

# D I N N E R

AVAILABLE MONDAY-SATURDAY FROM 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

## STARTERS

Soup of the day (v)	5
Tomato consomme, peas, cherry tomatoes & basil pesto, bread	6
Tempura prawns (4pcs), soy, mirin	9
Chicken Caesar, gem lettuce, crispy streaky bacon, anchovies, croutons, parmesan	8
Chicken liver parfait, pear, grape & golden raisen chutney, toasted brioche	9
Scallops, burnt baby leek, roast garlic and spinach puree, powdered black pudding, shallot & honey dressing	12
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	11
Smoked haddock & cod fishcake, salsa verde, spiced tomato chutney	8
Summer pea risotto, beans, runner beans(vg)	8.5

## SIDES

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

## SUSHI & SASHIMI

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

<b>Dressed oysters</b>	3 each
<b>Tempura prawns (4pcs)</b>	9

### SASHIMI (4pcs)

Ahi tuna	9
Salmon	9
Seabass	10

### 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, 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) <small>May contain avocado, please consult your server</small>	5/9

<b>SUSHI PLATTER</b> (Chefs selection) for two or four to share	24/36
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### CEVICHE & TARTARE

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

### SAKE

Original	4.6
Plum Akastai	
Peach Momo	

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## MAINS

Belly pork, smoked apple, peas, runner beans & baby gem, apple & thyme sauce (gf)	19.5
Yakatori beef, crunchy rainbow slaw, soy braised choy, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	18
Breast of chicken, spring onion, black garlic mash, burnt onion, red wine sauce (gf)	16
Stone bass, confit new potato & leek terrine, spinach, squid & lemon hollandaise (gf)	24.5
Lamb rump, Jersey royal potatoes, peas, broad beans, plum tomatoes, spinach, red wine sauce	21
Tuna nicoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil	18
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy and edamame beans, crispy vermicelli (vg)	12
Honey glazed pistachio, spinach, feta filo pastry pie, roasted tomato sauce, rocket salad (v,n)	13
Pan roasted cod loin, chorizo & tomato, tender stem broccoli, basil, crispy potato (gf)	19.5

## SALADS

Home hot smoked salmon, baby gem, pickled shallots & courgette, orange and buttermilk dressing (gf)	13.5
Tabbouleh salad - bulgur wheat, parsley, red onion, cucumber, tomato and lemon (vg)	9.5
Add halloumi +4, Cajun chicken +4	

## FROM THE GRILL (gf)

Harissa marinated lamb chops, imam bayildi, tabbouleh 4/6	16/24
Rump 300g, fries, gem leaf salad	24
Fillet 200g, fries, gem leaf salad	29
38 day prime British sirloin 300g, fries, gem leaf salad	27.5

## TO SHARE (gf)

Roasted lamb rack, rosemary & thyme rub, seasonal greens, Jersey royals	50
Tomahawk steak 800g-1kg, (Allow 30 mins) fries, watercress Best served medium-rare to medium	55

## SAUCES

Bearnaise (gf)	4
Peppercorn	3

## 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

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.

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