



## a la carte menu

french bread complimentary  
 marinated olives 2.00  
 dipping breads basil oil, balsamic vinegar & balsamic glaze 2.40

### appetisers

soup du jour v 5.10  
 tian of crayfish cucumber salad crème fraiche 7.50  
 smoked chicken caesar salad crispy lettuce bacon croutons 6.95  
 chef's pate house relish pickles toast 6.10  
 grilled atlantic sardines garlic aioli 5.95  
 sautéed woodland mushrooms roquefort cream parmesan crisp v 6.25  
 beetroot carpaccio smoked trout mousse 5.25

### main course

all served with potatoes & vegetables of the day or salad bowl

baked cod fillet pancetta & potato rosti vanilla sauce 16.95  
 pork schnitzel fried egg capers & anchovies  
 roast rosemary new potatoes 15.50  
 spring lamb & potato pie spring vegetables 12.95  
 fresh mackerel fillets chorizo leek & potato compot  
 smoked paprika onion rings 14.95  
 seared halloumi tomato & asparagus egg noodles v 14.95  
 maize fed chicken sage & onion mash chasseur sauce 15.95  
 seven fish & potato cake buttered spinach warm tartare sauce 14.95  
 pan fried calves liver crispy bacon madeira wine jus dauphinoise potatoes 16.95  
 prime fillet of beef 6oz plain or with green peppercorn sauce bubble & squeak 20.55  
 individually cut prime 12oz english steaks rib eye or entrecote 24.65  
 grilled to your liking plain or with green peppercorn sauce hand cut chips

french fries 2.30

## concorde club

### desserts

apple & cinnamon crumble hazelnut crumb vanilla custard 6.40  
 chocolate brownies honey & ginger ice cream chocolate sauce 6.40  
 caramelized rice pudding clotted cream 6.40  
 pear & mango strudel apricot glaze chantilly cream 6.40  
 crème brulee 6.40

trio of cheeses 7.15  
 french brie english mature stilton hereford hop cheddar  
 house chutney grapes water biscuits

### coffee

cafe latte 2.55  
 cappuccino 2.55  
 espresso 1.85  
 fresh filter 2.40

### cognac 35ml

courvoisier 4.10  
 remy martin 4.85  
 courvoisier xo 19.00

### whisky 35ml

talisker 5.25  
 glenfiddich 4.10  
 glenmorangie 4.85

### liqueurs 35ml

amaretto 3.90  
 baileys 70ml 4.10  
 benedictine 4.10  
 cointreau 3.80  
 grand marnier 4.10  
 drambuie 4.10  
 sambuca 3.80

### tea

small pot (3 cup) 3.35  
 large pot (6 cup) 5.10

sunday lunch in the  
 roast of the day 9.20



midday to 3pm  
 2 courses 12.30 3 courses 14.35

gratuities at your discretion but a 10% service charge will be added to parties of 6 or more people irrespective of mix of menus

GM the concorde makes every effort not to use GM food ingredients. However some foods may contain ingredients produced from genetically modified soya and/or maize. Please ask the staff for further details

t: 023 8061 3989

[www.theconcordeclub.com](http://www.theconcordeclub.com)

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