



# WINTER VEGAN MENU

BY *Chez Mal*

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## STARTERS

|  |            |
|--|------------|
| Italian olive mix  | £3.5       |
| Soup du jour   | £5.5       |
| Grilled vegetables, caramelised red onion hummus, truffled leeks & sesame flat bread | £7.5       |
| Tempura of seasonal vegetables, jalapeños, lime & sweet chilli sauce                 | £8.5       |
| Superfood salad, avocado, edamame beans, quinoa, kale & orange zest                  | £8         |
| Winter salad, shaved fennel, radicchio, beetroot, pomegranate & roast squash         | £7.5/£12.5 |

## MAINS

|   |       |
|---|-------|
| Fregula pasta, roast red pepper & tomato sauce, winter ratatouille vegetables       | £12   |
| Squash & red onion tagine, rose, coriander & apricot cous cous                      | £13.5 |
| Roast aubergine, winter squash & red pepper bhuna, pilaf rice, grilled Indian bread | £15   |
| Superfood salad, avocado, edamame beans, quinoa, kale & orange zest                 | £12   |

## DESSERTS

|   |              |
|---|--------------|
| Exotic fruit salad & sorbet                             | £6.5         |
| Valhrona chocolate fondue, fruit skewer & mixed berries | £6.5         |
| Affogato, salted caramel ice cream & hot espresso       | £4           |
| Add a shot of Pedro Jimenz or Amaretto                  | £3.5         |
| Mulled wine poached fruit, toasted almonds & sorbet     | £6.5         |
| Selection of sorbets                                    | £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.