



WHILE YOU WAIT

Marinated Olives 3.95

sweet chilli sauce, stem ginger & BBQ sauce

Dipping Breads 3.95

ciabatta & sourdough with olive oil & balsamic vinegar

STARTER

Soup of the Day 5.50

served with crusty bread

Moules Marinière 10.95

served with crusty sourdough bread

Chefs Home Made Pate 7.25

red onion relish, pickles & toasted ciabatta

King Prawns Pil Pil 7.95

fresh chilli & garlic finished with parsley & chive (GF)

Grilled Halloumi 7.75

roasted pepper, pinenut & olive salad olive oil (V)

Tempura Avocado Taco 7.75

cauliflower cous cous, pickled red cabbage, lime & coriander (VE)

MAIN COURSE

SALADS

Available as starter or main course

Country Salad 7.25/12.95

smoked sausage, bacon, croutons, french dressing finished with a poached egg

Smoked Salmon & King Prawn Salad 7.95/13.25

roasted peppers, cucumber, plum tomatoes & olive oil GF

Avocado, Mixed Bean & Bulgar Wheat Salad 7.95/13.25

mixed leaves, drizzled with olive oil and balsamic vinegar (VE)

SHARING BOARDS

Moldy Fig Charcuterie Board 21.95

selection of continental meats, red onion relish, pickles, honey roasted figs, olives, baked ciabatta & sourdough bread

Lunch For The Man That Ploughs 10.95

sliced ham & old winchester cheese, hunk of apple, relish & char grilled tomato chutney, sourdough bread

Smoked Fish Board 21.95

smoked salmon, trout & mackerel, tartare sauce capers, sea samphire, lemon, bread & butter
GF bread available

AWARD WINNING 'MUD PIES' FROM MIDHURST 15.95

choose one from the following three flavours

Steak & Ale or Chicken Leek & Ham

served with hand cut chips or mash, seasonal vegetables & a rich gravy

Squash, Spinach & Feta

served with hand cut chips or new potatoes, seasonal vegetables & a rich gravy (VE)

SIDES

Bread basket 3.00

Garlic ciabatta 3.00

Garlic ciabatta with cheese 3.50

French fries 3.25 Cheesy fries 3.75

Hand cut chips 3.75 Side salad 3.75

Seasonal vegetables 3.95

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

BRUNCH 11am-3pm

includes one serving of tea, coffee or fruit juice

Smoked Sausage, Bacon & Fried Egg Toasted muffin 11.95

with hash brown & bloody mary ketchup

Toasted Muffin with Smoked Salmon 9.95

topped with two poached eggs, hollandaise sauce

Toasted Muffin with Smoked Streaky Bacon 9.95

topped with two poached eggs & hollandaise sauce

Toasted Muffin with Spinach 8.50

topped with two poached eggs and hollandaise sauce

Pan Burst Tomatoes & Smashed Avocado 9.25

with two poached eggs on a toasted muffin
VE without poached eggs

Steak Ciabatta 10.95

mustard, gherkins, onions blue cheese, salad garnish

Fish Finger Sandwich 9.95

gem lettuce, tartare sauce
white or brown bloomer, salad garnish

Toasted BLT 7.95

streaky bacon, gem lettuce, tomato mayo, salad garnish
Vegan option available 7.95

Oven Roasted Duck Breast 16.95

garlic & rosemary parmentier potatoes, sauteed savoy cabbage, redcurrant sauce

Creamy Smoked Salmon & Prawn Linguine 13.50

topped with rocket & parmesan

Moules Marinière 21.95

served with frites & crusty sourdough bread

Char Grilled Pork Rib Eye 15.95

medley of roasted carrots, parsnips, beetroot & red onion, crushed new potatoes drizzled with chimichurri

Owtons Traditional Pork Sausages 13.95

served with creamy mash, onion gravy

Real Ale Battered Cod Loin 14.50

hand cut chips, mushy peas, lemon wedge, sea samphire, tartare sauce

8oz Rib Eye Steak 27.50

garlic butter mushrooms, roasted tomato, rocket, onion rings & hand cut chips

Add peppercorn sauce or bearnaise sauce 2.50

Vegan 'Meatballs' 12.95

served in red pepper & chilli sauce, cajun rice & tortillas, topped with a tomato & red onion salad (V/VE)

SEE BLACKBOARD FOR

Chefs Curry ~ Catch of the Day ~ and other Daily Specials

BURGERS

6oz Steak Burger 13.95

onion rings, toasted brioche bun with tomato gem lettuce, sliced gherkins, burger relish, skinny fries

Char grilled Chicken & Bacon Burger 13.95

mac & cheese fritter, toasted brioche bun, burger relish skinny fries

Moving Mountain Burger 13.50

vegan cheese, relish, little gem, tomato, onion & gherkins, skinny fries (VE)



DESSERT

All at 6.95

Summer Belgium Waffle

strawberries, raspberries strawberry ice cream,
white chocolate sauce

Baileys Chocolate Pot

with toffee sauce, clotted cream, crushed amaretti biscuits

Mixed Berry & Apple Crumble

with vanilla custard (GF)

Roasted Figs

lime & coconut mascarpone cream, toasted pistachios (V)

Lemon Tart

raspberries, raspberry gin coulis

Yarde Farm Blood Orange Sorbet

served with a medley of summer fruits (VE)

Affogato

Yarde farm clotted cream & vanilla ice cream
drowned espresso coffee with amaretti biscuits
GF without amaretti biscuits

TRIO OF CHEESE 8.95

With a glass of Port 12.75

Old Winchester ~ Shropshire Blue ~ Somerset Brie

with celery, grapes, house chutney & cheese biscuits

WEST COUNTRY YARDE FARM ICE CREAM & SORBET

1 Scoop 2.00 2 Scoops 4.00 3 Scoops 6.00

Clotted Cream Vanilla
Chunky Belgian Chocolate Strawberry
Pistachio & Mint Choc Chip
Salted Caramel
Blood Orange Sorbet
Lemon Sorbet

COFFEE

add syrup

vanilla, hazelnut or caramel 1.00

Cappuccino 2.95

Latte 2.95

Iced Latte 2.95

Flat White 2.95

Espresso 2.25

Double Espresso 4.50

Mocha 3.25

Hot Chocolate 3.75

topped with whipped cream & mini marshmallows

All made with semi skimmed milk - alternatives available

CHILDREN'S MENU (under 12's)

2-courses 7.95 3- courses 11.25
includes a soft drink

STARTER

Garlic Bread

Cheesy Garlic Bread

MAIN COURSE

6oz Steak Burger

french fries & onion rings

Moving Mountain Burger

vegan cheese, served in a vegan bun,
french fries (VE)

Chicken Nuggets

peas or beans with french fries

Cheese & Tomato Ciabatta Pizza

french fries

DESSERT

Vanilla, Chocolate & Strawberry Ice Cream Sundae

with mini marshmallows & chocolate sauce

Belgium Waffle

with vanilla ice cream & chocolate sauce

SUNDAY LUNCH

from 12pm

AFTERNOON TEA

served daily from 2pm to 5pm

COMPLIMENTARY WI-FI

Name: Concorde Guest Code: jazz1234

For full Entertainment Programme
www.theconcordeclub.com

WE ARE A DOG-FRIENDLY VENUE!



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