



# ANGEL MENU

BY *Cher Mal*

# NGCI MENU

BY CHEZ MAL

NGCI = Non gluten containing ingredients

## NIBBLES

Italian olive mix £3.5

## STARTERS

Soup du jour £5.5

Beef fillet carpaccio, parsnip purée, pickled baby beets, baby onions & Parmesan £10

Pan-fried sea scallops, puy lentil, root vegetable & squash purée £14.5

Eggs meurette, poached eggs, pancetta, mushroom, red wine sauce & toasted gluten free bread £9

Woodland mushroom & confit chicken terrine, truffled leeks & hazelnut mayonnaise £8.5

Winter salad, fried halloumi, shaved fennel, pomegranate, roast squash £8/13.5

Citrus cured salmon, roast marinated beetroots, dill & horseradish crème fraîche £9

## MAINS

Lamb shank Bhuna, pilaf rice & yoghurt £17.5

Chez Mal smoked haddock fishcake, spinach, poached Cotswold egg & Hollandaise sauce £15.5

Crab & sea scallops risotto, carnaroli rice, white crab meat, crab bisque, samphire & pan seared scallops £19.5

For two to share £37

Pan fried sea bass, winter ratatouille & chive butter sauce £15

## MEAT

*Chez Mal's exclusive UK 28 day aged beef, all served with confit vine tomato & green salad*

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

Chicken breast, seasonal greens & garlic butter £15

## ACCESSORIES

£4  
Creamy Mash  
Black pepper crushed swede  
Glazed carrots & parsnips  
Sautéed garlic & chilli Portobello mushrooms  
Buttered winter greens  
Chez Mal house salad

## BUTTERS & SAUCES

£1.5  
Béarnaise sauce  
Peppercorn sauce  
Garlic & parsley butter

## DESSERTS

Classic vanilla crème brûlée £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

Affogato, vanilla ice cream & hot espresso £4  
Add a shot of Bailey's or Amaretto £3.5

Ice cream & sorbet coupe £2 per scoop

Le Fromage tray, a selection of Artisan cheeses, chutney & quince £7.5/  
£10 for 2 people

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.