

SUNDAY LUNCH WINTER

CHEF'S TABLE

Indulge in a selection of appetisers from our Chef's Table and the soup of the day, followed by your choice of brunch dish, main or Sunday roast.

£19.95 per person

Add a dessert £3.5

Half a bottle of Prosecco £10

APPETISERS FROM THE CHEF'S TABLE

Soup of the day

A selection of unlimited hors d'oeuvres from the seasonal market table including, classic Caesar, Caprese & Greek salads, individual shellfish & seafood cocktails, poached, cured & smoked salmon, charcuterie boards of ham, Serrano ham, Ibérico chorizo & homemade terrines, Artisan breads, dressings & pickles

BRUNCH EGGS

The Mal Benedict, soft poached eggs, sweet cured bacon on a toasted English muffin & Hollandaise sauce

Malted waffle, oak smoked salmon, crème fraîche & lemon

California eggs, smashed avocado, chilli & lime, two soft poached free range eggs on toasted English muffins

The Mal big brunch breakfast, eggs of your choice, Cumberland pork sausage, sweet cured bacon, flat cap mushroom, black pudding, baked tomato & potato croquettes
Served with our steak sauce

MAIN BRUNCH PLATES

Classic Mal burger, Gruyère, sweet cured bacon, homemade relish & fries

Spiced falafel burger, grilled Romano pepper, Harissa mayonnaise & fries

Smoked haddock fishcake, soft poached egg, spinach & Hollandaise

Mixed seafood chowder, tiger prawn, mussels, smoked haddock, charred sweetcorn, leeks & grilled sourdough

Crispy confit duck, cocoa bean & Toulouse sausage stew

Spinach, ricotta & chestnut ravioli, roast tomato & red pepper sauce

SUNDAY ROASTS

Roast grain-fed beef sirloin

or

Roast British white pork belly & apple purée

Both served with rosemary & thyme Yorkshire pudding, winter greens, glazed parsnip, carrots & roast potatoes

DESSERTS

Classic vanilla crème brûlée

Steamed syrup sponge, traditional custard

Mulled wine poached fruits & vanilla panna cotta, toasted almonds

Sticky toffee pudding, pecan caramel sauce & vanilla ice cream

Valhrona dark chocolate mousse, honeycomb, cocoa nib tuile & crème fraîche

Warm apple pie, Yorkshire rhubarb compote & custard

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

Ice cream & sorbet coupe

Le Fromage, a selection of Artisan cheeses, chutney, quince & crackers

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.



FOOD
GLORIOUS
FOOD

Chez Mal