

Welcome to Spring at **The Moldy Fig** New Season - Same Soul

For Grazing

Marinated Olives GF Sweet Chilli, Stem Ginger & BBQ Sauce 4.95

Warm Focaccia & Ciabatta Olive Oil & Balsamic Vinegar 7.50

Mushroom Arancini Flavoured with Truffle Oil & Honey 6.95

Cod Goujons Tartare Sauce 6.95

Crispy Coated Croquettes Filled with Manchego & Mozzarella Cheese, Rostello Ham 6.95

Halloumi Fries GF Sweet Chilli Sauce 6.95

To Begin

Homemade Soup of the Day Toasted Ciabatta 6.95

Pear Stilton & Walnut Salad GF Drizzled with Olive Oil & Balsamic Glaze, Small 8.95 Large 14.95

Tandoori Chicken Skewer GF Red Onion, Tomato & Coriander Salad, Small 8.95 Large 14.95

Crayfish Caesar Salad GF without croutons

Gem Lettuce, Pancetta, Parmesan, Focaccia Croutons Caesar Dressing Small 8.95 Large 14.95

BBQ Beef Brisket Bon Bons Flavoured with Smoked Paprika & Bourbon Whiskey, Sweetcorn Chilli Salsa
Small 8.95 Large 14.95

Hearty Favourites

Pan Seared Calves Liver & Bacon GF Creamy Parsley Mash, Onion Gravy, Tenderstem Broccoli 20.50

Beer Battered Fish & Hand Cut Chips Mushy Peas, Tartare Sauce 18.95

Duo of Sausage & Creamy Mash GF Seasonal Vegetables Onion Gravy 16.95

Char Grilled 8oz Steak Burger Brioche Bun, Gem, Tomato, Onion, Gherkins & Crispy Fries 16.95
(GF Bun Available) Add Cheese 1.55 Add Bacon 1.75

Moving Mountain Burger V VE Vegan Cheese, Vegan Bun, Gem Lettuce, Tomato, Onion & Crispy Fries 16.95

Steak & Ale Pie Hand Cut Chips, Seasonal Vegetables Onion Gravy 19.95

Moldy Fig Signature Dish

Oven Baked Blackened Cajun Chicken GF Roasted Babycorn, Cajun Crayfish Butter, Hand Cut Sweet Potato Wedges 21.95

Featured Plates

Slow Roasted Pork Belly GF Savoy Cabbage, Chive Mash, Cider Apple Cream Sauce 19.95

Wild Mushroom & Spinach Rigatoni V/VE Garlic, & Parsley, Olive Oil & Rocket 16.50

Oven Baked Seabass GF Served with Crushed Peas & Mint, New Potatoes Drizzled With Olive Oil 19.50

Lemon Zested Baked Salmon GF Fennel & Radish Salad, Dill Creme Fraiche, New Potatoes 20.95

Oven Roasted Pesto Drizzled Chicken Supreme GF

Roasted Mediterranean Vegetables, Herb Crushed Potatoes, Roasted Garlic Tomato Salsa 20.95

Char Grilled 6oz Ribeye or 6oz Sirloin Steak Grilled Tomato, Garlic Button Mushrooms, Watercress & Hand Cut Chips 24.95 Add Sauce - Peppercorn 3.25 Bearnaise 3.25

Join us on Saturday Evenings after 5pm - Any Two Steaks with A Bottle of House Wine £35

The Fig's Treats

Seasonal Fruit Crumble GF Vanilla Custard 8.95

Lemon Posset GF Boozy Berries GF Shortbread 8.95

Belgium Chocolate & Raspberry Torte V VE Dark Chocolate Sauce Freeze Dried Raspberries 8.95

Chocolate & Salted Caramel Brownie GF Sticky Toffee Sauce, Vanilla Ice Cream 8.95

Affogato Vanilla Ice Cream, Espresso, GF Shortbread 8.50 add a Glass of Baileys or Tia Maria 5.00

Trio of Cheese Biscuits, Grapes & Red Onion Chutney 10.95 GF biscuits available

Selection of Ice Creams & Sorbets 1 Scoop 1.75 2 Scoops 3.00 3 Scoops 5.50

Brunch 11am till 17.00pm

Buttermilk Pancakes Streaky Bacon & Maple Syrup 9.95

Moldy Fig Eggs Two Poached Eggs, Hollandaise Sauce, on Toasted English Muffin

Streaky Bacon 10.95, Smoked Salmon 10.95 Spinach & Mushroom 9.95

Bacon or Sausage Butty Smoked Streaky Bacon or Traditional Pork Sausage, Thick Cut White or Granary Bloomer & Hash Browns 7.95

Sandwiches 11am till 17.00pm Served with Salad garnish & Vegetable Crisps

Add French Fries 2.50 or Hand Cut Chips 2.95

Baked Demi Baguettes

Char-Grilled Steak, Onion Chutney & Watercress 14.50

Smoked Salmon Cream Cheese Rocket & Cucumber 11.95

Goats Cheese Red Onion & Rocket 10.95

Garlic Mushroom, & Wilted Spinach 10.95

Thick Cut White or Granary Bloomer

Baked Ham, Cheddar & Tomato 8.95

Bacon Lettuce & Tomato 9.95

Cod Goujons Gem Lettuce & Tartare Sauce 10.95

DAILY PROMOTIONS

Monday £15 off your dining bill (min spend 30.00)

Tuesday 2 for 1 Chef's Rigatoni Pasta & Garlic Bread

Wednesday 25% off your total bill (main course for each diner must be purchased)

Thursday Curry, naan, poppadum & onion bhaji 13.95

Friday Fish & Chips - 2 for 1

Saturday 2 steaks & a bottle of House Wine 35.00 (after 5pm)
Burger & Pint 14.95

Sunday Roast or main course plus free 2-course meal for children under 12 with every paying adult

DRINKS PROMOTION Monday to Friday

4pm-6pm 2 for 1 on all drinks - cheapest drink free of charge (excludes bottles of wine)

12pm-7pm Jugs of Pimms 10.95

ALLERGENS

Please advise your server of any allergy or intolerances. Allergy information is contained within our allergy menu, available on request, however whilst every care is taken,

we cannot guarantee the total absence of allergies in our dishes

V = Vegetarian VE = Vegan GF = Gluten Free Gluten Free Bread, Biscuits, & Crackers Available on Request

Moldy Fig at The Concorde

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May 26