

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

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 *Wet/Dry/Dirty* £9.5

Negroni, Campari, Bombay Sapphire, Lillet Rouge £9.5

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NIBBLES

Italian olive mix	£3.5
Artisan stone baked breads, Altamura & sourdough baguette basket, balsamic, extra virgin olive oil & French butter	£4.5
Fougasse & black Aioli dip, French style garlic bread	£5.5
Fried pickles, Harissa mayonnaise	£4.5
Spring vegetables & grilled flatbread, pea houmous	£5.5

STARTERS

Spring minestrone soup, gem lettuce & pesto	£5.5
Prime beef carpaccio, pickled mouli, shiitaki mushrooms, red chilli, avocado & wasabi purée & soy dressing	£9.5
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
Fried salt & pepper calamari, jalapeños, lime & wasabi crème fraîche	£8.5
Pea & broad bean scotch egg, roasted marinated beets	£7.5
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
Wye valley English asparagus, toasted brioche, poached Burford brown egg & Hollandaise sauce	£8.5



MAINS

Spring lamb mixed grill, t-bone chop, lamb merguez, slow braised belly & pan fried liver, mint béarnaise & confit tomatoes	£15
Honey & soy glazed British white pork belly, pak choi, ginger, chilli & soy dressing	£14.5
Cumbrian chicken, roast breast & confit leg, fricassee of spring vegetables, new potatoes & truffle cream	£16
Rigatoni primavera, feta, lemon, broccoli, peas & mint	£13.5
Chez Mal smoked haddock fish cake, spinach, poached Cotswold egg & Hollandaise sauce	£14.5
Slow roast Gressingham duck breast Penang curry, pineapple, pak choi, coconut jasmine rice & grilled flat bread	£17.5

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

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

Malmaison aged Scotch beef

450g Signature Cotes du Boeuf	£36
450g T-bone	£37
450g Bone in sirloin	£32
450g Prime rib	£34

Sharing steaks

1,100g Porterhouse	£78
900g Wing rib	£66

Steak upgrades

Prawn skewer	£9.5
Blue cheese	£1.5
Double hen's eggs sunny side up	£2

All of our steaks are seasoned with Malmaison house salt blend and served with crisp onion rings & vine baby plum tomatoes

MEAT & GRILLS

Chez Mal's exclusive UK 28 day aged & grain fed beef all served with crisp onion rings & vine baby plum tomatoes

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

Steak frites, confit tomato, mixed leaf salad & pommes frites, marinated 250g, full face rump. Full flavour, best served pink **£24**

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

Chicken breast, seasonal greens & garlic butter **£14**

Catch of the day, spring greens & garlic butter **£15**

BURGERS

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

Spiced falafel & chickpea 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
Fat cut chips with rosemary	£5
Buttered new season potatoes	£4
Spring yoghurt coleslaw	£4
Tomato, basil & red onion salad	£4
Glazed king carrots, tarragon & garlic	£4
Sautéed garlic & chilli field mushrooms	£4
Spring greens, broccoli, kale & lemon dressing	£4
Chez Mal house salad	£4

BUTTERS & SAUCES

£1.5

Béarnaise sauce
Garlic & parsley butter
Peppercorn sauce
Hollandaise sauce

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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
Mango & passion fruit cheesecake, ginger & passion fruit coulis	£6.5
Sticky toffee pudding, pecan caramel sauce & vanilla ice cream	£6.5
Valrhona dark chocolate tart, white chocolate ice cream & cocoa nib tuile	£6.5
Rhubarb fool & shortbread, poached Yorkshire rhubarb compote	£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 spring Artisan cheeses, chutney, quince & crackers	£7.5/ £12 for 2 people

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Cher Mal

malmaison.com



For further information on
allergens please scan here

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