

THE CONCORDE

DINE • DANCE • DREAM

June 25th – 30th

WHILE YOU WAIT

Bread Basket 3.50

Marinated Olives V GF 3.95

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.25

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Creamy Mushroom Soup V GF

truffle oil

Goats Cheese & Baby Spinach Beetroot Salad V VE GF

toasted pinenuts **VE cheese available**

Farmhouse Pate

date & apple chutney, toasted ciabatta

GF bread available

Prawn, Avocado & Chili Sourdough Bruschetta

rocket salad

Sweet Potato & Chickpea Falafel V VE GF

roasted vegetable quinoa, balsamic glaze

MAIN COURSE

Slow Braised Feather blade of Beef GF

creamy parsley mash, roasted chantenay carrots,
red wine sauce

Pan-Seared Chicken Supreme GF

parmentier potatoes, spinach hash, pink peppercorn cream, rosemary glaze

Oven Baked Cod GF

crushed roasted new potatoes, ratatouille, caper & black olive butter

Vegetable, Beetroot & Butternut Squash Wellington V VE

crushed roasted new potatoes, green beans,
beetroot glaze

Red Pepper & Mushroom Stroganoff V GF

white & wild rice, sour cream cornichons

VE option available

DESSERT

Spiced Poached Pears V GF

blackberries, red wine, mascarpone

Apple Tart Tatin V

clotted cream

White Chocolate Blondie V GF

raspberries & biscoff ice cream

Vegan Cheesecake V VE GF

blackberries, mango coulis

Trio of Cheese (£3 supplement)

grapes, biscuit selection, house chutney

GF biscuits available

COFFEE

Fresh Filter & chocolate mint 2.00