



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** 6.50
with herb croutons, bacon, parmesan and anchovies
- Salmon, Smoked Haddock & Spring Onion Fishcake** 6.75
on mixed leaves, sweet chilli mayo
- Chef's home-made Pate** 6.25
pickles, chutney, toasted bread
- Mixed Bean & Heritage Tomato Salad** V VE 5.95
mixed leaves, french dressing
- Country Salad** 6.50
bacon, smoked sausage, croutons, poached egg & mixed leaves
- Spiced Bean & Chick Pea Salad** V VE 6.50
with olives, cucumber, roasted peppers & harissa mayo

MAIN COURSE

- Salmon, Smoked Haddock & Spring Onion Fish Cakes** 13.95
with tenderstem & sugar snap peas, sweet chilli mayo
- Owton's Traditional Pork Sausages** GF 13.95
served with mash, savoy cabbage & onion gravy
- Pork Escalope in Panko Crumb** 14.95
braised red cabbage, apple port wine, mash & port wine jus
- Chicken Caesar Salad** 12.95
with herb croutons, bacon, parmesan & anchovies
- Gressingham Duck Breast** GF 16.95
swede & carrot puree, black cherry & crème de cassis jus, rosemary roasted potatoes
- 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
- Char Grilled 8oz Rib Eye Steak** 24.00 DBB supplement £8.95
portabello mushroom, grilled tomato, onion rings, watercress, 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
- Chicken Supreme** 13.95
green beans, gratin potatoes, forestiere sauce
- Vegetable Cottage Pie** V VE 12.95
puy lentils, mixed vegetables, sweet potato, rosemary jus served with seasonal vegetables

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** 3.00

BURGERS

All served with little gem, tomato, red onion, sliced gherkin, coleslaw & french fries

- 6oz Steak Burger** 12.95
onion rings, toasted brioche bun
- 6oz Lamb & Mint Burger** 13.95
harrisa spiced mayo, morrocan slaw
- Moving Mountain Burger** 12.95
vegan cheeseburger, relish, sliced gherkins, sliced red onion, vegan slaw, vegan bun

Add

- Cheese 1.00 Blue Cheese 1.00 Streaky Bacon 1.50
Sliced Jalapenos 0.90

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** 5.95
2 poached eggs, hollandaise sauce
- Toasted Muffin with Smoked Streaky Bacon** 8.95
two poached eggs, hollandaise sauce
- Sausage, Bacon & Egg Toasted Muffin** 10.95
bloody mary ketchup, hash brown
- Pan burst Tomatoes with Avocado & Poached Egg** V 7.95
on toasted muffin
- Grilled Tomatoes, Spicy Beans** V VE 7.95
served on toasted vegan bun, hash brown
- American Pancakes** 7.95
with streaky bacon & maple syrup
- Battered Cod Goujon & Tartare Sauce Sandwich** 6.50
on white or brown bloomer
- Croque Madame** 8.75
toasted ham & cheese, topped with a fried egg, side salad



DESSERT

All at 6.50

Baked Chocolate & Vanilla Cheesecake
white & pink chocolate curls

Toffee Apple Crumble
caramel custard

Winterberry Ice Cream Sundae
chocolate sauce

Sticky Toffee Pudding
toffee sauce, clotted cream

Prosecco Sorbet
peach schnapps, raspberries, chocolate curls

Ice Cream

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

1 scoop 2.10 2 scoops 4.10 3 scoops 6.25

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

CHILDREN'S MENU (under 12's)

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

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
theconcordeclub.com