

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

French 75, Bombay Sapphire, lemon, sugar, lemon bitters, Maison Champagne £12.5

Chez Mal Cocktail, Crème de Apricot, Absolut Mandarin, passion fruit, lemon, Maison Champagne £12.5

Martini, 209 Gin or Absolut Elyx, Lillet Blanc *wet/dry/dirty* £9

Negroni, Campari, Bombay Sapphire, Martini Rosso £9

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NIBBLES

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| Italian olive mix | £3.5 |
| Artisan stonebaked breads, Altamura & sourdough baguette basket with balsamic, extra virgin olive oil & English butter | £4.5 |
| Grilled sesame flatbread, houmous | £4.5 |

STARTERS

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| Roast lightly curried parsnip & pear soup, artisan bread | £5.5 |
| Smoked salmon classic, capers, cornichon, grated egg, shallot & dark rye bread | £9 |
| Ham hock, confit pork & dried cranberry roulade, celeriac, kohlrabi & apple remoulade, toasted brioche | £8.5 |
| Pan-fried tiger prawns, cherry tomatoes, garlic & red chilli, toasted Altamura bread | £11.5 |
| Fried salt & pepper calamari, jalapeños, lime & Sriracha mayonnaise | £8.5 |
| Winter leaf salad, barrel aged feta, clementine, candied walnuts, fennel & pomegranate | £7.5 |
| Chez Mal buffalo chicken wings, homemade hot sauce, blue cheese dip & celery | £8 |



MAINS

Braised beef short rib cottage pie, Guinness, onion & glazed carrots	£17
Smoked haddock fishcake, spinach, warm poached egg & hollandaise	£14
Cumberland sausage 'n' mash, caramelised red onion gravy	£14.5
Roast cod, butterbeans, pancetta, tomatoes & kale broth	£16
Murgh makhani butter chicken, saffron, pine nut & sultana rice, grilled sesame naan bread	£16
Squash & red onion tagine, coriander & apricot couscous	£13

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JOSPER GRILL

A mutual love of meat and flames...

The Josper Grill (pronounced hosper) was created by Josep Armangué and Pere Juli over 40 years ago. It's a unique combination of oven and charcoal grill, allowing steaks to be cooked in half the time whilst retaining all moisture and tenderness. The charcoal grill adds rich flavours of the finest embers at temperatures of up to 300°C, resulting in a steak experience like no other.

MEAT & GRILLS

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

Black Angus fillet 200g, 110 day grain fed, very tender, lightly marbled, lean £29.5

Ribeye 300g, grain fed, central eye of well marbled fat, retains all its juices £28.5

Steak frites 250g, marinated full face rump, confit tomatoes, green salad & fries (best served pink for full flavour) £23

Grilled Cumbrian chicken breast, pointed cabbage, broccoli, savoy & lemon dressing £14.5

Catch of the day, pointed cabbage, broccoli, savoy & lemon dressing £14.5

BURGERS

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

Beetroot & chickpea burger, avocado, tahini sauce & fries £14

Upgrade to truffle fries £1.5

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ACCESSORIES

Fries	£4
Truffle & Parmesan fries	£5
Mashed potato	£4
Maple glazed carrots & parsnips	£4
Pointed cabbage, broccoli, savoy & lemon dressing	£4
Sautéed garlic & chilli field mushrooms	£4
Chez Mal house salad	£4

BUTTERS & SAUCES

Garlic & parsley butter	£1.5
Béarnaise	£2
Hollandaise	£2
Peppercorn	£2

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DESSERTS

Pistachio crème brûlée	£6.5
Chez Mal sticky toffee pudding, pecan caramel sauce & vanilla ice cream	£6.5
Valrhona chocolate torte, cherry & Kirsch Chantilly cream	£6.5
Braeburn, Bramley apple & blackberry crumble, toasted hazelnut granola topping & traditional custard	£6.5
Ice cream & sorbet coupe	£2 per scoop
“Le Fromage” slate, a selection of artisan cheeses, chutney, quince & Peter’s Yard crispbread	£8.5

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malmaison.com

For further information on
allergens please scan here

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Leeds / Liverpool / London / Manchester / Newcastle / Oxford / Reading