

THE CONCORDE

DINE • DANCE • DREAM

21st April – 27th April

WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V GF 4.50
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.95
ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

White Bean & Pancetta Soup GF

Goats Cheese, Spinach & Beetroot Salad V GF

Baked Ham & Cream Potato Pot
cheese gratin

Smoked Salmon Plate
capers, onion, lemon, bread & butter fingers

Moroccan Spiced Cauliflower Fritters V VE GF
chickpea houmous, mint & cucumber raita, carrot ribbons, chilli oil

MAIN COURSE

Slow Braised Feather Blade Steak GF
parsley mash, roasted roots, red wine rosemary jus

Coq au Vin GF
oven roasted chicken thighs, gratin potatoes, green beans

Roasted Cod Loin GF
chilli butter, braised fennel, parmentier potatoes

Root Vegetable Gratin V VE GF
topped with vegan cheese, rich tomato sauce, green beans

Brie & Red Onion Tart V GF
wilted kale, new potatoes, tomato salsa

DESSERT

Raspberry Crème Brulee V GF
shortbread biscuit, **GF biscuits available**

Spiced Poached Pears V GF
blackberries, red wine syrup, mascarpone

Chocolate & Orange Bread & Butter Pudding V
baileys custard

Cheese Plate (£3.75 supplement)
grapes, biscuit selection, house chutney
GF biscuits available

COFFEE

Fresh Filter Coffee & chocolate mint 2.95