

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	9
Bread & balsamic oil	4.5
Honey and wholegrain mustard glazed chipolatas	5
Edamame beans	5
Padron peppers with sea salt	5
Avocado & pico de gallo bruschetta	7
Breaded pork belly with apple sauce	6

BRUNCH

American style pancakes with: Nutella & blueberries / maple syrup & bacon / peanut butter & jelly	6.5
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, broccoli, feta, chilli flakes (gf)	7
Spinach, mushroom and poached egg on sourdough with mushroom hollandaise (v)	8

SIDES

Fries / Parmesan & truffle fries	4/5
Sweet potato fries	5
House salad	4
Seasonal greens	4
Halloumi	4
Mac 'n' Cheese	6

KIDS MENU £6.50

Mac 'n' cheese (as it is)
Bangers & mash
Fish & chips
Crispy chicken goujons (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
Chicken Broth: pearl barley, sweetcorn	6
The 'O' Dog: Footlong sausage in ciabatta, onion jam, spicey ketchup, American mustard, blacksticks blue, crispy onions, fries	12
Beef sandwich: Top side beef, horseradish mayo, dressed rocket, pickles, tomato chutney	11
Crispy beef, Oriental salad with sticky soy dressing	10
Fish finger sandwich: tartar sauce, lettuce, ciabatta toast	11
Classic Caesar salad: romaine lettuce, anchovies, croutons, parmesan	10
Add Cajun chicken +4, halloumi +4	
Giant cous cous and roasted butternut squash salad, pomegranate, sweet potato, chilli yoghurt dressing	12
Add Cajun chicken +4, halloumi +4	
Fattoush Salad: Gem lettuce, red onion, cherry tomato, cucumber, charred artichoke hearts, mint, parsley, garlic & lemon vinaigrette, fried pitta, Sumac dusting (vg)	11
Add Cajun chicken +4, halloumi +4	
Fish & chips: battered haddock, fries, tartar sauce & mushy peas (gf)	13
Healthy fish/cajun chicken, coconut oil, greens	13
Lamb skewers, toasted pitta & hummus, greek salad	17
Smoked haddock & cod fishcake, wilted spinach, poached egg, hollandaise	6/11
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy, edemame beans, crispy vermicelli (vg)	12

FROM THE GRILL (gf)

Rump 300g, gem leaf salad, fries	19
38 day prime British sirloin 300g, gem leaf salad fries	27
Fillet 225g, gem leaf salad, fries	25
Bernaise or peppercorn	4/3

WIFI Code: **conclub2018**

Please follow us on social media    @conclubrestaurant

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

NIGIRI (3pcs)

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

SUSHI COMBO (8pcs)

5 piece roll with 3 nigiris
Salt & pepper seabass futomaki: roasted fennel, peppers 10
Salmon teriyaki futomaki: cucumber, avocado 10
Prawn tempura futomaki: kampyo, takuan 11

URAMAKI (x4/8 pcs)

Tuna roll: Spicy Korean miso paste, cucumber, mango, masago 7/12
Dragon roll: Tempura king prawns, smoked eel (Whole roll only) 14
Tempura king prawn roll: yuzu tobiko 7/12
Salmon roll: Wasabi yuzu cream cheese, avocado, pomegranate teriyaki 7/12
Spicy soft shell crab roll: Mango, cucumber, spicy Kosho (Whole roll only) 13
Beef teriyaki roll: Beef, shiitake mushrooms 7/12
Vegan Roll (Chefs choice) (vg) 5/9
May contain avocado, please consult your server

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 tataki: seared tuna, ponzu mustard sauce 14
Seabass with ponzu, jalapeno & onion relish 14
Tuna Tartare 9

BLOODY MARYS

Bloody Mary
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. 8

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

Bloody Geisha
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. 9

Michelada
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. 4

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

JUICES ALL £4.95

Popeye's Paradise
Apple, spinach, kale, cucumber, lemon, ginger
Green Remedy
Cucumber, celery, spinach, pear, lemon, fennel
The Rjuvenator
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