

Café Concerto Evening Menu (Daily from 6pm)

(all our dishes are home-made, using high quality ingredients & locally sourced produce where possible)

*Please note that this is a sample menu only.

Our current menu may differ slightly.

Starters

Thick Chunky Tomato Soup with fresh parmesan & pesto (V) or daily special soup with bread £4.95

Salmon & Parsley Fishcake with lemon & fresh herb mayo & mixed leaves £5.95 (Main £10.95)

Leek & Grûyère Tarte (V) with mixed leaves £5.95 (Main £10.95)

Roast Duck leg with garlic confit & toasted bread £6.80 (Main £12.95)

Sweet Potato, Sweet Pepper & crab cake with chilli jam £6.75 (Main £12.95)

Smooth Chicken Liver Paté with red onion marmalade or daily special Paté (V) with breads £5.95

Feta Cheese, Spinach & Artichoke filled hot filo parcel, with mixed leaves (V) £5.95 (Main £10.95)

Savoury Cheesecake of goat's cheese, butternut squash, sundried tomatoes & basil (V) £6.80

Smoked Haddock Chowder with toasted bread (includes Clams) £6.75

Mozzarella, Tomato & Avocado Salad with pesto dressing (V) £6.25 (Main 10.95)

'Medi'-Platter, Cured ham, salami, olives, hummus, tomatoes, pitta & garlic ciabatta bread £8.95
(V also available)

Mini-Dips, (Choose 3) with pitta & garlic bread—brie filled tomato, olive oil & balsamic, herb mayo, Tuna mayo, medi-veggies, hummus, olives, sundried tomatoes £8.95

Breads: Mixed breads (French, granary & fruit) £2.95 Pitta with oil/balsamic or garlic ciabatta £2.95 (£3.45 with parmesan)

Main Courses

'Concerto' Dauphinoise (daily filling topped with baby potatoes & grilled with cheese (with Veg or Salads) £12.50

Braised Lamb Shank with caramelised onion mash, veg and red wine gravy £14.95

Chicken breast with bacon & brie gratin, Dijon leeks & courgette fritters £14.95

Pan-fried Pork fillet with a mushroom & Madeira cream sauce. With rice £13.80

Moroccan-spiced swordfish steak with medi-veg couscous & a tomato & sweet pepper sauce £15.95

Locally made Pork Sausages with mash, onion gravy & veg £11.95

Sirloin Steak with field mushrooms, roast tomatoes, roast veg & a Dijon pepper cream sauce £15.95

Grilled Seabass fillet with fresh herb potatoes, roast broccoli & a lemon butter sauce £15.95

Butternut Squash, spinach & blue cheese lasagne (V). With salad or veg £11.95

Frittata (baked Spanish-style omelette, daily special filling) with salad or veg £9.95

Aberdeen Angus Cottage Pie topped with mash & grilled with cheese. Served with veg £11.95

Several starters available as Main Courses, see above (£10.95 - £12.95) (V)= Vegetarian

Gluten-free diets also catered for.

Desserts

Served with cream, yoghurt, or ice-cream

Annie's Sticky Toffee Pudding with fresh orange, caramel sauce £4.95

Raspberry, Cinnamon & Almond cake £4.50

Rich, dark Belgian Chocolate Cake (warm or cold) £4.50

Toffee & Banana Cake (warm or cold) £4.50

Crème Brûlée £4.95

Ginger Cake with lemon icing £4.50

Banoffee Pie £4.95

Concerto Cheesecake (changes daily) £4.95

Pavlova (mini-meringue) with fresh strawberries, cream & red berry sauce £4.95

Carrot, Honey & Walnut cake £4.50

Duet of Desserts ($\frac{1}{2}$ portions of 2 desserts, where possible) £6.50

Trio of Desserts ($\frac{1}{2}$ portions of 3 desserts, where possible) £7.95

Cheese Plate (Stilton, Brie & Cheddar with grapes & toasted fruit & nut bread) £6.95

Liqueur Coffee £4.95