

# DINNER MENU

served from 5pm

Moldy Fig

## 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 & Butter 3.95

## Small Plates 5.95

**Moroccan Cauliflower Bites**, Hummus Dip V VE GF

**Hummus & Flatbread V VE**

**Pig in Blankets**, Dijon mustard

**Cod Goujons**, Tartare Sauce

**Halloumi Fries**, Sweet Chilli Dip

**Breaded Chicken**, Cajun Remoulade Dip

## Starter

**Homemade Soup of the day** 6.95

Sourdough Bread

**Rosemary & Garlic Studded Camembert** 15.95

Red Onion Chutney, Toasted Sourdough

Perfect for sharing!

GF bread available

**Satay Chicken Skewers GF** 8.50

served on a medley of pickled vegetables

served with Soy & Sweet Chilli Dip

**Salt Roasted Beet Salad V VE GF** 8.00

Walnuts, Apple Sliced Shallots Rocket

with a Beetroot Glaze

**King Prawn, Smoked Salmon Avocado GF** 8.95

Baby Gem Lettuce Bloody Mary Salsa

## Flatbreads

Toasted Flatbreads Served with either:

**Moroccan Cauliflower Bites**, 12.95

Hummus, Minted Yoghurt, Cherry Tomatoes,

Cucumber, Pickled Red Cabbage,

Piquanté Peppers V VE

or

**Spiced Chicken Satay** 13.95

Pickled Red Cabbage, Sweet Chilli Mayo,

Cucumber, Cherry Tomatoes & Piquanté Peppers

## 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

**Beyond Meat Burger V VE GF** 15.95

Vegan Cheese Vegan Brioche Bun,

Tomato Onion & Gherkins

**Dry Aged 6oz Flat Iron Steak**

Served with bearnaise sauce, French fries & Rocket 21.95

## Moldy Fig Signature Dish 19.95

**Oven Roasted New Orleans Style Cajun Chicken GF**

served with charred corn on the cob

Hand cut Chips & a Deep South inspired Remoulade Dip

**Cauliflower, Lentil & Sweet Potato Dhal V VE GF** 15.95

served with Green Tea Infused rice

topped with Fresh Chillis

**Oven Baked Sea Bass GF** 20.95

Tenderstem Broccoli, New Potatoes

served with a Chilli & Lime Hollandaise

**Baked Salmon Fillet GF** 20.95

served on a Salt Roasted Beetroot, Rocket & Parmesan

Salad with buttered New Potatoes

**Steak & Ale Pie** 19.95

served with Hand Cut Chunky Chips,

Seasonal Vegetables & Onion Gravy

**Oven Roasted Chicken Supreme GF** 18.95

Parsley Mash, Tenderstem Broccoli,

Red Wine & Mushroom Sauce

## 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

## COMPLIMENTARY WI-FI

Name : Concorde Guest

Code : jazz1234

Gratuities at your discretion.

All gratuities received are passed directly to the staff

Moldy Fig at The Concorde

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

[www.theconcordeclub.com](http://www.theconcordeclub.com)

## Dessert All at 8.50

**Chef's Fruit Crumble** served with Custard GF

**Vegan Cheesecake VE** Dark Chocolate Sauce

**Affogato** 8.50 Add a glass of **Baileys or Tia Maria** £12.50

**Chocolate Brownie V GF** chocolate sauce, vanilla ice cream

**Sticky Toffee Pudding V GF** toffee sauce, clotted cream 8.50

**Trio of Desserts** 10.95

Sticky Toffee, Oreo Brownie & Mini Crème Brulee

**Selection of Ice Cream & Sorbet**

1 scoop 3.30 2 scoop 5.75 3 scoops 7.50

**Cheese Plate** 13.95

Selection of Four Cheeses, Chutney, Grapes, Cheese Biscuits

Gluten free bread, biscuits & crackers available on request