

A LA CARTE

NIBBLES (X)

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| Italian olive mix (V) (GF) | £3.5 |
| Artisan sourdough bread basket, balsamic, extra virgin olive oil & English butter (V) (GF) | £3.5 |
| Spiced tomato houmous & grilled flatbread (GF) | £4.5 |

STARTERS

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| Spicy sweetcorn chowder, spring onion & coriander (V) (GF) | £5.5 |
| Thai sticky beef & noodle salad, rice noodles, crunchy vegetables, spring onions, red chilli & toasted peanuts Vegan option – tofu (V) | £8/£16 |

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| Sautéed tiger prawns, chilli & garlic oil, grilled Altamura bread (GF) | £11.5 Supp £3 |
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| Chez Mal Korean fried chicken wings, sesame, kimchi & gochujang mayonnaise | £8.5 |
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| Burrata & Isle of Wight tomato salad, pesto, basil & mint (GF) | £9 |
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| Severn & Wye smoked salmon, avocado, pickled cucumber & orange (GF) | £9 |
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| Fried salt & pepper calamari, chilli jam & crème fraîche | £8.5 |
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MAINS

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| Roast salmon & hollandaise, new potatoes, watercress & shallot salad (GF) | £16.5 |
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| Trofie pasta, pesto & cherry vine tomatoes, mint & Parmesan cheese (V) | £13 |
| Add grilled chicken or tiger prawns | £4 |

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| Chicken katsu curry, sticky rice & pickled vegetable salad Vegan option – aubergine & sweet potato (GF) | £16 |
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| Smoked haddock & broad bean fishcake, rocket, lemon & lime aioli | £14 |
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| Asian roast pork belly, bok choy, coriander & soy broth | £15.5 |
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Vegan (V) Vegetarian (GF) Gluten Free (GF)

Vegan or gluten free options available (GF)

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from the Starters, Mains or Meat & Grills and Desserts options. Supplements apply to some dishes, as indicated above.

Dishes marked (X) not included in dinner package.

MEAT & GRILLS

All steaks & burgers are served with fries

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| Chez Mal burgers | £17 |
| Beef patty, bacon, mature cheddar cheese, burger relish & brioche bun or Beetroot patty, avocado, vegan cheddar cheese, burger relish & sesame seed bun (GF) | |

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| Rump steak 200g, single muscle pave rump, vine cherry tomatoes & green salad (GF) | £23 Supp £8 |
| Best served pink for full flavour | |

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| Côte de boeuf 450g, 28 day Himalayan salt aged with central eye of well marbled fat, to retain all its juices. Vine cherry tomatoes & green salad | £32 Supp £15 |
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| Fillet steak 200g, very tender, lightly marbled & lean, vine cherry tomatoes & green salad (GF) | £29.5 Supp £14 |
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| Garlic & parsley butter (X) | £1.5 |
| Peppercorn sauce (GF) (X) | £2.5 |

ACCESSORIES (X)

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| Fries (V) | £4 |
| Truffle & Parmesan fries (GF) | £5 |
| Sautéed garlic & chilli field mushrooms (V) (GF) | £4 |
| New potatoes (V) (GF) | £4 |
| Buttered greens (V) (GF) | £4 |
| Tomato, red onion & pesto salad (V) (GF) | £4 |
| Chez Mal house salad (V) (GF) | £4 |

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| 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 |
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DESSERTS

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| Chez Mal sticky toffee pudding, pecan caramel sauce & vanilla ice cream (V) (GF) | £6.5 |
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| Classic vanilla crème brûlée (V) (GF) | £6.5 |
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| Strawberry & vanilla panna cotta, honeycomb, basil & sorbet (V) (GF) | £6.5 |
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| Chocolate & pistachio sundae (V) | £6.5 |
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| Ice cream & sorbet coupe (V) (GF) | £2.5 per scoop |
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| "Le Fromage" slate, selection of artisan cheese, chutney, quince & oatcakes (GF) | £8 Supp £1.5 |
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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.