

EVENING MENU

While You Wait

Marinated Olives

Sweet Chilli, Stem Ginger & BBQ Sauce GF 4.50

Dipping Breads

Ciabatta, Sourdough, Olive Oil, Balsamic 4.95

Bread Basket

Ciabatta & Sourdough with Butter 3.95

Hummus & Warm Toasted Flatbreads 5.95



Small Plates 5.95

Moroccan Cauliflower Bites

Hummus Dip V VE GF

Cod Goujons, Tartare Sauce

Halloumi Fries, Sweet Chilli Dip

Breaded Chicken, Cajun Remoulade Dip

Starter

Homemade Soup of the Day. Sourdough Bread 6.95

Rosemary & Garlic Studded Camembert 15.95

Red Onion Chutney, Toasted Sourdough GF bread available

Perfect for sharing!

Chicken Caesar Salad

with pancetta, gem lettuce, herb croutons, caesar dressing, shaved parmesan GF without croutons

Small 8.00 Large 13.95

Sweet Potato & Chick Pea Falafel V Ve GF Small 8.00 Large 13.95

Served on a Beetroot & Rocket Salad, Beetroot Glaze

Smoked Salmon & King Prawn Salad GF

With Avocado & Bloody Mary Salsa

Small 8.95 Large 14.95

Signature Garlic & Herb Flatbreads

Moroccan Cauliflower Bites, Hummus, Minted Yoghurt V VE 12.95

Cherry Tomatoes, Cucumber, Pickled Red Cabbage, roasted red peppers

Warm Roquito Honey Glazed Chicken 13.95

Kimchi, Rocket, Cherry tomatoes & Cucumber, drizzled with Korean BBQ sauce

Main Course

Fish & Chips 18.95

Beer Battered Cod, Hand Cut Chips, Mushy Peas, Tartare Sauce

8oz Steak Burger 17.95

served in a Toasted Brioche Bun with Tomato, Onion, Gem Lettuce, Sliced Gherkins, Burger Relish,

French Fries & Onion Rings

Add Cheese 1.50 Add Streaky Bacon 1.50

Alrley's Burger V Ve GF 15.95

Vegan Cheese Vegan Brioche Bun, Tomato Onion & Gherkins

Dry Aged 6oz Flat Iron Steak

Served with Grilled Tomato, Portobello Mushroom, Watercress Salad, Chunky Chips, Bearnaise Sauce 21.95

Moldy Fig Signature Dish 19.95

Oven Roasted New Orleans Style Cajun Chicken GF without Dip

Served with Charred Corn on the Cob, Hand Cut Chips & a Deep South inspired Remoulade Dip

Sweet Potato, Courgette & Aubergine Thai Green Curry V Ve GF

Served with Basmati Rice, topped with Coriander & Chilli 15.95

Grilled Swordfish Steak GF 22.95

Roasted New Potatoes, Tenderstem Broccoli topped with a Zesty Garlic & Chilli Gremolata

Baked Salmon Fillet GF 20.95

served on a Salt Roasted Beetroot, Rocket & Parmesan Salad with Roasted New Potatoes

Steak & Ale Pie 19.95

served with Hand Cut Chunky Chips, Seasonal Vegetables & Onion Gravy

Char Grilled Chicken Breast 18.95

Served on a bed of Roasted Mediterranean Vegetables with Roasted New Potatoes & Drizzled with Basil Oil

Desserts

Trio of Desserts

Sticky Toffee Pudding, Chocolate Brownie & Mini Creme Brulee 10.95

Chocolate Brownie V GF

chocolate sauce, vanilla ice cream 8.50

Sticky Toffee Pudding V GF

toffee sauce, clotted cream 8.50

Chef's Fruit Crumble

served with Custard GF 8.50

Affogato 8.50

Add a glass of Baileys or Tia Maria 12.50

Selection of Ice Cream & Sorbet

1 scoop 3.30 2 scoop 5.75 3 scoops 7.50

Trio of Cheese 13.00

Coffee

Add syrup – Vanilla, Hazelnut, Caramel 1.00

Americano	3.50	Espresso	3.50	Cappuccino	3.95
Latte	3.95	Double Espresso	4.95	Mocha	3.95
Iced Latte	3.95	Flat White	3.95		

Hot Chocolate 4.50

Topped with Whipped Cream & Mini Marshmallows

All made with semi-skimmed milk – alternatives available

Selection of Teas available

SUNDAY LUNCH

Enjoy a traditional

hand-carved roast with seasonal trimmings.

Served from 12pm and available all day

AFTERNOON TEA £19.95

served daily from 2pm to 5pm

COMPLIMENTARY WI-FI

Name : Concorde Guest Code : jazz1234

CONCORDE MEMBERSHIP

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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

Moldy Fig at The Concorde

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