

AUTUMN

Prix Fixe

Chez Mal

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BY CHEZ MAL

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 to Saturday until 7pm & Sunday after 6pm

STARTERS

Soup of the day, baked artisan bread

Salt beef terrine, mushrooms a la grecque & burnt onion purée

Chez Mal buffalo chicken wings, homemade hot sauce, blue cheese dip and celery

Chopped autumn salad, romaine lettuce, feta, golden sultanas, dried cranberries, toasted pumpkin seeds, honey & mustard dressing (with or without Ayrshire bacon)

MAINS

Miso glazed beef short rib, carrot & orange purée, radish salad, braising juices

Tiger prawn, mussel, salmon, kale & tomato broth, saffron potatoes & paprika aioli

Roast Cumbrian chicken breast, wild mushrooms, young leeks & truffle gnocchi

Steamed mushroom & red onion suet pudding, mashed potato & vegetarian gravy

Steak frites 250g, marinated full face rump, confit tomatoes, green salad & pommes frites (for full flavour best served pink)
Supplement of £8 applies

Catch of the day, pointed cabbage, broccoli, savoy & lemon dressing

DESSERTS

Pineapple upside down cake, RedLeg Spiced Rum, caramel & coconut sorbet

Poached pear, raspberry & almond frangipane tart, crème Chantilly

Citrus & pomegranate carpaccio, Greek yoghurt, lime & mint syrup

Le Fromage, a selection of autumn artisan cheeses, chutney, quince & Peter's Yard crispbread

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.