



MENU

VEGETARIAN V / VEGAN VE / GLUTEN FREE GF

Meals that are marked **V VE GF** can be adapted.

Please specify at the time of ordering

Gluten free bread and crackers available on request

BRUNCH served 10.30am to 2.30pm

Toasted Muffins

served with two poached eggs, hollandaise sauce and your choice of:

eggs benedict with ham 6.75 **eggs royale** with smoked salmon 7.50 **eggs florentine** with spinach 6.50

Toasted Sourdough Bread smashed avocado, baby plum tomatoes, poached egg 7.25

Sausage, bacon and fried egg brioche bap 6.50

Warm buttermilk pancakes scrambled egg, grilled bacon, hash browns, maple syrup 7.95

OMELETTES AND SANDWICHES served Monday to Saturday, 12pm to 5pm

Three egg omelette cheese gratin, salad garnish GF 6.95

add your choice of **ham, cheese, spinach** or **mushroom** ~1.25 per item

portion of french fries 3.00 **seasonal vegetables** 3.00 **new potatoes** 3.00

Chicken and Bacon Club Sandwich salad garnish, tortilla chips 7.95

Fish finger Sandwich gem lettuce tartare sauce, tortilla chips 5.50

Avocado, Mozzarella and Tomato Ciabatta salad garnish, tortilla chips 5.25

Steak and Onion Ciabatta fried onions, dill gherkins, Dijon mayo, grilled cheese 8.95

portion of french fries 3.00 **bowl of hand cut chips** 3.00 **bowl of sweet potato fries** 3.25

WHILE YOU WAIT

Marinated Mixed Olives in smoky barbecue sauce, sweet chilli and stem ginger 3.95

Dipping Bread Selection toasted breads with olive oil and balsamic vinegar 4.50

Mezze Board humous, guacamole, selection of crudités, baby plum tomatoes, warm pitta bread 5.25

APPETISERS

Chef's Soup of the Day with bread GF bread available 4.95

Farmhouse Pate spiced apricot chutney GF toasted brioche GF bread available 6.50

Deep fried Whitebait tartare sauce, paprika dusting, lemon wedge, sea samphire 6.25

Smoked Haddock, Cod and Spring Onion Fish Cake in panko crumb, hollandaise sauce 5.75

Caesar Salad char grilled chicken breast, grilled bacon, cos lettuce, croutons, anchovies, parmesan shavings, caesar dressing 5.65

Greek Salad cos lettuce, feta cheese, green beans, black olives, baby plum tomato, cucumber, mint dressing 5.65

Smoked Salmon Plate GF red onion, gherkin and capers, olive oil, onion bloomer GF bread available 6.50

Classic Moules Marinières served with crusty bread GF bread available 7.95

SALADS

Classic Salad Nicoise tuna, cos lettuce, new potatoes, green beans, boiled egg, black olives, honey & mustard dressing 10.95

Country Salad crispy gem lettuce, sliced smoked sausage, grilled bacon, croutons, french dressing, topped with a fried egg 10.25

Mozzarella Nicoise Salad cos lettuce, new potatoes, green beans, boiled egg, black olives, honey & mustard dressing 9.95

Caesar Salad char grilled chicken breast, grilled bacon, cos lettuce, croutons, anchovies, parmesan shavings, caesar dressing 10.25

MAIN COURSE

DAILY SPECIALS Please ask your server for Today's Specials

Smoked Haddock, Cod & Spring Onion Fish Cakes in panko crumb, hollandaise sauce 10.95

10oz Gammon Steak home-made mushy or garden peas, two free range fried eggs, skin on french fries 10.95

Classic Fish Pie salmon, smoked haddock, cod in a white wine sauce, chive mash, topped with cheddar cheese gratin, served with seasonal vegetables 12.95

Traditional Fish & Chips cod fillet, real ale batter, hand cut chips, tartare sauce 12.95

Cod Fillet wrapped in Parma Ham romesco sauce, seasonal vegetables, herb sauté potatoes 13.95

Chef's home-made Pie of the Day 12.95

choice of fries or new potatoes, seasonal vegetables

Chef's Curry of the Day 10.95

basmati rice, mango chutney, lime pickle, poppadum, tomato and onion salad, cucumber raita

Trio of Sausages 10.95

sausages of the day, mash potato, seasonal vegetables, gravy

Spinach & Mushroom Cannelloni tomato sauce, cheese gratin, rocket, garlic ciabatta 11.95

Pan fried Supreme of Chicken woodland mushroom and madeira wine sauce, seasonal vegetables herb roasted new potatoes 12.95

Slow braised Lamb Shank creamy leek mash, roasted roots, served with mint, port wine and redcurrant jelly jus 15.95

Roasted Root Vegetable & Potato Cobbler GF cheese gratin, provençale sauce seasonal vegetables 11.95

Classic Moules Marinières served with crusty bread GF bread available 13.95

BURGERS

All served in a brioche bun (except vegan) with house slaw, dill pickle, hand cut chips (gluten free bun available)

6oz Steakburger 10.95

Double Cheese & Bacon Burger 13.95

Cajun Spiced Chicken Burger 13.95

in panko crumb, chipotle mayo

Moving Mountain Burger vegan cheese slice, tomato relish, lettuce, tomato, dill pickle, pretzel bun, vegan mayo 11.95

add-ons

cheddar cheese **blue cheese** **bacon** 1.00 per item

jalapeño peppers 0.50 **beer-battered onion rings** (6) 2.00

SIDES

Bowl of French Fries 3.00 Bowl of Sweet Potato Fries 3.25

Bowl of hand cut Chips 3.00 New Potatoes 3.00

House Salad 3.00 Seasonal Vegetables 3.00

Garlic Bread 3.00 Bread Basket 2.00

STEAK

8oz Rib Eye 20.95 **Hotel DBB package steak supplement** 8.95

flat mushroom, grilled plum tomato, beer battered onion rings, hand cut chips

add sauce 1.95

brandy & green peppercorn or béarnaise sauce

DESSERTS 5.95

Sticky Toffee Pudding toffee sauce, clotted cream

Warm Belgium Waffle chocolate sauce, salted caramel ice cream

Treacle Tart vanilla custard

Chocolate & Hazelnut Delice bourbon biscuit crumb VE

Baked Vanilla Cheesecake berry compot

Blackberry & Apple Crumble GF served with custard, cream or ice cream

Trio of Ice Cream choose from:

madagascan vanilla, double chocolate, strawberries & cream, salted caramel, honeycomb

CHEF'S CHEESE BOARD 8.00

Mature Cheddar, Port Salut, Stilton & Brie served with celery, grapes, house chutney, biscuit selection

GF biscuits available

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 www.theconcordeclub.com 21.10.19