



WHILE YOU WAIT

Marinated Olives sweet chilli sauce, stem ginger & BBQ sauce 4.20

Dipping Breads ciabatta & sourdough, olive oil & balsamic vinegar 4.50

Bread & Butter Basket 3.75

STARTER

Soup of the Day crusty bread 6.50

Farmhouse Pate apple cider chutney,
toasted sourdough 7.95 **GF bread available**

Fishcake of the Day 8.50

Garlic Mushrooms toasted brioche, garlic aioli 7.75
GF bread available

Sweet Potato Falafel V VE GF
roasted vegetable quinoa, maple & cumin dressing 7.75

SALADS

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

Tuna Nicoise Salad GF gem lettuce, green
beans, boiled egg, black olives, new potatoes,
tomato, french dressing 7.95/14.95
V option without Tuna 13.50

MAIN COURSE Please ask for Daily Specials

Shepherd's Pie
cheddar mash & rosemary crust, carrots, swede puree,
port wine jus 17.95

Classic Fish Pie
cod, salmon, smoked haddock, prawns, peas in bechamel
sauce, mash, cheddar crust, tenderstem broccoli 18.95

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

BBQ Rub Chicken Wings & Chicken Drumsticks
house slaw, french fries 15.95

King Prawn & Smoked Salmon Linguine Pasta
chilli, garlic cream sauce, rocket leaves 16.95

Brie, Red Onion Tart V GF
green beans, leeks, potato gratin, rustic tomato sauce 15.95

Chargrilled Chicken Breast
honey & Mustard Sauce, roasted thyme carrots, potato
gratin 18.95

Roasted Potato Gnocchi V VE
tomato sauce, applewood smoked
vegan cheese 15.95

Salmon Fillet
dill new potatoes, spinach & mushroom cream
sauce, petit pois 18.95

SIDES

Bread & Butter Basket 3.75
Garlic Ciabatta 3.50
Cheesy Garlic Ciabatta 3.95
French Fries 3.50
Hand Cut Chips 3.95
Side Salad 4.25
Seasonal Vegetables 4.25

BURGERS

8oz 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

SANDWICHES

Available Monday – Saturday 12-5pm
served on white or brown bloomer, crisps & salad garnish

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 & Blackberry Crumble V GF** vanilla custard**Belgian Waffle** biscoff ice cream, milk chocolate sauce**Crème Brulee V GF** shortbread biscuit **GF biscuits available****Sticky Toffee Pudding V GF** salted caramel sauce, vanilla ice cream**Salted Caramel White Chocolate Blondie Cheesecake** chocolate sauce**Vegan Cheesecake V VE GF** mango coulis, freeze dried raspberries**Ice Cream & Sorbets****1 Scoop** 3.00 **2 Scoops** 5.00 **3 Scoops** 7.00Madagascar Vanilla Salted Caramel & Honeycomb Strawberry Blackcurrant Sorbet **V**

Chunky Belgian Chocolate Mango, Passionfruit, Coconut & White Chocolate

Cheese BoardTrio of cheeses with grapes, house chutney & biscuits 13.00 **Why not add a glass of Port £4.95****COFFEE**

add syrup vanilla, hazelnut, caramel 1.00

Americano 3.50**Espresso** 3.50**Cappuccino** 3.95**Double Espresso** 4.95**Latte** 3.95**Mocha** 3.95**Iced Latte** 3.95**Flat White** 3.95**Hot Chocolate** topped with whipped cream & mini marshmallows 4.50**Ruby Hot Chocolate** topped with whipped cream & mini marshmallows 4.75

All made with semi-skimmed milk. alternatives available Selection of Teas available

AFTERNOON TEA 18.95

served daily from 2pm to 5pm

WE ARE A DOG FRIENDLY VENUE!**COMPLIMENTARY WI-FI**

Name : Concorde Guest

Code : jazz1234

HOTEL GUESTS

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

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 are passed directly to the staff