

BAR FOOD

LIGHT BITES

Spicy sweetcorn chowder, spring onion & coriander (V) (GF)	£5.5
Fried salt & pepper calamari, chilli jam & crème fraîche	£8.5
Chez Mal Korean fried chicken wings, sesame, kimchi & gochujang mayonnaise	£8.5
Burrata & Isle of Wight tomato salad, pesto, basil & mint (GF)	£9
Severn & Wye smoked salmon, avocado, pickled cucumber & orange salad (GF)	£9
"Le Fromage" slate, selection of artisan cheese, chutney, quince & oatcakes (GF)	£8

POSH SARNIES

All served with potato crisps

Chez Mal BLT baguette, grilled bacon, lettuce & tomato (GF)	£9
Fish finger wrap, breaded cod goujons, tartare sauce & iceberg lettuce (GF)	£8.5
Katsu chicken & red pepper wrap, crisp iceberg & gochujang mayonnaise	£8.5
Ploughman's baguette, mature Cheddar cheese, ham & pickle (GF)	£8.5
Vegan feta & tomato houmous wrap, avocado & cucumber (V) (GF)	£8
Add a mug of soup (GF)	£3

MAINS

Rump steak 200g, single muscle pave rump, best served pink for full flavour. Vine cherry tomatoes, green salad and fries (GF)	£23
Chez Mal burgers Beef patty, bacon, mature Cheddar cheese, burger relish, brioche bun & fries or Beetroot patty, avocado, vegan cheddar cheese, burger relish, sesame seed bun & fries (V)	£17
Breaded cod goujons, tartare sauce, green salad & fries	£14
Trofie pasta, pesto & cherry vine tomatoes, mint & Parmesan cheese (GF)	£13
Caesar salad, crisp gem, Parmesan & anchovies (GF)	£12
Thai noodle salad, rice noodles, crunchy vegetables, spring onions, red chilli & toasted peanuts (GF)	£12
Add to your salad or pasta: Grilled chicken, sticky beef or tiger prawns Tofu	£4 £2.5

FRIES

Served with truffle mayonnaise

Fries (GF)	£4
Truffle & Parmesan fries (GF)	£5
Burnt Chips We're thrilled to partner with 'The Burnt Chef Project' to challenge mental health stigma within hospitality. By ordering these (invisible) burnt chips, you'll be donating to a superb cause, helping us to raise awareness and reinvest money into mental health training and resources across our industry.	£2.5



THE BURNT CHEF
PROJECT

SWEET TREATS

Morning pastries, 2 Danish pastries of the day (GF)	£4.5
Cake of the day, 2 of Chef's individual cakes of the day	£5.5
Classic vanilla crème brûlée (V) (GF)	£6.5
Chocolate & pistachio brownie sundae (GF)	£6.5
Ice cream & sorbet coupe (V) (GF) per scoop	£2.5

HOT DRINKS

Tea Pot of Yorkshire tea Speciality teas	£2.9
Coffee Americano Latte Mocha Cappuccino Flat White Espresso Double espresso	£3.75 £2.3 £3.5
Hot chocolate	£3.75
Liqueur coffee Baileys Amaretto Cognac	£6.95

Vegan (V) Vegetarian (GF) Gluten Free (GF)

Vegan or gluten free options available (GF)

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.