

CAFÉ BAR CONCERTO



THE EARL OF DONCASTER



HOTEL | RESTAURANT | BAR

STARTERS

Homemade Soup of the Day (V) (VE) (GFO)
Crusty bread, butter 6

Pea and Mint Risotto (V) (VEO) (GFO)
Grano Padano, parmesan crisp, micro herbs 7

Arancini (V) (GF)
Smoked cheddar, sundried tomato, Grano Padano,
tomato romesco, fresh herbs 9

Beef Ragu Ravioli
Roasted tomato, red pepper, Grano Padano,
herb oil, fresh herbs 9

Smoked Salmon (GF)
Beetroot textures, herb oil, lemon, dill 8

Pork Belly (GF)
Crispy seaweed, sticky miso, fresh herbs, sesame 9

MAINS

FISH

Beer Battered 8oz Haddock Fillet (GF)
Triple cooked chips, grilled lemon, tartare sauce, curry sauce,
mushy or garden peas 17

Fish Pie
Haddock, salmon, prawn, Mornay sauce, chive mashed potatoes,
seasonal vegetables, grilled lemon 18

Earls Pie
(Please ask your server for the pie of the day)
Potato, peas, gravy 17

Braised Beef Short Rib (GF)
Chive mashed potatoes, seasonal vegetables,
rich pan jus, carrot purée 23

Chicken & Mushroom Rigatoni Alfredo (GFO)
Chestnut, garlic, cream, Grano Padano, garlic sourdough croutons 15

Crispy Pork Belly (GF)
Mustard mash, cider jus, seasonal vegetables, apple crisp 19

Spinach & Mushroom Rigatoni (V) (VE) (GFO)
Sundried tomato, plant-based cream, garlic sourdough croutons 14

Pea & Leek Risotto (V) (VEO) (GF)
Charred leeks, Grano Padano, oil, herb crisp 15

12" Margherita Pizza (V)
Fresh pomodoro sauce, Fior Di Latte mozzarella 11

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

BURGERS & GRILL

British Wagyu Beef Burger
6oz beef patty, streaky bacon, gruyère cheese, shredded lettuce,
burger sauce, pickle, brioche, fries 18

8oz 28-Day Dry Aged Sirloin (GF)
Triple Cooked Chips or Fries, peppercorn sauce,
dressed lettuce wedge - ranch dressing, bacon, Grano Padano 24

DESSERT

Double Chocolate Brownie (V)
Salted popcorn, honeycomb,
Madagascan vanilla ice cream 8

Fruit Crumble (V) (VEO) (GFO)
Crème anglaise, toasted cinnamon oats 7

Mackie's of Scotland Ice Cream (V) (GFO)
Chocolate mint, butterscotch, Madagascan vanilla 6

Lemon Meringue Cheesecake (V) (GF)
Toasted Italian meringue, lemon curd, dehydrated lemon,
Hobnob 8

Raspberry Patisserie (V)
Layered sponge, raspberry patisserie, raspberry,
white chocolate 8

Cheese & Biscuits (V)
Double Gloucester, cheddar, red Leicester, crackers,
onion chutney, celery, pickled onion 10

SIDES

Seasonal Vegetables (V) (GFO) (VEO) 4

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

Fries (V) (VE) 4

Garlic Bread (V) 4

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