



# MENU

VEGETARIAN V / VEGAN VE / GLUTEN FREE GF

Meals that are marked **V VE GF** can be adapted.

Please specify at the time of ordering

Gluten free bread and crackers available on request

## BRUNCH served 10.30am to 2.30pm

### Toasted Muffins

served with two poached eggs, hollandaise sauce and your choice of:

**Eggs benedict** with ham 6.75 **Eggs royale** with smoked salmon 7.50 **Eggs florentine** with spinach 6.50

**Toasted Sourdough Bread** smashed avocado, baby plum tomatoes, poached egg 7.25

**Sausage, bacon and fried egg brioche bap** 6.50

**Warm buttermilk pancakes** scrambled egg, grilled bacon, hash browns, maple syrup 7.95

## OMELETTES AND SANDWICHES served Monday to Saturday, 12pm to 5pm

**Three egg omelette** cheese gratin, salad garnish GF 6.95

add your choice of **ham, cheese** or **mushroom** ~1.25 per item

**portion of french fries** 3.00 **seasonal vegetables** 3.00 **new potatoes** 3.00

Choice of brown or white bread

**Fish finger Sandwich** cos lettuce, tartare sauce, tortilla chips 5.50

**Avocado, Mozzarella and Tomato Ciabatta** salad garnish, tortilla chips 5.25

**Steak and Onion Ciabatta** fried onions, dill gherkins, Dijon mayo, grilled cheese 8.95

**portion of french fries** 3.00 **bowl of hand cut chips** 3.00 **bowl of sweet potato fries** 3.25

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## WHILE YOU WAIT

**Marinated Mixed Olives** GF in smoky barbecue sauce, sweet chilli and stem ginger 3.95

**Dipping Bread Selection** toasted breads with olive oil and balsamic vinegar 4.50

**Mezze Board** GF humous, guacamole, selection of crudités, baby plum tomatoes, warm pitta bread 5.25 GF bread available

## APPETISERS

**Soup of the Day** 4.95

**Farmhouse Pate** GF mixed pickles, cumberland sauce, toasted onion bloomer 6.50

**Kiln roasted Smoked Salmon Pate** GF celeriac remulade, sea samphire 6.25

**Red Thai Cod and Smoked Mackerel Fish Cakes** in panko crumb, sweet chilli sauce, prawn crackers 5.75

**Caesar Salad** char grilled chicken breast, grilled bacon, cos lettuce, croutons, anchovies, parmesan shavings, caesar dressing 5.65

**Sweet Potato and Chick Pea Falafels** GF carrot ribbons, radish and orange salad, maple, ginger and cumin dressing 5.95

**Woodland Mushroom and Spinach on Toasted Brioche** stilton and port cream sauce 6.25

## SALADS

**Classic Salad Nicoise** tuna, cos lettuce, new potatoes, green beans, boiled egg, black olives, honey & mustard dressing 10.95

**Caesar Salad** char grilled chicken breast, grilled bacon, cos lettuce, croutons, anchovies, parmesan shavings, caesar dressing 10.25

### ALLERGENS

Please advise your server of any allergies or intolerances 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

Gratuities at your discretion All gratuities received are passed directly to the staff

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## MAIN COURSE

**DAILY SPECIALS** Please ask your server for Today's Specials

**Red Thai Cod and Smoked Mackerel Fish Cakes** in panko crumb, stir fry vegetables, sweet chilli sauce, prawn crackers 11.95

**10oz Gammon Steak** home-made mushy or garden peas, two free range fried eggs, skin on french fries 10.95

**Classic Fish Pie** GF salmon, smoked haddock, cod in a white wine sauce, chive mash, topped with cheddar cheese gratin, served with seasonal vegetables 12.95

**Traditional Fish & Chips** cod fillet, real ale batter, hand cut chips, tartare sauce 12.95

**Smoked Haddock Fillet** GF mint buttered new potatoes, pan fried savoy, leeks and celery, prosecco, tomato and chive beurre blanc, sea samphire 13.95

### **Chef's home-made Pie of the Day** 12.95

choice of fries or new potatoes, seasonal vegetables

### **Chef's Curry of the Day** 10.95

Bombay potato, mango chutney, lime pickle, poppadum, tomato and onion salad, cucumber raita

### **Trio of Sausages** 10.95

sausages of the day, mash potato, seasonal vegetables, gravy

**Mushroom Stroganoff** with rice timbale 12.95

**Pork Escalope in Panko Crumb** braised red cabbage and bacon, potato dauphinoise, cider, grain mustard and sage sauce 13.95

**Roasted Red Onion, Mushroom, Spinach and Leek Pie** GF VE grated vegetable and cheese crumble, chilli and tomato provençale, herb roasted potatoes, seasonal vegetables 12.95

## BURGERS

All served in a brioche bun (except vegan) with house slaw, dill pickle, hand cut chips  
gluten free bun available

**6oz Steakburger** 10.95

**Double Cheese & Bacon Burger** 13.95

**Moving Mountain Burger** VE V

vegan cheese slice, tomato relish, lettuce, tomato, dill pickle, pretzel bun, vegan mayo 11.95

add-ons: 1.00 per item

**cheddar cheese blue cheese bacon**

**jalepeno peppers** 0.50

**beer-battered onion rings** (6) 2.50

## SIDES

Bowl of French Fries	3.00	Bowl of Sweet Potato Fries	3.25
Bowl of hand cut Chips	3.00	New Potatoes	3.00
House Salad	3.00	Seasonal Vegetables	3.00
Garlic Bread	3.00	Bread Basket	2.00
Beer battered onion rings	2.50 (6)		

## STEAKS

**8oz Rib Eye** 20.95 **Hotel DBB package steak supplement 8.95**

flat mushroom, grilled plum tomato, beer battered onion rings, hand cut chips

add sauce 1.95

brandy & green peppercorn or béarnaise sauce

## DESSERTS 5.95

**Sticky Toffee Pudding** clotted cream, toffee sauce

**Black Forest style Vacherin** GF chocolate, cherry and kirsch, whipped cream, chocolate sauce, chocolate shavings

**Raspberry Sorbet** chamboise liqueur, fresh raspberries, almond biscotti

**Chocolate and Orange Tart** with cream or soya cream VE GF

**Irish Cream and Caramel Cheesecake** toffee sauce

**Trio of Ice Cream** choose from:

madagascan vanilla, plum and cinnamon, double chocolate, strawberries & cream, christmas pudding

**CHEF'S CHEESE BOARD** 8.00

**Mature Cheddar, Port Salut, Stilton & Brie** served with celery, grapes, house chutney, biscuit selection  
GF biscuits available