

# 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 Burger (GFO)  
*8oz beef patty, Monterey Jack cheese, burger sauce chips, coleslaw*

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

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

## 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*

## BEVERAGES

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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