

SUNDAY LUNCH

Two courses £19.95 | Three courses £24.95

STARTERS

Soup of the day, stonebaked baguette (V) (GF)

Confit duck & ham terrine, autumn coleslaw & toasted brioche (V)

Chez Mal buttermilk fried sesame & chilli chicken wings, sriracha mayonnaise

Roast squash & beetroot salad, goats curd & pearl barley (V) (GF)

SUNDAY LUNCH

Roast grass fed sirloin, horseradish cream (V)

Roast British white pork belly, apple purée (V)

*served with thyme & rosemary
Yorkshire pudding, roast potatoes,
green beans, tenderstem
broccoli & glazed carrots*

BRUNCH PLATES

Chez Mal burger, Ayrshire bacon, Gruyère cheese, burger relish, brioche bun & fries

Vegan burger, beetroot burger, vegan cheddar cheese, burger relish, sesame seed bun & fries (V)

Smoked haddock fishcake, spinach, poached egg & grain mustard sauce (V)

Roast butternut squash, hazelnut & sage risotto, mascarpone & Parmesan cheese (V) (GF)

DESSERTS

Classic vanilla crème brûlée (V) (GF)

Poached pear & sultana flapjack crumble, vanilla custard (V)

Chez Mal sticky toffee pudding, pecan caramel sauce & vanilla ice cream (V) (GF)

"Le Fromage" slate, a selection of artisan cheese, chutney, quince & Peter's Yard crispbread (V) (GF)

Vegan (V) Vegetarian (V) Gluten Free (GF) Vegan or gluten free options available (V) (GF)

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.