

THE CONCORDE

DINE • DANCE • DREAM

April Menu 23rd – 28th

WHILE YOU WAIT

Bread Basket 3.50

Marinated Olives V GF 3.95
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.25
ciabatta, sourdough baguette, olive oil,
balsamic vinegar

APPETISER

Pea, Potato & Leek Soup V VE GF
mint oil

Smoked Mackerel Mousse GF
red onion, orange & watercress salad

**Buffalo Mozzarella, heirloom Tomato,
toasted Pinenuts, Sakura Cress** VE GF
basil, mint olive oil **VE Cheese available**

Satay Chicken Skewers GF
pickled vegetables, soy ginger dip **nut free**

Mixed Charcuterie Plate
selection of dorset charcuterie meats, chorizo, venison, salami, artichokes,
baby capers, crusty bread

MAIN COURSE

Lemon & Thyme, Garlic Chicken GF
moroccan spiced roasted vegetables,
herb roasted new potatoes, mint yoghurt

Sea Bass Fillet GF
peas, leeks, asparagus, minted new potatoes, hollandaise sauce

Trio of Pork & Leek Sausages
spring onion mash, mixed greens,
french onion & ale gravy

Potato Gnocchi V VE
arrabbiata sauce, rocket

Cajun Spiced Sweet Potato, Vegan Cheese Roulade V VE GF
tomato salsa, peas, leeks, asparagus

DESSERT

Rhubarb Panna Cotta GF
mango coulis

Vegan Cheesecake V VE GF
chocolate sauce, chocolate blossoms

Apple, Blueberry Crumble V GF
vanilla custard

Lemon Tart V
clotted cream, pistachio coulis

Trio of Cheese (£3 supplement)
grapes, biscuit selection, house chutney
GF biscuits available