







SUNDAY LUNCH


STARTERS



- Pea, broad bean & truffle soup, goats cheese croute  ^A 254 £5.5
- Chicken karaage, buttermilk fried chicken thigh, roasted sesame & sriracha mayonnaise  614 £8.5
- Goats cheese, apple & pear salad, candied walnuts & raspberry vinaigrette  ^A  ^A 448 £8.5
- Prawn & crayfish cocktail, citrus mayonnaise 265 £9
- Thai sticky beef & noodle salad, rice noodles, crunchy vegetables, spring onions, red chilli, sesame & toasted peanuts  ^A 480 708 £9.5/£17
- Tofu  ^A 268 482

MAINS









- Grilled corn-fed boneless half chicken, sautéed potatoes, green beans & shallot, with a choice of sauce or butter  767 £15
- Pan-fried sea trout, pancetta, peas, broad beans & miso butter  ^A 843 £17.5
- Smoked haddock fishcake, spinach, poached egg & chive butter sauce  ^A 929 £14.5
- Baked aubergine parmigiana, tomato sauce, provolone & Parmesan  ^A 490 £14
- Chez Mal burgers £17.5
- Beef patty, bacon, mature Cheddar, burger relish & brioche bun  1239
- or
- Black bean patty, grilled red pepper, vegan Cheddar, burger relish & sesame seed bun  ^A 1131


MAL SUNDAY ROAST

Roast beef sirloin, horseradish cream  ^A 1195 £18





Served with thyme & rosemary Yorkshire pudding, roast potatoes, maple glazed Chantenay carrots & buttered spring chard   ^A

ACCESSORIES


- Fries  445 £4
- Truffle & Parmesan fries  589 £5
- Sautéed field & king oyster mushroom, garlic & chilli   63 £4
- Buttered spring chard   95 £4
- Chez Mal house salad   100 £4

Burnt Chips, We're thrilled to partner with 'The Burnt Chef Project' to challenge mental health stigma within hospitality. By donating an order of 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.  THE BURNT CHEF PROJECT £2.5


DESSERTS

- Chez Mal sticky toffee pudding, pecan caramel sauce & vanilla ice cream   751 £6.5
- Classic vanilla crème brûlée   645 £6.5
- Lemon meringue sundae, lemon curd cream, lemon sorbet & meringue  702 £6.5
- White chocolate mousse, fresh berries, sorbet, basil & honeycomb   ^A 509 £6.5
- Ice cream & sorbet coupe   61 £2.5 per scoop
- "Le Fromage" slate, selection of artisan cheese, chutney, quince & oatcakes  ^A 646 £8


For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.


 Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories is 2,000 for women and 2,500 for men.

 Vegetarian  ^A Vegetarian alternative available

 Does not include any ingredients derived from animals

 ^A Alternative available that does not include any ingredients derived from animals

 Does not include any gluten containing ingredients

 ^A Alternative available that does not include any gluten containing ingredients

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill.