

Chez
MENU



Chez Mal

Food was once about sustenance. Then it became about convenience, followed by experience. At Chez Mal it is more. A beautiful collision of artistry and obsession. A contemporary dining experience offering a bespoke collection of dishes, carefully curated by executive chef John Woodward. Honouring the finest and freshest seasonal ingredients, Chez Mal transforms food into art.

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.

APERITIF COCKTAILS

Aperol Spritz, Prosecco, Aperol, soda	£9
Bad Boy, Good Girl, Absolut Blue, rhubarb, lemon, strawberry, basil, Maison Champagne	£9.5
Undying Love, Italicus, Prosecco, soda	£9.5
Martini, Belvedere Vodka or Portobello Gin, Lillet Blanc <i>Wet/Dry/Dirty</i>	£9.5
Negroni, Campari, Bombay Sapphire, Lillet Rouge	£9.5

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NIBBLES

Italian olive mix	£3.5
Fried pickles, harissa & tomato mayonnaise	£4.5
Artisan stonebaked breads, Altamura & sourdough baguette basket, balsamic, extra virgin olive oil & English butter	£4.5
Grilled sesame flatbread, beetroot houmous	£4.5

STARTERS

Soup of the day, sourdough baguette	£5.5
Teriyaki prime beef carpaccio, pickled mouli, shiitake mushrooms, red chilli, avocado & wasabi purée, soy dressing	£9.5
Spanish charcuterie slate, Serrano ham, Salchichón, chorizo, BBQ baby chorizo, fresh peach & aged Manchego cheese	£8.5
Sautéed tiger prawns, baby plum vine tomatoes, garlic, red chilli & grilled Altamura bread	£11.5
Fried salt & pepper calamari, jalapeños, lime & Sriracha mayonnaise	£8.5
Heritage tomato & buffalo mozzarella, watermelon, fresh mint & balsamic	£8
Thai sticky chicken lollipops, chilli & coriander dipping sauce	£8



MAINS

Tiger prawn Penang curry, £17.5
pineapple, red peppers, coconut
jasmine rice & grilled flatbread

Cumbrian chicken Kiev, pea, mint & gem £14.5
salad, black aioli & charred lemon

Poached salmon, new potatoes, £15.5
watercress, shallot & hollandaise sauce

Crab & sea scallop risotto, carnaroli rice, £19.5
fresh white crab meat, finished with crab
bisque, samphire & pan seared scallops
For two to share £35

Linguini arrabiata, buffalo mozzarella, £13.5
baby vine plum tomato, red chilli & basil
Add tiger prawns £4

DISH OF THE DAY

*Ask your waiter for today's dish of the day,
Monday to Friday. £12, or £15 with a
175ml glass of house wine.*

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MEAT & GRILLS

Chez Mal exclusive grain fed 28 day aged beef, all served with crisp onion rings, vine baby plum tomatoes & pommes frites

Black Angus fillet 200g, 110 day aged grain fed, very tender, lightly marbled, lean £29

Aberdeen Black ribeye 300g, grass fed, central eye of well marbled fat, retains all its juices £28

Steak frites 250g, marinated full face rump, confit tomatoes & green salad. For full flavour, best served pink £23

Catch of the day, summer greens & choice of sauce £14

BURGERS

Chez Mal, Ayrshire bacon, Gruyère cheese, burger relish & pommes frites £17

Spiced falafel burger, grilled Romano peppers, harissa mayonnaise & pommes frites £14

Upgrade to truffle fries £1.5

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ACCESSORIES

Pommes frites	£4
Truffle & Parmesan pommes frites	£5
Roasted sweet potatoes & harissa mayonnaise	£5
Buttered new season potatoes	£4
Pointed cabbage, broccoli, savoy & lemon dressing	£4
Sautéed garlic & chilli field mushrooms	£4
Chez Mal house salad	£4

BUTTERS & SAUCES

£1.5

Garlic & parsley butter
Béarnaise sauce
Hollandaise sauce
Peppercorn sauce

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DESSERTS

Classic vanilla crème brûlée	£6.5
Sticky toffee pudding, pecan caramel sauce & vanilla ice cream	£6.5
Mango & passion fruit pavlova, mango sorbet, Malibu cream & passion fruit coulis	£6.5
Strawberry vacherin sundae, fresh strawberries, coulis, ice cream, Chantilly cream & meringue shards	£6.5
Warm sticky chocolate & hazelnut brownie, caramelised banana & salted caramel ice cream	£6.5
Affogato, vanilla ice cream & hot espresso	£4
Add a shot of Baileys or Amaretto	£3.5
Ice cream & sorbet coupe	£2 per scoop
Le Fromage tray, a selection of summer artisan cheeses, chutney, quince & crackers	£7.5/ £12.5 for 2 people

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malmaison.com



For further information on
allergens please scan here

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