

CAFÉ BAR CONCERTO

STARTERS

Creamy Garlic Mushrooms 7.00
Toasted sourdough, balsamic glaze (GFO)

Chicken Liver Pâté 6.00
Toasted sourdough, red onion chutney (GFO)

Chilli Prawn & Avocado Bruschetta 7.50
Sourdough bread (GFO)

BBQ Pork Ribs 7.00
Salad garnish (GF)

Battered Calamari 6.50
Salad garnish, garlic mayonnaise

FISH

Beer Battered Cod 14.50
Chunky chips, mushy peas

Whitby Breaded Scampi 12.50
Chunky chips, mushy peas

Poached Salmon, Lemon Butter Sauce 15.95
Potatoes, vegetables (GF)

FROM THE GRILL

10oz Gammon Steak 15.95
Egg or Pineapple (GFO)

8oz Fillet Steak 22.95 (GFO)

8oz Ribeye Steak 18.95 (GFO)

All the above are served with chunky chips, roasted tomato, portobello mushroom & onion rings

Sauce

Diane 3.00 Peppercorn 3.00

The Earls 8oz Burger 14.00
*Brioche bun, smoked cheese, smoked bacon
chunky chips, salad, coleslaw (GFO)*

PIZZAS

12" Woodfire, Italian Base

Pizza Margherita 11.50
Tomato sauce, mozzarella, basil

Vegetable Supreme 10.95
Tomato sauce, vegetable medley

SIDES

Chunky Chips 3.00

Onion Rings 3.50

MAINS

Chicken Tikka 13.50
Rice, naan, poppadoms

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

Beef Lasagne 12.50
Garlic bread, chunky chips

Hunters Chicken 13.50
Bacon, BBQ sauce, cheese, chunky chips, salad

Spinach & Ricotta Cannelloni 10.50
Garlic bread (V)

Braised Lamb Shank 15.50
Mint, mash potatoes, vegetables, minted gravy (GF)

SANDWICHES

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

Ham & Mustard (GFO)

Tuna Mayo (GFO)

Egg Mayo (GFO)

Cheese and Pickle (GFO)

Salmon & Cream cheese (GFO)

DESSERTS

Warm Chocolate Brownie 5.50
Vanilla ice cream

Lemon Tart 5.75
Strawberry ice cream, fresh raspberries

Carrot Cake 5.25
Zest orange frosting, pouring cream

Ice Cream Selection 5.25

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