



WINTER

by Chez Mal

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A contemporary collection of dishes showcasing this season's finest ingredients, celebrating artistry at its best, all in unique Chez Mal style.

Two courses **£19.95** Three courses **£24.95**

Prix Fixe offer available Monday to Thursday daily, Friday & Saturday until 7pm

STARTERS

Soup of the day

Eggs meurette, poached eggs, pancetta, mushroom, silverskin onion & toasted sourdough

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

Winter salad, fried halloumi, shaved fennel, pomegranate, roast squash & sourdough croutons

MAINS

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

Braised shin of beef & mushroom pie, smoked mash & homemade gravy

Chicken breast, with seasonal greens & garlic butter

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

DESSERTS

Steamed syrup sponge, traditional custard

Mulled wine poached fruits & vanilla panna cotta, toasted almonds

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

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

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.