

CAFÉ BAR CONCERTO



THE EARL OF DONCASTER



HOTEL | RESTAURANT | BAR

STARTERS

Homemade Soup of the Day 6.95

Warm bread roll (V) (VE) (GFO)

Chicken Liver Pâté 8.25

Toasted Brioche, caramelized onion chutney

Cod Goujons 8.75

Tartare sauce, salad garnish

Creamy Garlic Mushrooms 8.75

Toasted sourdough, rocket, balsamic drizzle (V) (GFO)

Baked Chicken Wings 8.95

BBQ or Peri Peri sauce, salad garnish (GF)

Salmon, Cod & Smoked Haddock Fish Cakes 8.95

Lemon & dill mayonnaise, salad garnish

Bruschetta 8.75

Toasted sourdough, tomato, garlic, spring onion (V) (VE) (GFO)

Slow Cooked Pork Ribs 8.95

BBQ sauce, salad garnish (GF)

Nachos 8.75

Guacamole, salsa, sour cream, cheese sauce (V)

Add chilli beef 2.50

FISH

Fish & Chips 18.95

Choose from mushy peas, garden peas or crushed minted peas

Poached Scottish Salmon 19.95

Crispy new potatoes, seasonal vegetables, watercress sauce (GF)

Whitby Scampi & Chips 19.95

Choose from mushy peas, garden peas or crushed minted peas

Creamy King Prawn Linguine 21.95

Samphire, homemade garlic bread

BURGERS

Served on a seeded bun with lettuce, tomato, onion, triple cooked chips, coleslaw

The Earl's Burger 17.50

8oz beef patty, Monterey Jack cheese, burger sauce (GFO)

Southern Fried Chicken Burger 17.50

Monterey Jack cheese, garlic mayonnaise,

Falafel Burger 18.50

Mint yoghurt sauce (V) (VeO)

Cod Goujon Burger 18.50

Tartare sauce,

Add mushy peas 1.50

FROM THE GRILL

*All steaks cooked to your liking, served with triple cooked chips, portobello mushroom, roasted vine tomatoes, onion rings, parsley butter
(Weights stated are raw weights)*

10oz Rump Steak 30.00

Recommended medium rare

12oz Ribeye Steak 30.00

Recommended medium

SAUCES

Diane 4.00 (GF) Blue Cheese 4.00 (V) (GF) Peppercorn 4.00 (V) (GF)

SPECIAL OCCASION

If you are celebrating today then why not order an

EARL CELEBRATION DESSERT PLATE

7.70

MAINS

Chicken Tikka Masala 18.25

Rice, naan, poppadom

Minted Lamb Shank 19.75

Mashed potato, seasonal vegetables, gravy (GF)

Hunters Chicken 16.95

Triple cooked chips, garden peas, coleslaw (GF)

Red Wine Braised Featherblade of Beef 18.95

Mashed potato, seasonal vegetables (GF)

Cider Braised Pork Belly 16.95

Mashed potato, seasonal vegetables, apple gravy (GF)

Steak & Ale Pie 16.95

Puff pastry lid, mashed potato, seasonal vegetables, gravy

Homemade Beef Lasagne 15.95

Homemade garlic bread, salad

Chicken & Chorizo Pasta 15.95

Homemade garlic bread, roasted vine tomato

Spaghetti & Meatballs 15.75

Homemade garlic bread, rocket

Wild Mushroom Stroganoff 15.95

Rice, beetroot crisps (V) (GF)

Vegan Creamy Leek & Mushroom Pie 16.95

Puff pastry lid, mashed potato, seasonal vegetables, gravy (V) (Ve)

Vegan Penang Curry 16.95

Rice, poppadom (V) (Ve) (GF)

Vegan Sausage & Mash 15.95

Seasonal vegetables, gravy (V) (Ve)

SIDES

Bread & Butter 3.50 (V) (GFO) (VEO)

Triple Cooked Chips 4.25 (V) (VE) (GF)

Creamy Garlic Potatoes 4.50 (V) (GF)

Mashed Potato 4.25 (V) (GF)

Onion Rings 4.75 (V) (VE)

Dressed Side Salad 3.95 (V) (VE) (GF)

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