



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 6.50

Duo of Farmhouse & Chicken Liver Pate, apple chutney, red onion chutney, toasted ciabatta 7.95

GF bread available

Caesar Salad grilled chicken, bacon, gem lettuce, herb croutons, caesar dressing, parmesan shavings 7.95

GF without dressing & croutons

Arancini Balls V woodland mushroom sauce, black garlic aioli Sakura cress 7.95

Crispy Beef Salad sweet chilli & soy sauce, mixed leaves, toasted sesame seeds 8.25

Slow Cooked Pork Belly sauerkraut bon bon, apple & fennel puree 7.95

Sharing Bread Board selection of mixed breads, confit garlic, sun blushed tomatoes, marinated olives 10.95

SEE BLACKBOARD FOR

~ **Catch of the Day ~ and other Daily Specials**

MAIN COURSE

Minted Lamb Chops GF rosemary & garlic roasted new potatoes, sugar snap peas, green beans, mint & redcurrant jus, basil pesto 20.95

Herb Stuffed Pork Loin GF dill crushed new potatoes, broccoli, veal jus 18.95

Pan Fried Chicken Supreme GF fondant potato, mange tout, fricassee sauce 17.95

10oz Sirloin Steak (Hotel DBB Supplement £8.95) chunky chips, green beans 29.50

add peppercorn sauce or bearnaise sauce 3.00

Fish & Chips beer battered cod, mushy peas, hand cut chips, tartare sauce, samphire & lemon 17.95

6oz Beef Wagyu Burger brioche bun, gem lettuce, tomato, crispy onions, roquefort cheese, french fries, burger sauce 15.95 add cheddar or bacon 1.50

Beyond Meat Burger VE V GF vegan bun, gem lettuce, tomato, portobello mushroom, vegan cheese, french fries, burger sauce 15.95

Brie & Red Onion Tart V GF sugar snap peas, green beans, parmentier potatoes, woodland mushroom & thyme cream sauce 15.95

Pea, Spinach & Butternut Squash Risotto V VE GF served with rocket leaves 14.95

Curry of The Day 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 7.50

Apple & Blackberry Crumble V GF vanilla custard

Belgian Waffle biscoff ice cream, milk chocolate sauce

Crème Brulee V shortbread biscuit **GF without biscuit**

Strawberry & White Chocolate Cheesecake fruit garnish, lemon & strawberry coulis

Fudge Oreo Brownie vanilla ice cream, chocolate sauce

Vegan Cheesecake V VE GF freeze dried strawberries, chocolate sauce

Ice Cream & Sorbets

1 Scoop 2.50 2 Scoops 4.50 3 Scoops 6.00

Madagascan Vanilla

Salted Caramel & Honeycomb

Strawberry

Blackcurrant Sorbet V

Chunky Belgian Chocolate

Cheese Board

Trio of cheeses with grapes, house chutney & biscuits 12.00 **Why not add a glass of Port £4.95**

BRUNCH served 11am-3pm Monday – Saturday

Sunday 11am-12pm

*Why not add a Mimosa 6.00 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 Brioche 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 8.95**Grilled Halloumi Cheese** roasted vegetables, pitta bread, humous crisps, salad garnish 7.95 vegan cheese available**YOUNG DINER'S MENU** (under 12's)

2-courses 9.95 3- courses 14.95

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 & toppings**COFFEE**

add syrup – vanilla, hazelnut, caramel 1.00

Americano 3.25**Cappuccino** 3.95**Latte** 3.95**Iced Latte** 3.95**Flat White** 3.95**Espresso** 3.25**Double Espresso** 4.95**Mocha** 3.95**Hot Chocolate** topped with whipped cream & mini marshmallows 4.50**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 TEAserved 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

