

THE CONCORDE

DINE • DANCE • DREAM

July Menu 2023

26th – 30th

WHILE YOU WAIT

Bread Basket 3.50

Marinated Olives V GF 3.95
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 3.95
ciabatta, sourdough baguette, olive oil,
balsamic vinegar

APPETISER

Chilled Gazpacho

Baked Ham Hock, Potato & Cheese Pot GF
served with crusty bread

Prawn & Avocado Cocktail GF
little gem, marie rose, lime dressing, tomato concasse

Wedge Salad V GF
iceburg lettuce, blue cheese dressing, crispy onions, baby plum tomatoes, walnuts

Salad Russe V VE GF
sliced avocado, celeriac remulade

MAIN COURSE

Oven roasted Smoked Paprika Chicken Thighs GF
petit pois, baby onions & pancetta, parisienne potatoes, roasting jus

Char grilled Pork Rib Eye GF
honey, soy & garlic glaze, miso stir-fry vegetables, fragrant rice

Hake Fillet GF
chorizo cassoulet, fine green beans, garlic rouille

Spinach, Broad Bean & Pea Risotto V GF
beetroot glaze, parmesan shavings, sakura cress

Roasted Vegetable, Sage, Onion & Cranberry Roast V VE
petit pois, parisienne potatoes, herb jus

DESSERT

Coconut Rice Milk Pudding V VE GF
pineapple & mango coulis

Raspberry Panna Cotta GF
ruby chocolate drizzle, freeze dried raspberries

Blackcurrant Sorbet V
shortbread biscuit

Trio of Cheese (£3 supplement)
celery, grapes, biscuit selection, house chutney
GF biscuits available

COFFEE

Fresh Filter 2.00