

MENU

Brunch 11am till 5pm

Eggs Benedict

Toasted Muffin served with Smoked Streaky Bacon,
Two Poached Eggs & Hollandaise Sauce 10.95

Eggs Royale

Toasted Muffin served with Smoked Salmon,
Two Poached Eggs & Hollandaise Sauce 10.95

Sauteed Garlic Mushrooms & Spinach V VE GF
served on a Toasted Vegan Brioche Bun 9.25

Sandwiches 11am till 5pm

served on White or Granary Bloomer,
Salad Garnish & Salted Crisps (GF Bread Available)

Ham, Cheddar & Tomato 8.95

Bacon Lettuce & Tomato 9.95

Cod Goujon, Gem Lettuce & Tartare Sauce 10.95

Smoked Salmon, Cream Cheese,

Rocket & Cucumber 10.95

Toasted Tomato & Mozzarella Ciabatta, Basil Oil
(Vegan Option available) 9.95

For Grazing

Marinated Olives, Sweet Chilli, Stem Ginger & BBQ Sauce GF 4.50

Warm Focaccia & Ciabatta Olive Oil & Balsamic Vinegar 6.95

Warm Toasted Flatbread with Hummus 5.95

Mushroom Arrancini Flavoured with Truffle oil & Honey 5.95

Cod Goujon & Tartare Sauce 5.95

Crispy Coated Croquettes filled with Manchego & Mozzarella Cheese, Rostello Ham 5.95

Halloumi Fries with Sweet Chilli Sauce 5.95

Starters

Homemade Soup of The Day Toasted Ciabatta Bread 6.95
GF bread available

Chicken, Bacon & Avocado Salad

Gem Lettuce, Cherry Tomatoes, Cucumber, Onion, Focaccia Croutons, Honey & Mustard Dressing
Small 8.50 Large 13.50

Sauteed Garlic Mushrooms & Spinach 8.50

served on Toasted Brioche (Vegan & GF Option Available)

Garlic, Chilli & Roquito Pepper King Prawns

served on Toasted Sourdough Bread, Roasted Red Pepper & Garlic Mayo
Small 8.95 Large 14.95

Sweet Potato & Chickpea Falafel V VE GF 7.95

served with Pickled Vegetables, Hummus & Sweet Chilli Mayo

Hearty Favourites

Beer Battered Fish & Hand Cut Chips 18.95

With Mushy Peas & Tartare Sauce

Duo of Sausages with Mash GF 15.75

Traditional Pork Sausages, Creamy Mash, Seasonal Vegetables & Onion Gravy

Boz Steak Burger 16.95

Toasted Brioche Bun, Tomato, Onion, Gem Lettuce, Sliced Gherkins Burger Relish, Skin on Chips
(GF bun available) Add Cheese 1.50 Add Bacon 1.50

Beyond Meat Burger V VE GF 15.95

Vegan Cheese, Vegan Brioche Bun, Gem Lettuce, Tomato & Onion, Skin on Chips

Steak & Ale Pie 18.95
served with Creamy Mash, Seasonal Vegetables & Onion Gravy

Roasted Mediterranean Vegetable Lasagne V 15.95
layered with a Basil Tomato Sauce & Creamy Bechamel, Golden Cheese Topping, Rocket Salad

Vegan Goan Style Curry V VE GF 15.95
Cauliflower, Sweet Potato, Red Peppers & Courgettes, topped with Crispy Onions, Basmati Rice
GF without crispy onions

Moldy Fig Signature Dish

Traditional Creole Seasoned Salmon & King Prawns GF 19.95
Cajun Creamed Sauce, Sautéed Courgettes & Kale, Roasted New Potatoes

Featured Plates

Pan seared Calves Liver & Bacon 19.95
served on Creamy Parsley Mash, Rich Onion Gravy, Tenderstem Broccoli

Grilled Fillet of Sea Bream GF 19.95
Herb Roasted New Potatoes, Fine Green Beans, Olive & Caper Butter

Char Grilled Boz Sirloin Steak 29.95
served with Grilled Tomato & Garlic, Sautéed Button Mushrooms, Hand Cut Chips
Peppercorn Sauce 2.95 Bearnaise Sauce 2.95

Oven Roasted Chicken Supreme GF 18.95
Gratin Potato, Roasted Thyme Carrots, Pink Peppercorn & Leek Cream Sauce

Cajun Sweet Potato Roulade V VE GF 15.95
Herb roasted New Potatoes, Fine Green Beans & Rich Tomato Salsa

Desserts All at 8.50

White Chocolate & Raspberry Blondie GF
Clotted Cream, Raspberry Coulis

Baileys Creme Brulee GF
Homemade Gluten Free Shortbread Biscuit

Plant Based Cheesecake V VE GF
Dark Chocolate Sauce, Freeze Dried Raspberries

Chef's Fruit Crumble served with Custard GF

Affogato
Vanilla Ice Cream, Espresso Coffee, Shortbread Biscuit
Add a Glass of Baileys or Tia Maria 12.50

Trio Of Cheese 10.95
Selection of Cheese, Biscuits, Grapes & Onion Chutney (GF biscuits available)

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

ALLERGENS

Please advise your server of any allergies or intolerance 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

V = Vegetarian Ve = Vegan GF = Gluten Free Gluten free bread, biscuits & crackers available on request

Moldy Fig at The Concorde

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

JAN 26