

WHILE YOU WAIT

Marinated Olives sweet chilli sauce, stem ginger & BBQ sauce 3.95 Dipping Breads ciabatta & sourdough, olive oil & balsamic vinegar 4.25 Bread & Butter Basket 3.50

STARTERS

Soup of the Day crusty bread 6.00

Farmhouse Pate GF red onion relish, toasted ciabatta 7.95 GF bread available

Chef's Fishcake of the Day 7.95

Indian Selection Plate V VE GF spinach pakoras, onion bhajis, vegetable samosas, minted vegan yoghurt & mango chutney 7.95

Caesar Salad grilled chicken, bacon, gem lettuce, herb crouton, caesar dressing, parmesan shavings **GF without dressing & crouton** 7.95

Greek Salad V GF Feta cheese, black olives, cucumber, tomato, red onion, fresh mint, oregano oil, vegan cheese available 7.95

SEE BLACKBOARD FOR

Chefs Curry ~ Catch of the Day & other Daily Specials

MAIN COURSE

Potato Gnocchi V VE spicy arrabiata sauce, rocket 13.95

Chargrilled Chicken Supreme GF parsley & truffle oil mash, roasted tender stem broccoli, pink peppercorn cream sauce 16.95

Steak & Stilton Pie hand cut chips, seasonal vegetables, red wine jus 17.95

8oz Rib Eye Steak (Hotel DBB Supplement £8.95) garlic butter mushrooms, roasted tomato, beer battered onion rings & hand cut chips 27.95 add peppercorn sauce or bearnaise sauce 2.95

Cottage Pie grated mature cheddar panko crumb crust, braised red cabbage, port wine jus 15.95

Fish & Chips beer battered cod, mushy peas, hand cut chips, tartare sauce, samphire & lemon 16.95

8oz Steak Burger beer battered onion rings, brioche bun, tomato, gem lettuce, sliced gherkins, burger relish, french fries 14.95 add cheddar, bacon or blue cheese 1.50

Plum Tomato, Mozzarella & Red Onion Tarte Tatin V balsamic glaze, rocket, herb roasted new potatoes 13.95

Slow Cooked Lamb Shank GF garlic, red wine & rosemary minted boulangère potatoes, swede puree, red wine reduction 20.95

Beyond Meat Burger VE V GF vegan cheese, relish, little gem lettuce, tomato, onion, gherkins,

french fries, vegan brioche bun 13.75

Spicy Keralan Vegetable & Sweet Potato Curry VE V GF cauliflower fritters 14.95

SIDES

Bread basket 3.50 French fries 3.50 Hand cut chips 3.95 Side salad 4.25 Seasonal vegetables 4.25 Garlic Ciabatta 3.50 Cheesy Garlic Ciabatta 3.95

DESSERT All at 6.95

VE alternatives available

Chocolate Brownie V GF chocolate sauce, vanilla ice cream

Sticky Toffee & Ginger Pudding V GF pumpkin spiced syrup, clotted cream

Crème Brulee V shortbread biscuit GF biscuit available

Vegan Cheesecake V VE GF freeze dried strawberries, chocolate sauce

Lemon Tart V raspberry coulis, clotted cream

Ice Cream & Sorbets

1 Scoop 2.50 2 Scoops 4.50 3 Scoops 6.00

Madagascan Vanilla Salted Caramel Blackcurrant Sorbet **V**Chunky Belgian Chocolate Strawberry Lemon Sorbet **V**

BRUNCH served 11am-3pm Sunday 11am-12pm Why not add a Mimosa £6 or Bloody Mary £4.95 to your brunch!

Smoked Back Bacon & Pork Sausage hash brown, fried egg & bloody mary ketchup, toasted bagel 12.95

Toasted Bagel with Smoked Salmon topped with two poached eggs, hollandaise sauce 11.00

Toasted Bagel with Baked Ham topped with two poached eggs & hollandaise sauce 10.95

Toasted Muffin with Spinach V topped with two poached eggs, hollandaise sauce 9.95

Pan Burst Tomatoes & Baked Beans V VE on a toasted vegan bun 8.95

Fish Finger Sandwich gem lettuce, tartare sauce, white or brown bloomer, salad garnish 9.95

BLT white or brown bloomer, crisps & salad garnish 7.95

Chick Pea, Humous & Falafels Sandwich V VE 6.95

YOUNG DINER'S MENU (under 12's)

2-courses 9.95 3- courses 13.95

APPETISER

Garlic Bread Cheesy Garlic Bread Vegetable Sticks with Mayo V GF

MAIN COURSE

Chicken Nuggets peas or beans, french fries Cheese & Tomato Pizza V french fries Cod Fish Fingers peas & french fries 6oz Beefburger brioche bun, french fries

DESSERT

Belgium Waffle vanilla ice cream **Ice Cream Sundae** mini marshmallows, chocolate sauce, cream & sprinkles

COFFEE

add syrup - vanilla, hazelnut, caramel 1.00

Americano 3.00

Cappuccino 3.50

Latte 3.50

Iced Latte 3.50 Flat White 3.50

Espresso 2.50

Double Espresso 4.95

Mocha 3.50

Hot Chocolate topped with whipped cream & mini marshmallows 4.25 **Ruby Hot Chocolate** topped with whipped cream & mini marshmallows 4.50

All made with semi-skimmed milk. Alternatives available

SUNDAY LUNCH

Enjoy a traditional hand-carved roast with seasonal trimmings. Served from 12pm and available all day

AFTERNOON TEA

served daily from 2pm to 5pm £18.95

COMPLIMENTARY WI-FI

Name: Concorde Guest Code: jazz1234

WE ARE A DOG-FRIENDLY VENUE!

HOTEL GUESTS

Please note, a tray charge of £2 will be added for room service orders

For full Entertainment Programme see www.theconcordeclub.com

ALLERGENS

Please advise your server of any allergies or intolerance before you order. Allergen information is contained in our Allergen Menu, available on request however whilst every care is taken we cannot guarantee the total absence of allergens in our dishes

V = Vegetarian VE = Vegan GF = Gluten Free Gluten free bread, biscuits & crackers available on request

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

