



# NYC MENU

BY *Chez Mal*

# NGCI MENU

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NGCI = Non gluten containing ingredients

## NIBBLES

Italian olive mix	£3.5
Beetroot houmous & dark rye bread	£4.5

## STARTERS

Soup of the day	£5.5
Miso vegetable broth, pointed cabbage, pak choi, spring onion, spinach & red chilli paste	£5.5
Spanish charcuterie slate, serrano ham, iberico chorizo, warm BBQ chorizo & lumo, fresh peach & aged manchego cheese	£8.5
Pan-fried sea scallops, piperade, garlic, rosemary, tapenade & black olive dressing	£13.5
Sautéed tiger prawns, garlic, red chilli & vine baby plum tomatoes	£11.5
Heritage tomato & buffalo mozzarella, watermelon, fresh mint & balsamic	£8

## MEAT

<i>Chez Mal's exclusive UK 28 day aged beef, all served with salad &amp; vine baby plum tomatoes</i>	
Signature Côte du Boeuf 450g, well marbled ribeye, matured on the bone for enhanced flavour	£32
Black Angus Fillet steak 200g, 110 day aged grain fed, very tender, lightly marbled, lean	£29
Aberdeen Black Ribeye steak 300g, central eye of well marbled fat, retains all its juices	£28
Catch of the day, choice of side & sauce	£14
Chicken breast, broccoli, pointed & savoy cabbage & garlic butter	£14.5

## MAINS

Roast rump of lamb, summer vegetable broth & basil pesto	£17
Poached salmon, minted new potatoes, watercress, shallot salad & hollandaise sauce	£15.5
Tiger prawn Penang curry, pineapple, pak choi, charred peppers & coconut jasmine rice	£17.5

Crab & sea scallop risotto, carnaroli rice, white crab meat, crab bisque, samphire & pan seared scallops	£19.5
For two to share	£35

## SIDES

Buttered new season potatoes	£4
Chipotle & confit garlic slaw	£4
Sautéed garlic & chilli field mushrooms	£4
Spinach, olive oil & lemon	£4
Pointed cabbage, broccoli, savoy & lemon dressing	£4
Tomato, basil & red onion salad	£4
Chez Mal house salad	£4

## BUTTERS & SAUCES

Béarnaise sauce	
Hollandaise sauce	
Peppercorn sauce	
Garlic & parsley butter	
	£1.5

## DESSERTS

Bruce's Farm strawberry vacherin sundae, fresh strawberries, coulis, ice cream, Chantilly cream & meringue shards	£6.5
Mango & passion fruit pavlova, mango sorbet, Malibu cream, cocoa nib tuile & passion fruit coulis	£6.5
Sticky toffee pudding, pecan caramel sauce & vanilla ice cream	£6.5
Iced summer berries & warm Valrhona white chocolate sauce	£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 summer artisan cheeses, chutney & quince	£7.5/ £12.5 for 2 people

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.