

# 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  
Unlimited Prosecco £15

### 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. Unlimited Prosecco available for 2 hours whilst dining.



FOOD  
GLORIOUS  
FOOD

*Chez Mal*