

VALENTINE'S MENU/

BY CHEZ MAL

Three courses and a Love Cocktail or glass of Cuvée Malmaison Brut, Lombard.
Upgrade your two glasses of Champagne to the full bottle for just £25.

STARTERS

Winter leaf salad, barrel aged feta, clementine, candied walnuts, fennel & pomegranate *(vegan option available)*

Pan-fried sea scallops, blood orange dressing, fennel, tomato & samphire

Beef carpaccio, Scotch egg, rocket, Parmesan & truffle dressing

Two people sharing

Pan-fried tiger prawns, cherry tomatoes, garlic, red chilli & toasted Altamura bread

MAINS

Rump of West Country lamb, basil gnocchi, courgette fritters & sauce vierge

Coriander & cumin roasted salmon fillet, aubergine purée & Nocellara green olive salsa

Pan-fried sesame & garlic organic tofu stir fry, pak choi, tenderstem broccoli & red chilli, jasmine coconut rice

Crab & sea scallop risotto, carnaroli rice, fresh white crab meat, crab bisque, samphire & pan-seared scallops *(For one or two to share)*

Two people sharing

Chateaubriand, fat cut chips, truffle creamed spinach, confit vine tomatoes, onion rings & au poivre or béarnaise sauce

DESSERTS

Pineapple carpaccio, coconut ice cream, lime, chilli & mint syrup

Pistachio crème brûlée

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

Two people sharing

Mini dessert slate, pistachio crème brûlée, Valrhona chocolate torte, passion fruit cheesecake & Champagne strawberry jelly

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.