



### 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

### STARTER

**Soup of the Day** crusty bread 6.50

**Brussels Pate** red onion chutney,  
toasted ciabatta 7.95 **GF bread available**

**Chefs Fishcake of the Day** 8.50

**King Prawns in Garlic Butter** toasted sourdough,  
lemon & samphire 8.95 **GF bread available**

### SALADS

**Caesar Salad** grilled chicken, bacon, gem lettuce,  
herb croutons, caesar dressing, parmesan shavings  
7.95/14.95 **GF without dressing/croutons**

**Greek Salad V VE GF** feta cheese, red onion, black  
olives, tomatoes, cucumber, oregano & mint oil  
7.95/14.95

**Smoked Applewood Cheese Salad V VE GF**  
mixed leaves, apple, celery, chive dressing 7.95/14.95

### MAIN COURSE See Daily Specials

**Tasting of Pork** slow cooked belly of pork, pork ribs,  
pork sausage, bbq sauce, french fries, house slaw 16.95

**Chicken Fusilli Pasta** gorgonzola, woodland mushroom  
& vermouth cream sauce, rocket leaves 15.95

**8oz Ribeye Steak** (Hotel DBB Supplement £8.95)  
portobello mushroom, grilled tomato, beer battered onion  
rings, chunky chips 28.95  
add peppercorn or bearnaise sauce 3.00

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

**Seabass Fillet** gratin potatoes, tenderstem broccoli,  
hollandaise sauce 19.95

**Beetroot & Butternut Squash Wellington V VE**  
tenderstem broccoli, herb roasted new potatoes,  
beetroot glaze 15.95

**Keralan Vegetable Curry V VE GF** coriander & basmati  
rice timbale, tomato & onion salad 14.95

### BURGERS

**6oz Beef Wagyu Ruben Burger** brioche bun,  
gem lettuce, pastrami, sauerkraut, emmental  
cheese, sliced gherkins, crispy onions,  
burger sauce, french fries 18.95

**6oz Steak Burger** beer battered onion rings,  
brioche bun, tomato, gem lettuce, sliced  
gherkins, burger relish, french fries 16.95  
add cheddar, bacon or blue cheese 1.50

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

### 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

### SANDWICHES

**Available Monday – Saturday 12-5pm**

served on white or brown bloomer, crisps & salad garnish

**New York Sandwich** pastrami, sauerkraut, emmental  
cheese, gherkins, mustard mayonnaise 9.95

**BLT** bacon, lettuce, tomato, mayonnaise 9.95

**Steak Sandwich** fried onions, blue cheese 10.95

**Fish Finger Sandwich** gem lettuce, tartare sauce 10.95

**Ham & Dijon Mustard Sandwich** 6.95

**Mature Cheddar & Plum Tomato Sandwich**  
red onion relish 6.95

### JACKET POTATO

**Available Monday – Saturday 12-5pm**  
served with salad garnish

**Coronation Chicken** 7.95

**Prawn Marie Rose** 8.50

**Tuna Mayonnaise** 7.95

**Grated Cheese & Coleslaw** 7.50

**Beef Chilli** 7.95

**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

**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

**DESSERT** All at 7.75

**Apple & Mixed Berry Crumble V GF** vanilla custard

**Belgian Waffle** biscoff ice cream, milk chocolate sauce

**Baileys Crème Brulee V GF** amaretti biscuits **GF biscuits available**

**Black Cherry Brownie V GF** vanilla ice cream, whipped cream, chocolate shavings, cherry brandy liqueur

**Honeycomb & Chocolate Cheesecake V** caramel 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

Madagascar Vanilla Salted Caramel & Honeycomb Strawberry Blackcurrant Sorbet V

Chunky Belgian Chocolate Mango, Passionfruit, Coconut & White Chocolate

**Cheese Board**

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



**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

**HOTEL GUESTS**

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

**WE ARE A DOG FRIENDLY VENUE!**

**COMPLIMENTARY WI-FI**

Name : Concorde Guest

Code : jazz1234

**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