

Moldy Fig

APPETIZERS

Large Gordal Olives orange zest and a touch of chilli	3.75
Assorted Breads Balsamic & Olive Oil Dip	3.50
Soup of the Day assorted breads	4.95
Curry scented Cod and Salmon Fish Cakes in panko breadcrumb, mango chutney, raita	6.45
Crayfish and Avocado Salad GF mango and chilli salsa	6.45
Chef's Home-made Pate GF without bread pickles, red onion relish, toasted onion bread	6.25
Portabella Mushroom v stuffed with goats cheese, red onion chutney, balsamic	6.25
Honey glazed Sticky Pork Ribs GF mixed leaves	6.25

MAIN COURSE

Breaded Pork Escalope whole grain mustard mash, green beans, caramelised apple jus	12.95
Pan fried Sea Bass GF pea risotto, charred asparagus	13.95
Gressingham Duck Breast GF dauphinoise potatoes, roasted root vegetables, black cherry jus	14.50
Vegetable Madras Curry v GF basmati rice, mango chutney, poppadum	11.95
Fish Pie salmon, cod, smoked haddock, peeled prawns in a béchamel sauce, topped with creamy mash & cheddar cheese, seasonal vegetables	13.95
Gammon Steak, Two Fried Eggs GF hand-cut chips add mushy peas	10.95 1.00
Traditional Fish & Chips cod in a real ale batter, home-made mushy peas, tartare sauce	11.95
8oz Rib Eye Steak GF fried onions, flat mushroom, grilled tomato, hand cut chips add brandy and green peppercorn or diane sauce	19.95 1.50
8oz Aberdeen Angus Burger GF home-made creamy herb coleslaw, tomato relish, lettuce, tomato and dill pickle in a toasted brioche bun*, hand cut chips with bacon, blue cheese or mature cheddar	10.95 per item 1.00
House Caesar Salad GF chicken, crispy bacon, little gem lettuce, parmesan shavings, anchovies, garlic croutons, caesar dressing	9.95
Side Dishes	
House Salad	3.00
Seasonal Vegetables	2.95
Bowl of French Fries	2.00
Bowl of Hand Cut Chips	2.95

PUDDINGS All at 5.95

Trio of Ice Cream GF Vanilla • Strawberry • Chocolate • Coconut • Pistachio	
Mixed Berry Eton Mess GF	
Sticky Toffee Pudding clotted cream	
Chocolate and Orange Panna Cotta GF vanilla biscuits	
CHEESE PLATTER	8.95
See Board for daily selection served with celery, grapes, home-made chutney, biscuit selection*	

FIXED PRICE MENU 16/5/17

served Monday to Saturday 12pm-5pm

2 courses £10.95 **3-courses** £14.95

APPETISER

Tomato and Basil Soup

herb crouton GF without crouton

Artichoke, Egg and Fine Bean Salad

honey mustard dressing

Ham Hock and Black Pudding Croquette

mixed leaves, apple puree

MAIN COURSE

Herb crusted Cod

french fries, garlic asparagus

Duo of Chilli Sausages

mustard mash, roasted root vegetables

Vegetable Frittata v

herb roasted new potatoes, garden salad

6oz Rump Steak, French Fries, House Salad

garlic and herb butter

£2.50 supplement

DESSERT

Sticky Toffee Pudding, clotted cream

Lemon and Orange, Rosewater Biscuit

Baked Lemon Cheesecake, raspberry coulis

SANDWICHES

'The Fig' Triple-decker

chicken, bacon, lettuce, tomato, skinny fries 7.95

Croque Madame

7.50

toasted sandwich with gammon ham, grilled cheddar cheese topped with a fried free range egg, served with dressed salad

Croque Madame (Vegetarian)

7.50

toasted sandwich with grilled cheddar cheese, sliced plum tomato, topped with a fried free range egg, served with dressed salad

Steak Sandwich

10.95

6oz char grilled rump steak in a ciabatta* with onion chutney, sakura cress hand cut chips

See over for information on food content

Gratuities at your discretion
All gratuities received are passed directly to the staff

Please ask staff for details of food allergens and intolerance when placing your order

GF = Gluten Free

* Gluten free rolls & crackers available, please ask

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 staff for further details



The Moldy Fig at The Concorde
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