

THE CONCORDE

DINE • DANCE • DREAM

August Menu 2023 14th – 20th

WHILE YOU WAIT

Bread Basket 3.50

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

Dipping Breads & Oils V 3.95
ciabatta, sourdough baguette, olive oil,
balsamic vinegar

APPETISER

Miso Butternut Squash Sweet Potato Soup VE V GF

Farmhouse Pate
onion chutney, crusty bread

Smoked Salmon & Mackerel Plate GF
with beetroot

Caprese Salad V GF
tomato, mozzarella, capers, basil oil

Moroccan Style Cauliflower Bites V VE GF
vegan raita yoghurt

MAIN COURSE

Chargrilled Supreme of Chicken GF
potato gratin, tenderstem broccoli, forestiere sauce

Steak & Ale Pie
handcut chips, peas, carrots, real ale, rosemary jus

Fillet of Seabass GF
herb roasted new potatoes, green beans, peppercorn & dill cream sauce

Cajun Spiced Sweet Potato Roulade V VE GF
cajun spiced sweet potato roulade filled with vegan soft "cheese", sweet & spicy red pepper & onion
chutney, roasted new potatoes & green beans

Thai Red Vegetable Curry V VE GF
fragrant rice

DESSERT

Lemon Cheesecake V
shortcrust pastry base, mixed berry compote, raspberry coulis

Chocolate Fudge Brownie GF V
clotted cream, chocolate sauce

Passion Fruit Martini Champagne Sorbet V
champagne sorbet, passion fruit liqueur,
vodka, fresh passion fruit

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

COFFEE

Fresh Filter 2.00