Sunday Menu

Autumn at The Moldy Fig Warmth, Comfort & Seasonal Indulgence

For Grazing

Marinated Olives GF sweet chilli, stem ginger BBQ sauce 4.95
Warm Focaccia & Ciabatta olive oil & balsamic vinegar 7.50
Cod Goujons tartare sauce 6.95
Halloumi Fries sweet chilli sauce 6.95
Crispy Coated Croquettes filled with manchego, rostello ham & mozzarella cheese 6.95
Mushroom Arancini flavoured with truffle oil & honey 6.95

To Begin

Home Made Soup of the Day V VE toasted ciabatta GF bread available 6.95
Farmhouse Pate served with 'stokes' tomato chutney & baked ciabatta 8.95
Pear, Chicory & Toasted Pecan Rocket Salad V VE GF drizzled with maple syrup & olive oil
Small 8.50 Large 14.95
Smoked Salmon, Beetroot & Horseradish Crème Fraiche GF watercress, dill & olive oil 8.95
Crayfish Caesar Salad gem lettuce, pancetta, parmesan focaccia croutons, caesar dressing
Small 8.95 Large 14.95 **GF without croutons**

Hearty Favourites

Char Grilled 8oz Steak Burger Brioche Bun, Gem lettuce, 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 18.95

Baked Seabass GF served with roasted new potatoes, fine green beans, tomato & olive salsa 22.95

"The Heart of Sunday Feasting"

Choose from one of our Sunday Roasts - all served with Roast Potatoes, Roasted Carrots & Parsnips, Tenderstem Broccoli, Yorkshire Pudding, Traditional Gravy

All GF without Yorkshire Pudding
Roast Beef Horseradish Sauce 21.50
Roast Pork Sage, Onion & Apricot Stuffing 19.95
Roast Lamb Mint Sauce 21.50
Roast Chicken Breast Sage, Onion & Apricot Stuffing 18.95
Butternut, Kale & Apricot Vegan Roast V VE GF 16.95

The Ultimate Sharing Sunday Roast Platter 45.00

Built for two - all the trimmings, all the flavour
Choose any three of our four roast meats ~ Beef, Chicken, Pork or Lamb

Served with all the trimmings, Roast Potatoes, Roasted Carrots & Parsnips, Tenderstem Broccoli, Yorkshire Puddings, Cauliflower Cheese, Pigs in Blankets with a Rich Gravy

Extras: Pigs in Blankets 5.95, **Roast Potatoes** 4.50, **Cauliflower Cheese** 4.95

One Child – 12 & Under – eats free for every paying adult

The Fig's Treats

Seasonal Fruit Crumble GF vanilla custard 8.95
Vanilla Crème Brulee GF GF shortbread 8.95
Banana Sticky Toffee Pudding V VE vegan custard 8.95
Chocolate & Raspberry Cheesecake raspberry & mango coulis 8.95

Trio of Cheese Tasting Board biscuits, grapes & red onion chutney 10.95

Selection of Ice Cream & Sorbets 1 Scoop 2.50 2 Scoops 4.50 3 Scoops 6.00

Brunch 11am till 5pm

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

Sunday Roast Ciabatta, served with Gravy & Roast Potatoes 13.95

Roast Beef Rocket & Horseradish
Roast Pork Sage, Onion & Apricot Stuffing
Roast Lamb Mint Sauce
Roast Chicken Sage, Onion & Apricot Stuffing

Sandwiches 11am till 5pm Served with Salad garnish & Vegetable Crisps

Add French Fries 2.50 or Hand Cut Chips 2.95

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 SPECIALS

Monday £15 off your dining bill (min spend 30.00)
Tuesday Enjoy a dish from our Hearty Favourites or a Large Salad for £10
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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