

CAFÉ BAR CONCERTO

STARTERS

Soup of the day 5.95
Warm bread roll (V) (VE) (GFO)

Chicken Liver Pate 5.95
Toasted brioche, onion chutney (GFO)

Chilli Prawn & Avocado Bruschetta 7.50
Rocket leaves, sourdough bread (GFO)

Jack Daniels Marinated Pork Ribs 7.95
Mixed leaves, BBQ sauce

MAINS

Chicken Tikka 12.95
Rice, Naan Bread, poppadum

Vegan Penang Curry 9.95 (V) (VE) (GF)
Basmati rice

Beef & Mushroom Stew 11.95
Dumplings, Yorkshire pudding

Beef Bourguignon 14.95
Creamy mash, broccoli

Lamb Shank 14.95 (GF)
Creamy mash, roasted carrots, minted gravy

Marinated Sweet Chilli Chicken 12.95 (GF)
Sesame rice

Macaroni Cheese 11.95 (v)
Broccoli, garlic bread

Poached Salmon 15.95
New potatoes, garlic lemon butter, broccoli

SANDWICHES

All sandwiches are served on brown or white bread
with crisps, salad, and coleslaw. 6.75

Ham and Wholegrain Mustard

Tuna Mayo

Egg Mayo and Cress

Cheese and Pickle

Smoked Salmon & Cream Cheese

All sandwiches are available Gluten Free

DESSERT

Mint Chocolate Cheesecake 5.25

Ice Cream Selection 5.75

Lemon Tart served 4.95
Raspberry sorbet, fresh raspberries

Traditional Cheeseboard 7.95
Selection of traditional cheese, biscuits, grapes, red onion chutney

FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish and also identifies potential allergen risks as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100 % free of those ingredients