

THE CONCORDE

DINE • DANCE • DREAM

June 18th – June 23rd

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

Spiced Carrot, Lentil & Ginger Soup V VE GF
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