



MENU

DAILY SPECIALS Please ask your server for Today's Specials

BRUNCH

Served Monday to Saturday 11am-3pm
Includes one serving of tea, coffee or fruit juice

- Belgium Waffle** 6.95
smoked streaky bacon and maple syrup
- Sausage, Bacon & Egg Toasted Muffin** 8.95
with hash brown & bloody mary ketchup
- Toasted Muffin with Bacon** 7.95
two poached eggs, hollandaise sauce
- Toasted Muffin with Smoked Salmon** 9.95
two poached eggs, hollandaise sauce
- Pan burst Tomatoes with Avocado & Poached Egg v** 7.95
on toasted ciabatta
- Toasted Pretzel Bun with Mushroom & Spinach v VE** 7.95
vegan cheese

SANDWICHES

Served Monday to Saturday 11am-5pm

Your choice of white or brown bloomer, served with salad garnish & crisps
GF bread available

- Battered Cod Goujon Tartare sauce, crispy lettuce** 5.50
- Croque Monsieur** 7.95
toasted ham & cheese sandwich, side salad
- Croque Madame** 8.50
toasted ham & cheese, topped with a fried egg, side salad
- Toasted Chicken & Bacon** 5.95
tomato & mayo
- Spinach, Pesto & Butternut Squash, Grilled Cheese VE** 5.25
- Mature Cheddar & Farmhouse Chutney v** 4.50

SALADS

Starter 6.00 Main Course 12.95

- Country Salad**
bacon, smoked sausage, croutons poached egg, mixed leaves, french dressing
- Supergreen Salad GF**
tenderstem, sugar snaps, edamame beans, kale, spinach & cucumber, little gem
- Smoked Trout Salad GF**
with cherry tomato, cucumber & beetroot, mixed leaves, horseradish dressing
- Pea & Mint Falafels v VE GF**
with olive & cucumber, yoghurt mint dip, mixed leaves

BURGERS

All served with little gem, tomato, onion gherkin & coleslaw, french fries

- 6oz Steak** 11.95
onion rings, toasted brioche bun
- BBQ Chicken & Bacon** 13.95
onion rings, toasted brioche bun
- Moving Mountain** 11.95
vegan cheeseburger, relish, sliced gherkins, little gem, tomato, sliced red onions, vegan coleslaw, pretzel bun
- Add**
Cheese 1.00 Blue Cheese 1.00 Streaky Bacon 1.00
Hash Browns x 2 1.50 Sliced Jalapenos 0.90

WHILE YOU WAIT

- Marinated Olives** 3.50
sweet chilli, barbecue sauce, stem ginger
- Dipping Breads & Oils** 3.75
ciabatta, sourdough baguette, olive oil, balsamic vinegar
- Humous & Beetroot Humous** 3.75
toasted flat bread
- Bread & Cheese Slate** 3.50
with cheddar & brie

STARTERS

- Soup of the Day, crusty bread** 4.95
- Chef's home-made Paté** 6.25
chicken liver, garlic, ham hock & brandy served with pickles, house chutney & toasted bread
- Breaded King Prawns** 6.75
sweet chilli dip, samphire & lemon
- Cajun Roasted Cauliflower & Broccoli v VE** 5.50
chilli & lime mayo
- BBQ Glazed Chicken Wings** 5.95
chunky pineapple & mango salsa

