



SUMMER

by Chez Mal

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A contemporary collection of dishes showcasing this season's finest ingredients, celebrating artistry at its best, all in unique Chez Mal style.

Two courses **£19.95** Three courses **£24.95**

Prix Fixe offer available Monday to Thursday daily, Friday & Saturday until 7pm

STARTERS

Soup of the day, baked artisan bread

Spanish charcuterie slate, Serrano ham, Salchichón, chorizo, BBQ baby chorizo, fresh peach & aged Manchego cheese

Thai sticky chicken lollipops, soy, chilli & coriander dipping sauce

Heritage tomato & buffalo mozzarella, watermelon, fresh mint & balsamic

MAINS

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

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

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

Grilled chicken breast, seasonal greens & garlic butter

Steak frites 250g, marinated full face rump, confit tomatoes, green salad & pommes frites, for full flavour best served pink
Supplement of £8 applies

Catch of the day, seasonal greens & choice of sauce

DESSERTS

Mango & passion fruit pavlova, mango sorbet, Malibu cream & passion fruit coulis

Strawberry vacherin sundae, fresh strawberries, coulis, ice cream, Chantilly cream & meringue shards

Warm sticky chocolate & hazelnut brownie, caramelised banana & salted caramel ice cream

Le Fromage tray, a selection of summer artisan cheeses, chutney, quince & crackers

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.