



# NGCI MENU

BY *Cher Mal*



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NGCI = Non gluten containing ingredients

## NIBBLES

Italian olive mix £3.5

Spring vegetables & pea houmous £5.5

## STARTERS

Spring minestrone soup, gem lettuce & pesto £5.5

Smoked ham hock & serrano ham roulade, watercress, shallot, new potato salad & sweet mustard dressing £8

Pan-fried sea scallops, BBQ baby chorizo, spring onion & paprika mayonnaise £13.5

Sautéed tiger prawns, garlic, chilli, honey, sugar snap peas & Romano peppers £11.5

Warm St Maure goat's cheese croutes, watercress, mint, pea, broad beans & lemon dressing £8

## MAINS

Spring lamb mixed grill, t-bone chop, lamb merguez, slow braised belly & pan fried liver, mint béarnaise & confit tomatoes £15

Honey glazed British white pork belly, pak choi, ginger & chilli dressing £14.5

Cumbrian chicken, roast breast & confit leg, fricassee of spring vegetables, new potatoes & truffle cream £16

Crab & sea scallop risotto, carnaroli rice, white crab meat, crab bisque, samphire & pan seared scallops £19.5

Pan fried sea trout, spring vegetables & herb velouté £15.5

## MEAT

*Chez Mal's exclusive UK 28 day aged beef, all served with green salad & vine baby plum tomatoes*

Signature Cotes du Boeuf 450g, well marbled ribeye, matured on the bone for enhanced flavour £33

Aberdeen Black Ribeye steak 300g, central eye of well marbled fat, retains all its juices £29

Black Angus grain fed Fillet steak 200g, very tender, lightly marbled, lean £30

Chicken breast, spring greens & garlic butter £14

## SIDES

£4  
Buttered new season potatoes  
Spring yoghurt coleslaw  
Tomato, basil & red onion salad  
Glazed king carrots, tarragon & garlic  
Sautéed garlic & chilli field mushrooms  
Spring greens, broccoli, kale & lemon dressing  
Chez Mal house salad

## BUTTERS & SAUCES

£1.5  
Béarnaise sauce  
Peppercorn sauce  
Garlic & parsley butter

## DESSERTS

Classic vanilla crème brûlée £6.5

Chocolate & almond sundae, brownie pieces, dark chocolate & salted caramel ice cream, chocolate sauce, honeycomb & toasted almonds £6.5

Sticky toffee pudding, pecan caramel sauce & vanilla ice cream £6.5

Rhubarb fool, poached Yorkshire rhubarb compote £6.5

Affogato, vanilla ice cream & hot espresso £4  
Add a shot of Bailey's or Amaretto £3.5

Ice cream & sorbet coupe £2 per scoop

Le Fromage tray, a selection of spring Artisan cheeses, chutney & quince £7.5/  
£12 for 2 people

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.