£17.5**

Spiced falafel burger, grilled Romano
peppers, Harissa mayonnaise
& pommes frites **£15**

Upgrade to truffle fries **£1**
Or Chez Mal loaded fries **£3**

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ACCESSORIES

Pommes frites	£4
Truffle & Parmesan pommes frites	£5
Fat cut chips	£4
Chez Mal loaded fries, confit duck, fried duck egg & truffle	£7
Creamy mash	£4
Black pepper crushed swede	£4
Glazed carrots & parsnips	£4
Sautéed garlic & chilli portobello mushrooms	£4
Buttered winter greens	£4
Baby leaf house salad	£4

BUTTERS & SAUCES

Béarnaise sauce	£1.5
Garlic & parsley butter	
Peppercorn sauce	

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DESSERTS

Classic vanilla crème brûlée	£6.5
Steamed syrup sponge, traditional custard	£6.5
Mulled wine poached fruits & vanilla panna cotta, toasted almonds	£6.5
Sticky toffee pudding, pecan caramel sauce & vanilla ice cream	£6.95
Valhrona dark chocolate mousse, honeycomb, cocoa nib tuile & crème fraîche	£6.5
Warm apple pie, Yorkshire rhubarb compote & custard	£6.5
Affogato, vanilla ice cream & hot espresso	£4
Add a shot of Baileys or Amaretto	£3.5
Ice cream & sorbet coupe	£2 per scoop
Le Fromage tray, a selection of Artisan cheeses, chutney, quince & crackers	£7.5/ £12 for 2 people

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Cher Mal

malmaison.com



For further information on
allergens please scan here

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