



WHY MOLDY FIG?

The expression has its origins in jazz and was a derogatory term used by the Be-Bop/Modernists for the style of music pre 1930s/1940s. The Concorde features many styles of jazz, from early New Orleans to main stream and modern.

The photographs on the walls are all of jazz musicians and singers who have appeared at The Concorde since it started in 1957

WHILE YOU WAIT

Marinated Olives 3.75
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils 3.75
ciabatta, sourdough, olive oil, balsamic vinegar

Bread & Cheese Slate 3.50
with cheddar & brie

STARTERS

Soup of the Day, crusty bread 4.95

Chicken Caesar Salad 6.85
grilled chicken, crispy bacon, herb croutons, bacon, parmesan shavings, anchovies, caesar dressing

Thai Spiced Cod, Chilli & Ginger Fishcake 6.90
harissa mayo, lime wedge

Brussels Pate 6.50
red onion relish, pickles, toasted ciabatta

Tomato, Red Onion, Black Olive & Avocado Bruschetta, Mixed Leaves, Olive Oil V VE 5.95

Country Salad 6.75
bacon, smoked sausage, croutons, poached egg, mixed leaves, french dressing

Fish Basket 7.00
torpedo king prawns, whole tail scampi & calamari rings, chilli jam, tartare sauce, lemon, sea samphire

MAIN COURSE

Duo of Thai Spiced Cod, Chilli & Ginger Fishcakes 13.95
with pan fried fennel & peas, lime wedge

Owton's Traditional Pork Sausages GF 13.95
served with mash, savoy cabbage & onion gravy

Tasting of Lamb 16.95
mini shepherd's pie, lamb chop, lamb, pea & mint sausage, savoy cabbage, peas & leeks, port wine & rosemary jus GF without sausage

Chicken Caesar Salad 12.95
grilled chicken, crispy bacon, herb croutons, bacon, parmesan shavings, anchovies, caesar dressing

Slow Cooked Pork Belly GF 13.95
grain mustard mash, braised red cabbage, cider, apple & thyme sauce

Real Ale Beer Battered Cod Loin 13.95
sea samphire, lemon, tartare sauce, mushy peas, hand cut chips

Country Salad 12.95
bacon, smoked sausage, croutons, poached egg, mixed leaves, french dressing

Char Grilled 8oz Rib Eye Steak 24.00 DBB supplement £8.95
button mushroom, grilled tomato, onion rings, rocket, hand cut chips
add sauce: brandy, peppercorn or bearnaise 1.95

Chef's Curry 13.95
See Blackboard for daily special

Catch of the Day
See Blackboard for today's choice

Oven roasted Chicken Supreme GF 13.95
roasted sweet potatoes, chorizo & white bean cassoulet

Keralan-style Vegetable Curry V VE GF 12.95
cauliflower, potato & chick pea, Spinach & coconut milk curry, served with basmati rice timbale

Mushroom, Leek, Lentil & Sweet Potato Pie V VE 12.95
vegan cheese, panko crumb, tenderstem broccoli, onion gravy

SIDES

Bread basket 2.75 **Garlic ciabatta** 3.00

Garlic ciabatta with cheese 3.50

French fries 3.00 **Cheesy fries** 3.50

Hand cut chips 3.50 **Side salad** 3.50

Seasonal vegetables 3.50

BURGERS

6oz Steak Burger 13.50
onion rings, toasted brioche bun, little gem lettuce, tomato, red onion, house slaw, French fries

Wild Boar & Apple 13.95
red onion, sliced gherkin, pickled red cabbage, french fries

Moving Mountain Burger 12.95
vegan cheese, relish, sliced gherkins, red onion, vegan slaw, vegan bun, french fries

Add Cheese 1.00 **Blue Cheese** 1.00 **Streaky Bacon** 1.50

BRUNCH

served Monday to Saturday 11am-3pm
includes one serving of tea, coffee or fruit juice

Toasted Muffin with Smoked Salmon 9.95
two poached eggs, hollandaise sauce

Toasted Muffin with Poached Eggs 7.95
two poached eggs, spinach & hollandaise sauce

Toasted Muffin with Smoked Streaky Bacon 8.95
two poached eggs, hollandaise sauce

Sausage, Bacon & Egg Toasted Muffin 11.95
smoked sausage pattie, smoked streaky bacon, fried egg, hash brown, bloody mary ketchup

Pan burst Tomatoes with Avocado & Poached Egg V 7.95
on toasted muffin

Grilled Tomatoes, Avocado & Spinach V VE 8.95
served on toasted vegan bun, hash brown

American Pancakes 8.95
with smoked streaky bacon, hash brown, maple syrup

BLT 6.75
bacon, lettuce, tomato, mayo, salad garnish & crisps, on white or brown bloomer

Pea & Mint Falafel 5.50
humous, grated carrot, lettuce, crisps & salad garnish on white or brown bloomer

Croque Madame 8.75
toasted ham & cheese, topped with a fried egg, side salad



CHILDREN'S MENU (under 12's)

2-courses 7.00 3-courses 11.00
includes a soft drink

DESSERT

All at 6.50

Trio of Churros

Spanish-style donut dusted in cinnamon sugar,
chocolate sauce

Apple Tart

served with clotted cream,
toasted hazelnuts, caramel
sauce

Warm Chocolate Brownie

crushed amaretti biscuits, white & dark
chocolate shavings, chocolate sauce

Vanilla Cheesecake V VE

biscoff crumb, fresh
blueberries

Malibu & Coconut Infused Rice Pudding GF

pineapple, mango coulis

Ice Cream

1 scoop 2.10 2 scoops 4.10 3 scoops 6.25

Vanilla Honeycomb Double chocolate (contains soya)
Strawberries & cream Salted caramel (contains barley)
Vegan vanilla

TRIO OF CHEESE 8.00

served with celery, grapes, house chutney & biscuits

With a glass of Port 11.00

COFFEE

Add syrup vanilla, hazelnut or
caramel 1.00

Affogato 3.25

Cappuccino 2.95

Latte 2.95

Iced Latte 2.95 Flat

White 2.95

Espresso 2.25

Caffè Mocha 3.25

Hot Chocolate 3.75

topped with whipped cream & mini marshmallows

All made with semi skimmed milk - alternatives available

For full Entertainment Programme
www.theconcordeclub.com

STARTER

Garlic Bread

Cheesy Garlic Bread

MAIN COURSE

6oz Steak Burger GF

french fries, onion rings

Moving Mountain Burger V VE

vegan cheese, vegan mayo, served in a vegan bun,
french fries

Chicken Nuggets contains wheat
peas or beans with French fries

Cheese & Tomato Sourdough Pizza
french fries

DESSERT

Belgium Waffle V

vanilla ice cream

Vanilla, Chocolate & Strawberry Ice Cream Sundae

mini marshmallows, chocolate sauce

Bubblegum Ice Cream

belgium waffle

SUNDAY LUNCH

from 12pm

AFTERNOON TEA

served daily from 2pm to 5pm

COMPLIMENTARY WI-FI

Name: Concorde Guest Code: jazz1234

WE ARE A DOG-FRIENDLY VENUE!



V = Vegetarian VE = Vegan GF = Gluten Free
Gluten free bread and crackers available on request

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

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