

Moldy Fig

DAILY MENU

WHILE YOU WAIT

Marinated Olives sweet chilli sauce, stem ginger & BBQ sauce 4.50
Dipping Breads ciabatta & sourdough, olive oil & balsamic vinegar 4.95
Bread Basket & Butter 3.95

BRUNCH Monday–Saturday 11am–3pm; Sunday 11am–12pm *Why not add a Mimosa £7 or Bloody Mary £5.95*

Smoked Streaky Bacon & Pork Sausage with hash brown, fried egg & bloody mary ketchup 12.95

Toasted Bagel with Smoked Salmon topped with two poached eggs, hollandaise sauce 11.00

Toasted Bagel with Baked Ham topped with two poached eggs & hollandaise sauce 10.95

Toasted Muffin with Spinach V topped with two poached eggs, hollandaise sauce 9.95

Pan Burst Tomatoes & Smashed Avocado V VE GF on a toasted vegan bun 8.95

Cod Goujon Sandwich gem lettuce, tartare sauce, crisps & salad garnish 10.95

BLT Sandwich bacon, lettuce & tomato crisps & salad garnish 9.95

Chickpea, Houmous, Falafels & Avocado Sandwich V VE crisps & salad garnish 7.95

STARTER

Soup of the Day served with crusty bread 6.95

Farmhouse Pate apple & cider chutney, toasted sourdough 7.95 **GF bread available**

Caesar Salad grilled chicken, bacon lardons, gem lettuce, herb crouton, caesar dressing, parmesan shavings 8.00 **GF without croutons**

Cod, Prawn & Chilli Fish Cake dill & lemon mayonnaise 8.25

Moroccan Spiced Cauliflower Fritters V VE GF chickpea houmous, mint & cucumber raita, carrot ribbons, chilli oil 7.95

Pan Fried Mushrooms V sherry cream, toasted sourdough 7.95

MAIN COURSE

PLEASE ASK FOR DAILY SPECIALS

Chicken Milanese breaded chicken breast, spaghetti, rich tomato sauce, parmesan cheese 18.95

Cottage Pie GF topped with creamy mash, cheddar & rosemary gratin, swede & carrot puree, port wine jus 18.95

Trio of Beef & Guinness Sausages served with champ mash, savoy cabbage, stout & onion gravy 18.95

Chef's Vegetable Lasagne V served with side salad 14.95 *add garlic ciabatta 3.50 or french fries 3.50*

Crispy Chicken Burger shredded lettuce, sliced tomato, blue cheese dressing, toasted brioche bun, onion rings, french fries 16.95 *add grilled streaky bacon 1.25*

8oz Steak Burger onion rings, brioche bun, tomato, gem lettuce, sliced gherkins, burger relish, french fries 16.95 *add mature cheddar, streaky bacon or blue cheese 1.50 each*

Beyond Meat Burger V VE GF vegan cheese, relish, little gem lettuce, tomato, onion, gherkins, french fries, vegan brioche bun, vegan burger sauce 15.95

Fish & Chips beer battered cod, mushy peas, hand cut chips, tartare sauce, samphire & lemon 17.95

8oz Rib Eye Steak (Hotel DBB Supplement £8.95) garlic butter mushrooms, roasted tomato, onion rings & hand cut chips 28.95 *add peppercorn sauce or bearnaise sauce 3.00*

Red Thai Curry V VE GF spicy thai vegetable curry, fragrant rice timbale 15.95

Brie & Red Onion Tart V GF herb gravy, green beans, potato gratin 15.95

SIDES

Garlic ciabatta 3.50

Hand cut chips 3.95

Garlic ciabatta with cheese 3.95

Side salad 4.25

French fries 3.50

Seasonal vegetables 4.25

DESSERT

All at 7.95

Chocolate & Rum Pot V crushed amaretti biscuits

Raspberry & White Chocolate Blondie V GF dried raspberries, raspberry coulis

Vegan Cheesecake V VE GF chocolate sauce

Belgian Waffle V chocolate sauce, vanilla ice cream

Vanilla Crème Brûlée V GF hazelnut praline biscuit

Cheese Plate Extra Mature Cheddar ~ Shropshire Blue ~ Brie 13.00

With grapes, house chutney & biscuit selection GF biscuits available

Why not add a glass of Port £4.95

ICE CREAM & SORBET

1 Scoop 3.00 2 Scoops 5.00 3 Scoops 7.00

Madagascan Vanilla

Vegan Vanilla

Belgian Chocolate

Lemon Sorbet

Strawberry

COFFEE

add syrup 1.00 vanilla, hazelnut, caramel, pumpkin spice or gingerbread

Americano 3.50

Espresso 3.50

Latte 3.95

Double Espresso 4.95

Iced Latte 3.95

Mocha 3.95

Flat White 3.95

Cappuccino 3.95

Hot Chocolate 4.50

topped with whipped cream & mini marshmallows

All made with semi-skimmed milk, alternatives available Selection of Teas available

YOUNG DINER'S MENU (under 12's) 2-courses 9.95 3-courses 14.95

APPETISER

Cheesy Garlic Bread

Carrot Stick, baby plum tomato & grape mayonnaise dip

MAIN COURSE

Chicken Nuggets with peas or beans served with french fries

Cheese & Tomato Pizza V served with french fries

Roasted Vegetable & Cranberry Roast V VE GF carrot & swede puree, new potatoes, herb gravy

DESSERT

Belgium Waffle served with vanilla ice cream

Ice Cream Sundae with mini marshmallows, chocolate sauce

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

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

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