

CAFÉ BAR CONCERTO

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

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)

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

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

1993

2 courses 19.93

Available Monday – Saturday 12pm – 5pm

In 1993, Graham Rhoden purchased The Earl of Doncaster Hotel with a vision to restore its art deco glory. His passion transformed the Earl into a stunning gem of timeless style, an exclusive meeting place, and a warm, welcoming rendezvous.

STARTERS

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

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

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

MAINS

Fish & Triple Cooked Chips
Mushy peas, tartar sauce

The Earl Club Sandwich (GFO)
Roast chicken breast, smoked streaky bacon, egg mayonnaise, baby gem lettuce, beef tomato, fries, coleslaw

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

The Earl Burger (GFO)

8oz beef patty, Monterey Jack cheese, burger sauce chips, coleslaw

The Earl Salad

Mixed lettuce leaves, coleslaw, potato salad, boiled egg, beetroot, tomato, cucumber, onion, radish, carrot, pepper, French dressing

Add Chicken & Bacon or Salmon & Prawn

SIDES

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

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

Seasonal Vegetables (V) (VEO) (GF)
4

Fries (V) (VE) (GF)
4

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

Onion Rings (V) (VE)
5

DESSERT

Add a dessert for additional 5

Sticky Toffee Pudding (V)
Toffee sauce, custard

Salted Caramel & Chocolate Torte (V)
Chocolate sauce, vanilla ice cream

Eton Mess (V) (GF)
Mixed berries, meringue, cream

Ice Cream & Sorbet Selection
Please ask your waiter for today's options

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DESSERT

Sticky Toffee Pudding (V)

Toffee sauce, custard 8

Banoffee Tart (V)

Banana, toffee, cream 8

Salted Caramel & Chocolate Torte (V)

Chocolate sauce, vanilla ice cream 8

Eton Mess (V) (GF)

Mixed berries, meringue, cream 7

Cheese & Biscuits (V)

*Double Gloucester, cheddar, red Leicester, crackers,
onion chutney, celery, pickled onion* 11

Ice Cream Selection (V) (GF)

Vanilla, strawberry, chocolate 6

B E V E R A G E S

Cappuccino 4

Latte 4

Mocha 4.50

Espresso 3.50

Macchiato 4.10

Americano 3.50

Extra Shot 1.70

Filter Coffee 3.50

Iced Coffees 4

Hot Chocolate 4

Luxury Hot Chocolate 5.50

Tea 3.15

Speciality Tea 3.20

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CHILDREN

Under the age of 11

STARTERS

Homemade Soup of the Day (V) (GFO)
Crusty sourdough wedge 4

Chicken Goujons
BBQ Sauce 5

Homemade Cheesy Garlic Bread (V) 4

MAINS

Sausage & Mash (V)
Garden peas, gravy 8

Cod Goujons
Fries, garden peas 8

Margherita Pizza (V)
Fries 9

Pepperoni Pizza
Fries 9

SUNDAY ROAST

Roast Beef - Roast Pork - Roast Turkey (GFO)

Served with buttered mashed potatoes, roast potatoes, homemade sage & onion pork stuffing, seasonal vegetables, homemade Yorkshire pudding & gravy
10

DESSERT

Cookie & Ice Cream (V) 5

Ice Cream & Sorbet Selection (V) (GFO)
Please ask your waiter for today's options 5

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