



Brunch

Eggs Benedict

Toasted Muffin served with Smoked Streaky Bacon
Two Poached Eggs & Hollandaise Sauce 11.95

Eggs Royale

Toasted Muffin with Smoked Salmon
Two Poached Eggs & Hollandaise Sauce 11.95

Eggs Florentine

Toasted Muffin, Wilted Spinach
Two Poached Eggs & Hollandaise Sauce 10.95

Pan Burst Cherry Tomatoes & Smashed Avocado V VE GF

Served on a Toasted Vegan Brioche Bun 9.95

Sandwiches

Served on White or Brown Bloomer Bread with Salad Garnish & Crisps
Your Choice of the following fillings:

Toasted Bacon Brie & Cranberry 10.95

Cod Goujon, Gem lettuce & Tartare Sauce 11.95

Egg Mayonnaise & Rocket 9.95

Smoked Salmon Cream Cheese, Rocket & Cucumber 11.95

Toasted, with Hummus, Roasted Vegetables, Rocket & Pesto 9.95

Toasted Steak Ciabatta, Onion Chutney, Rocket 12.50

Signature Garlic & Herb Flatbreads

Moroccan Cauliflower Bites, Hummus, Minted Yoghurt 12.95

Cherry Tomatoes, Cucumber, Pickled Red Cabbage, Piquanté Peppers

Spiced Chicken Satay, Pickled Red Cabbage, Sweet Chilli Mayo 13.95

Cucumber, Cherry Tomatoes & Piquanté Peppers

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

C L Mathieson Ltd t/a The Concorde t: 023 8061 3989 www.theconcordeclub.com

Lunch Menu

served 11am-5pm

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

Light Bites

Homemade Soup of the Day served with warm Sourdough 6.95

Chicken Caesar Salad GF without croutons

with pancetta, gem lettuce, herb croutons, caesar dressing,
shaved parmesan small 8.00 large 13.95

Salt Roasted Beetroot Salad V VE GF

Walnuts, Apple, Sliced Shallots, Rocket & Beetroot Glaze
Small 8.00 Large 13.95

Smoked Salmon, King Prawn & Avocado Salad GF

Spring Onions, Radish, Olive Oil, Dressed Rocket Small 8.95 Large 14.95

Traditional Ploughman's Style Lunch

with Hand Carved Ham & Mature Cheddar, Apple, Caramelised Onion
Chutney, Cornichons & Baby Pickled Onions, Salad Garnish &
Hunks of Warm Sourdough Bread For One 11.95 For Two 19.95

Mains

Duo of Sausage & Mash

Onion Gravy, Seasonal Vegetables 15.50

Fish & Chips

Beer Battered Cod, Hand Cut Chips, Mushy Peas, Tartare Sauce 18.95

8oz Steak Burger

served in a Toasted Brioche Bun with Tomato, Onion, Gem Lettuce, Sliced
Gherkins, Burger Relish, French Fries & Onion Rings 16.95

Add Cheese 1.50 Add Streaky Bacon 1.50

Beyond Meat Burger V VE GF

Vegan Cheese Vegan Brioche Bun, Tomato Onion & Gherkins 15.95

Dry Aged 6oz Flat Iron Steak

Served with bearnaise sauce, French fries & rocket 21.95

Desserts

Trio of Desserts

Sticky Toffee Pudding, Oreo 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