



Brunch 11am - 3pm

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 11am - 5pm

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

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

Morroccan Cauliflower Bites, Hummus Dip V Ve GF
Cod Goujons, Tartare Sauce
Halloumi Fries, Sweet Chilli Dip
Breaded Chicken, Cajun Remoulade Dip

<u>Light Bites</u>

Homemade Soup of the Day

served with warm Sourdough 6.95

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

Served on a Beetroot & Rocket Salad, Beetroot Glaze Small 8.00 Large 13.95

Smoked Salmon & King Prawn Salad GF

With Avocado & Bloody Mary Salsa 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

Signature Garlic & Herb Flatbreads

Moroccan Cauliflower Bites, Hummus, Minted Yoghurt 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

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

802 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

Arley's Burger V Ve GF

Vegan Cheese Vegan Brioche Bun, Tomato Onion & Gherkins 15.95

Dry Aged Goz Flat Iron Steak

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

Sweet Potato, Courgette & Aubergine Thai Green Curry V Ve GF Served with Basmati Rice, topped with Coriander & Chilli 15.95

<u>Desserts</u>

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 Marshamallows All made with semi-skimmed milk – alternatives available

Selection of Teas available

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

Complimentary WiFi Name: Concorde Guest Code: jazz1234

Moldy Fig at The Concorde

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