MAIN COURSE

- Fish Basket** *DBB supplement 4.95* 17.95
breaded king prawns, battered calamari, scampi, battered cod loin, sweet chilli sauce, tartare sauce, hand cut chips
- Char grilled 10oz Pork Chop GF** 14.95
saute potatoes, savoy cabbage, apple salsa verde
- Grilled Sea Bass Fillet GF** 14.95
tenderstem, sugar snap peas, caper dressing, crushed new potatoes
- Mozzarella & Chorizo stuffed Chicken Breast GF** 13.95
wrapped in parma ham, green beans, gratin potato, rich tomato sauce
- Real Ale Battered Cod Loin** 13.95
sea samphire, lemon, tartare sauce, mushy peas, hand cut chips
- Vegan Goan Curry v VE GF** 11.95
sweet potato, red pepper, courgette, chick peas, basmati & wild rice timbale
- Char Grilled 8oz Rib Eye Steak** *DBB supplement 6.95* 22.95
portabello mushroom, grilled tomato, onion rings, watercress, hand cut chips
add sauce - brandy & green peppercorn or bearnaise 1.95
- Trio of Sausages** *Ask your server for today's choice* 12.95
bubble & squeak with onion gravy
- Chef's Curry** 12.95
basmati & wild rice timbale, selection of condiments

SIDES

- Bread basket** 2.75
- Garlic Ciabatta** 3.00
- Garlic Ciabatta with Cheese** 3.50
- French Fries** 3.00
- Cheesy Fries** 3.50
- Hand Cut Chips** 3.50
- Dirty Fries - french fries, bacon, cheese, BBQ sauce, crispy onions** 6.95
- 8 onion rings, BBQ dip, chipotle mayo** 3.95
- Side Salad** 3.50
- Seasonal Vegetables** 3.00



DESSERT

All at 6.00

Vanilla Poached Peaches & Pineapple VVE

vanilla ice cream, mango puree

Sticky Toffee Pudding v

clotted cream, sticky toffee sauce

Belgium waffle v

chocolate sauce, chocolate ice cream, white & dark chocolate shavings

Raspberry Mojito Jelly

passion fruit & strawberries

Ice Cream Sundae

Vanilla, chocolate & strawberry, crushed oreo, chocolate sauce

Ice Cream 1 scoop 2.50 2 scoops 4.50 3 scoops 6.00

Vanilla

Honeycomb

Double chocolate (contains soya)

Strawberries & cream

Salted caramel (contains barley)

Vegan vanilla

CHEESE BOARD

8.00

Selection of 4 cheeses

served with celery, grapes, house chutney, biscuit selection & crusty bread

COFFEE

Add syrup - Vanilla or Hazelnut or Caramel 1.00

Cappuccino 2.95

Latte 2.95

Flat White 2.95

Espresso 2.25

Caffè Mocha 3.25

Hot Chocolate 3.75

topped with whipped cream & mini marshmallows

All made with semi skimmed milk - alternatives available

CHILDREN'S MENU (under 12's)

2-courses 6.50 3-courses 10.50

includes a soft drink

STARTER

Garlic Bread

Cheesy Garlic Bread

MAIN COURSE

6oz Steak Burger GF

French Fries, onion rings

Moving Mountain Burger VVE

Vegan cheese, vegan mayo, served in a pretzel bun, french fries

Chicken Nuggets contains wheat

Peas or beans with French fries

Cheese & Tomato Ciabatta Pizza

French fries

DESSERT

Belgium Waffle v

vanilla Ice Cream

Strawberry & Vanilla Ice Cream Sundae

mini marshmallows, chocolate sauce

SUNDAY LUNCH from 12pm

AFTERNOON TEA

served daily from 2pm to 5pm

15.95

COMPLIMENTARY WI-FI

Name: Concorde Guest

Code: jazz1234

WE ARE A DOG-FRIENDLY VENUE!

For full Entertainment Programme see www.theconcordeclub.com

V = Vegetarian VE = Vegan GF = Gluten Free
Gluten free bread and crackers available on request

ALLERGENS

Please advise your server of any allergies or intolerances before you order. Allergen information is contained in our Allergen Menu, available on request, however whilst every care is taken we cannot guarantee the total absence of allergens in our dishes

Gratuities at your discretion. All gratuities received are passed directly to the staff

Moldy Fig at The Concorde C L Mathieson Ltd t/a The Concorde t : 023 8061 3989
theconcordeclub.com