



SUNDAY MENU

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

WHILE YOU WAIT

Marinated Olives 4.20 sweet chilli sauce, stem ginger & BBQ sauce
Dipping Breads 4.50 ciabatta & sourdough, olive oil & balsamic vinegar
Bread Basket & Butter 3.75

STARTER

Soup of the Day crusty bread 6.50
Moroccan Spiced Cauliflower Fritters V VE GF
carrot & cucumber salad, mint yoghurt raita 7.75
Baked Camembert GF without breadsticks/GF bread available studded with garlic & rosemary, red onion relish, bread sticks 10.50
Oven Baked Ham, Cheese Potato Pot GF mature cheddar crust, cream, parsley, sourdough crusty bread 7.95
Brussels Pate GF red onion relish, toasted ciabatta 7.95 **GF bread available**
Sliced Smoked Salmon GF beetroot, chive crème fraiche, lemon, dill, samphire 8.25

SALADS

Caesar Salad grilled chicken, bacon, gem lettuce, herb croutons, caesar dressing, parmesan shavings 7.95/14.95 **GF without croutons**
Chef's Country Salad frisse lettuce, crispy bacon, smoked sausage, herb croutons, french dressing, fried egg 7.95/14.95 **GF without croutons**
Winter Leaf Salad V VE GF endive, radicchio, butternut squash, beetroot, carrot, walnuts, maple cumin dress

SEE BLACKBOARD FOR Catch of the Day/Curry of the Day

SUNDAY ROAST

Roast Chicken GF sage & onion stuffing, roasting jus, pigs in blankets, roast potatoes, roast parsnips, seasonal vegetables 16.95
Roast Pork GF sage & onion stuffing, roasting jus, apple sauce, pigs in blankets, crackling, roast potatoes, roast parsnips, seasonal vegetables 16.95
Roast Beef yorkshire pudding, roasting jus, roast potatoes, roast parsnips, seasonal vegetables, horseradish sauce 18.95 **GF without yorkshire pudding**
Roast Leg of Lamb GF sage & onion stuffing, roasting jus, roast potatoes, roast parsnips, seasonal Vegetables 18.95
Roasted Vegetable & Cranberry Roast V VE GF roast potatoes, roast parsnips, seasonal vegetables, roasting jus 15.95

SIDES

Cauliflower Cheese **V** 3.95
Portion of Roast Potatoes **V VE GF** 3.95
Seasonal Vegetables **V VE GF** 4.25
Yorkshire Pudding 1.50

MAIN COURSE

Steak & Ale Pie rosemary mash, carrot & swede puree, real ale onion gravy 17.95
Beef Lasagne blue cheese sauce, side salad, french fries 16.95
Grilled Whole Dover Sole GF lemon & caper butter, tenderstem broccoli, hand cut chips, lemon wedge, samphire 22.95
Mediterranean Vegetable Tart V GF herb roasted new potatoes, tomato salsa 15.95
8oz Steak Burger beer battered onion rings, brioche bun, tomato, gem lettuce, sliced gherkins, burger relish, french fries 16.95
add mature cheddar, streaky bacon or blue cheese 1.50
Beyond Meat Burger VE V GF vegan bun, gem lettuce, tomato, portobello mushroom, vegan cheese, french fries, burger sauce 15.95

BRUNCH served 11am-3pm Mon – Fri

Sunday 11am-12pm

*Why not add a Mimosa £7.00 or Bloody Mary £5.95 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 7.95**Grilled Halloumi Cheese** roasted vegetables, pitta bread, humous, crisps, salad garnish 7.95**YOUNG DINER'S MENU**

(under 12's)

2-courses 9.95 3- courses 14.95

APPETISER**Cheesy Garlic Bread****Soup of the Day V VE GF****MAIN COURSE****Children's Sunday Roast****Chicken Nuggets**

with peas or beans served with french fries

Cheese & Tomato Pizza V

served with french fries

Roasted Vegetable & Cranberry Roastroast potatoes, roast parsnips, seasonal vegetables, roasting jus **V VE GF****DESSERT****Belgium Waffle** with vanilla ice cream**Ice Cream Sundae** with mini marshmallows, chocolate sauce, cream & sprinkles**DESSERT** All at 7.75**Tart au Citron** dried raspberries, raspberry coulis**Plum & Apple Crumble V GF** vanilla custard**Milk Chocolate Caramel Brownie** chocolate sauce, vanilla ice cream**Baileys Crème Brulee V GF** shortbread biscuit **GF biscuit available****Biscoff Cheesecake V** pumpkin spiced coulis**Vegan Cheesecake V VE GF** mango coulis, freeze dried raspberries**Ice Cream & Sorbets****1 Scoop** 3.00 **2 Scoops** 5.00 **3 Scoops** 7.00

Madagascar Vanilla Blackcurrant & Clotted Cream Strawberry Amaretti & Black Cherry

Chunky Belgian Chocolate Mango, Passionfruit, Coconut & White Chocolate Marshmallow & Candyfloss

Cheese BoardTrio of cheeses with grapes, house chutney & biscuits 12.00 **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

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

AFTERNOON TEAserved daily from 2pm to 5pm
18.95**WE ARE A DOG-FRIENDLY VENUE!****COMPLIMENTARY WI-FI**Name : Concorde Guest
Code : iazz1234

Moldy Fig at The Concorde C L Mathieson Ltd t/a The Concorde t: 023 8061 3989

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