**LIGHT BITES**
- Roasted tomato & red pepper soup, garlic croutons & basil cress £5.5
- Fried salt & pepper calamari, chilli jam & crème fraîche £8.5
- Chez Mal Korean fried chicken wings, kimchi & gochujang mayonnaise £8.5
- Severn & Wye smoked salmon, avocado, pickled cucumber & orange salad £9
- “Le Fromage” slate, selection of artisan cheese, chutney, quince & oatcakes £8

**FRIES**
Served with truffle mayonnaise
- Fries £4
- Truffle & Parmesan fries £5
- Burnt Chips £2.5
We’re thrilled to partner with The Burnt Chef Project to challenge mental health stigma within hospitality. By ordering these (invisible) burnt chips, you’ll be donating to a superb cause, helping us to raise awareness and reinvest money into mental health training and resources across our industry. Go on, there’s no better time to treat yourself to chips and forego the calories!

**POSH SARNIES**
All served with potato crisps
- Chez Mal BLT baguette, grilled bacon, lettuce & tomato £9
- Fish finger wrap, breaded cod goujons, tartare sauce & iceberg lettuce £8.5
- Katsu chicken & red pepper wrap, crisp iceberg & gochujang mayonnaise £8.5
- Ploughman’s baguette, mature Cheddar cheese, ham & pickle £8.5
- Vegan feta & tomato houmous wrap, avocado & cucumber £8
- Add a mug of soup £3

**MAINS**
Steak frites 250g, marinated full face rump, vine cherry tomatoes, green salad & fries. Best served pink for full flavour £23
- Chez Mal burgers £17
  - Beef patty, bacon, mature Cheddar cheese, burger relish, brioche bun & fries
  - Beetroot patty, avocado, vegan cheddar cheese, burger relish, sesame seed bun & fries
- Breaded cod goujons, tartare sauce, green salad & fries £14
- Seasonal green linguini, peas, broad beans, tenderstem broccoli, spring onions, Parmesan & cress £13
- Caesar salad, crisp gem, Parmesan & anchovies £12
- Thai noodle salad, rice noodles, crunchy vegetables, spring onions, red chilli & toasted peanuts £12

Add to your salad or pasta:
- Grilled chicken or tiger prawns £4
- Tofu £2.5

**SWEET TREATS**
- Morning pastries, 3 mini Danish pastries of the day £4.5
- Cake of the day, 2 of Chef’s individual cakes of the day £5.5
- Classic vanilla crème brûlée £6.5
- Warm Valrhona chocolate & pistachio brownie, crème fraîche £6.5
- Jude’s ice cream tubs 100ml, Very Vanilla, Truly Chocolate, Salted Caramel £4

**HOT DRINKS**
- Tea Pot of Yorkshire tea | Speciality teas £2.9
- Coffee Americano | Latte | Mocha £3.75
  - Cappuccino | Flat White £3.5
  - Espresso £2.3
  - Double espresso £3.5
- Hot chocolate £3.75
- Liqueur coffee Baileys | Amaretto | Cognac £6.95

Vegan 🌱 Vegetarian 🥗 Gluten Free 🥧 Vegan or gluten free options available 🍫

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.