

BRUNCH / LUNCH MENU

AVAILABLE MONDAY TO SATURDAY UNTIL 5PM

APPETISERS

Classic oysters	3 each
Rustic garlic ciabatta + cheese £1	4
Gordal olives	4
Serrano ham	5/9
Bread & balsamic oil	4.5
Honey and wholegrain mustard glazed chipolatas	4
Edamame beans	5
Padron peppers with sea salt	5
Avocado & pico de gallo bruschetta	6
Sesame breaded pork belly with apple sauce	6

BRUNCH

American style pancakes with: Nutella & blueberries / maple syrup & bacon	5/7
Smoked salmon & scrambled eggs: chive creme fraiche, toast	9
Salt beef hash: poached egg & hollandaise sauce	9
Smashed avocado & poached egg on sourdough (v)	8
Poached egg pot: poached egg, avocado, spinach, charred broccoli, feta, chilli flakes (gf)	6
Spinach, mushroom and poached egg on sourdough with mushroom hollandaise (v) add steak +3	8

SIDES

Fries / Parmesan & trufflle fries	4/5
Sweet potato fries	5
House salad	4
Tenderstem broccoli, chilli & garlic	5
Seasonal greens	4
Halloumi	3
Summer beans, shallots & herbs	4

KIDS MENU £6.50

Bangers & mash
Fish & chips
Roasted chicken breast (gf)
Steak & fries (+£2) (gf)
All served with chips/mash & greens/beans/salad

Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a discretionary 10% service charge.

LUNCH

Soup of the day (v)	5
Miso soup	5
The Reuben sandwich: brisket of beef, gherkins, leaves & Con Club sauce, fries.	11
Bookmaker sandwich: steak, horseradish mayo, red onion jam & watercress, fries	11
Fish finger sandwich: tartar sauce, lettuce, ciabatta toast	11
Con club ploughman's platter: Gala pie, pickles, sausages, cheese, apple bread, piccalilli	14
Classic Caesar salad: romaine lettuce, croutons, parmesan anchovies Add Cajun chicken +4, tuna loin +6, halloumi +3	10
Giant cous cous and roasted butternut squash salad: pomegranate, sweet potato, chilli yoghurt dressing Add Cajun chicken +4, tuna loin +6, halloumi +3	12
Fish & chips: battered haddock, fries, tartar sauce & mushy peas (gf)	13
Crab linguini: white wine, butter, fine herbs, chilli & charred lime	19
Healthy fish/cajun chicken, coconut oil, greens	13
Lamb skewers: toasted pitta & hummus, greek salad	17
Heritage tomato: balsamic roasted onions, roasted peppers, pine nuts, courgette spaghetti (v) Add burrata +3, halloumi +3, Cajun chicken +4	12
3 way tomato and Cajun risotto (v) Add halloumi +3, Cajun chicken +4, tuna loin +6	12
Salt and pepper tofu: spicy herbed udon noodles, soy, mirin, choi, edemame beans, crispy vermicelli (vg)	12

From the charcoal grill

Rump 300g, gem leaf salad, fries	19
Ribeye 300g, gem leaf salad, fries	23
Fillet 225g, gem leaf salad, fries	25
Bernaise or peppercorn	3

WIFI Code: conclub2018

SUSHI / LIQUID LUNCH

AVAILABLE UNTIL 5PM

SUSHI & SASHIMI

All our sushi is freshly made, hand rolled to order and available for take-away, please see your server.

Dressed oysters 3 each

SASHIMI (4pcs)

Ahi tuna 9
Salmon 9
Seabass 10
Salmon Rose 9

NIGIRI (3pcs)

Salmon 6
Tuna 6
Sea bass 6
Nigiri selection x6 pcs 12

URAMAKI (x4/8 pcs)

Tuna roll: Spicy Korean miso paste, cucumber, mango 7/12
Dragon roll: Tempura king prawns, smoked eel (Whole roll only) 14
Tempura king prawn roll: rainbow tobiko 7/12
Salmon roll: Wasabi yuzu cream cheese, avocado, pomegranate teriyaki 7/12
Spicy soft shell crab roll: Mango, cucumber, spicy Thai mayonnaise (Whole roll only) 13
Vegetarian Roll (Chefs choice) (v) 5/9
Vegan Roll (Chefs choice) (vg) 5/9

SUSHI PLATTER (Chefs selection) for two or four to share 24/36

POKE

Traditional Hawaiian rice bowls
Fish Selection: Tuna / salmon / both 12.5
Teriyaki Beef 12.5
Tofu (v) 12.5

CEVICHE & TARTARE

Tuna with grapefruit, orange, & miso ponza dressing 14
Seabass with yuzu, jalapeno & onion relish 14
Tuna Tartare 9

BLOODY MARYS

Bloody Mary 8
Citron vodka blended with our house tomato mix and spiced with Tobasco to your personal preference. Finished with a stick of celery, cherry tomatoes and cracked black pepper.

Red Snapper 8.5
A modern twist on a breakfast classic. Celery-infused gin, house tomato mix and Tobasco for the kick. Served with celery and cherry tomatoes.

Bloody Geisha 9
A Japanese twist that is rich in flavour with a spiced sherbet finish. Souchu, plum-infused sake, ginger, wasabi, miso and pomegranate teriyaki, equal parts of tomato juice and served straight up with a chipotle salt rim.

Michelada 4
A refreshing Mexican favorite. Lager, fresh lime and our house tomato mix served with a chipotle salt rim. Don't let the unusual pairing put you off, this one is a great hangover cure.

Bloody Shame 5
The same as the Bloody Mary but without the booze

JUICES ALL £4.95

Popeye's Paradise
Apple, spinach, kale, cucumber, lemon, ginger

Green Remedy
Cucumber, celery, spinach, pear, lemon, fennel

The Rujuvenator
Apple, lemon, cucumber, celery, ginger

Lions Blood
Apple, orange, beetroot, carrot

Kerly Magic
Kale, avocado, apple, lime, mint, coconut

Brunch Boost
Apples, carrot, lime, mint

Very Berry
Blueberries, strawberries, raspberries, blackberries, acai berries, apple

SMOOTHIES ALL £4.95

Blue Monday
Pineapple, blueberries, blackberries, yoghurt

The Morning After
Orange, banana, strawberries, raspberries, blackberries, blueberries, yoghurt

Banana Blast
Banana, orange, vanilla yoghurt

Umbongo
Banana, mango, pineapple, orange

Naughty Nutter
Banana, milk, chocolate, peanut butter

All of our juices and smoothies are freshly prepared to order and made with fresh fruit and vegetables