

# THE CONCORDE

DINE • DANCE • DREAM

## March Menu

### WHILE YOU WAIT

#### Bread Basket 3.95

**Marinated Olives** V GF 4.50  
sweet chilli, barbecue sauce, stem ginger

**Dipping Breads & Oils** V 4.95  
ciabatta, sourdough baguette, olive oil, balsamic vinegar

### APPETISER

**Leek & Potato Soup GF**  
chive oil

#### Smoked Salmon

dill crème fraîche, capers, bread & butter **GF bread available**

**Shropshire Blue Creamy Mushrooms**  
sourdough bread **GF bread available**

#### Greek Salad V VE GF

tomatoes, cucumber, red onion, mint plant-based feta, basil oil

#### Farmhouse Pate

caramelised onion chutney, toasted brioche **GF bread available**

### MAIN COURSE

#### Slow Roasted Pork Belly GF

chive mash, roasted root vegetables, cider cream sauce

#### Lemon & Thyme Marinated Chicken Breast GF

roasted courgettes, peppers, new potatoes, mint yoghurt dressing

#### Wild Mushroom & Creamy Tarragon Gnocchi V VE

rocket & olive oil

#### Vegan Cauliflower Cheese Tart V VE

roasted root vegetables, new potatoes, red wine sauce

### DESSERT

#### Sticky Toffee Pudding GF

butterscotch sauce, vanilla ice cream

#### Lemon Tart

mango & raspberry coulis

#### White Chocolate & Raspberry Blondie GF

clotted cream & boozy berries

#### Passionfruit, Pineapple & Peach Sundae V VE GF

vegan ice cream, vegan cream

#### Cheese Plate (£3.75 supplement)

grapes, biscuit selection, house chutney

**GF biscuits available**

### COFFEE

Fresh Filter Coffee & chocolate mint 2.95