

CAFÉ BAR CONCERTO



THE EARL OF DONCASTER



HOTEL | RESTAURANT | BAR

STARTERS

Homemade Soup of the Day (V) (Ve) (GFO)
Crusty sourdough wedge 7

Chicken Liver Pâté
Toasted sourdough, pickled shallots 8

Creamy Garlic Mushrooms (V) (GFO)
Toasted sourdough, rocket 9

Salmon, Cod & Smoked Haddock Fish Cakes
Lemon & dill mayonnaise, salad garnish 9

Bruschetta (V) (Ve) (GFO)
Toasted sourdough, tomato, garlic, basil 9

Pork Belly (GF)
Sticky soy and ginger glaze, red cabbage slaw 9

MAINS

FISH

Fish & Chips
Choose from mushy peas or garden peas, tartar sauce, lemon wedge 19

Pan Seared Salmon Fillet
New potatoes, tenderstem broccoli, dill and caper cream 19

Creamy King Prawn Linguine
Pea shoots, lemon wedge 17

Chicken Tikka Masala
Rice, naan, poppadom 16

Minted Lamb Shank (GF)
Mashed potato, seasonal vegetables, gravy 24

Chicken Supreme (GF)
Pommes Anna potatoes, tenderstem broccoli, roasted carrots,
red wine jus 18

Red Wine Braised Featherblade of Beef (GF)
Mashed potato, seasonal vegetables 19

Steak & Ale Pie
Puff pastry lid, mashed potato, seasonal vegetables, gravy 17

Chicken & Chorizo Pasta
Roasted vine tomato 16

Spaghetti & Meatballs
Parmesan shavings 16

Vegan Creamy Leek & Mushroom Pie (V) (Ve)
Puff pastry lid, mashed potato, seasonal vegetables, gravy 17

Vegan Sausage & Mash (V) (Ve)
Seasonal vegetables, gravy 16

BURGERS & GRILL

The Earl's Burger (GFO)
8oz beef patty, Monterey Jack cheese, burger sauce 18

Southern Fried Chicken Burger
Monterey Jack cheese, garlic mayonnaise 18

10oz Ribeye Steak
With triple cooked chips, portobello mushroom, roasted vine tomatoes, onion
rings, parsley butter 28

Diane 4 (GF) Blue Cheese 4 (V) (GF) - Peppercorn 4 (V) (GF)

PIZZA

Margarita
Fresh pomodoro sauce, Fior Di Latte mozzarella
11

Pepperoni
Fresh pomodoro sauce, Fior Di Latte mozzarella, pepperoni
12

SIDES

Bread & Butter (V) (GFO) (VEO)
3

Triple Cooked Chips (V) (Ve) (GF)
4

Onion Rings (V) (Ve)
5

Dressed Side Salad (V) (Ve) (GF)
4

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