

D I N N E R

AVAILABLE MONDAY-SATURDAY FROM 5PM

APPETISERS

Classic or Dressed oysters	3 each
Rustic garlic ciabatta + cheese £1	4
Gordal olives	4
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
Chicken broth, pearl barley, root vegetables, crusty bread	8
Tempura prawns (4pcs), soy, mirin	9
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, caesar dressing	8
Chicken liver parfait, red onion chutney, toasted brioche	9
Scallops, roasted curried cauliflower, sherry golden raisins, pork crackling and coriander oil	12.5
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	11
Poached & smoked salmon fishcake, warm tatar sauce, herb salad	9
Summer bean risotto, crispy onion, micro herb salad (vg, gf)	8.5

SALADS

Tabbouleh salad - bulgur wheat, parsley, red onion, cucumber, tomato and lemon (vg) Add halloumi +4, Cajun chicken +4	9.5
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, caesar dressing	15

MAINS

Yakatori beef, crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	18
Chicken Breast, roasted globe artichoke, tarragon, gnocchi, mangetout, pea, truffle sauce	16.5
Monkfish tails, bombay potatoes, spinach, curry sauce, coriander (gf)	20
Lamb rump, crushed Cheshire potatoes, pea, broadbean & tomato salsa red wine sauce	24
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, choi and edamame beans, crispy vermicelli (vg)	13
Honey glazed pistachio, spinach, feta filo pastry pie, roasted tomato sauce, rocket salad (v,n)	13
Cod, braised chicory, baba ganoush, spinach, lemon & shallot dressing, crispy, potato crown (gf)	20

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, new potatoes	50
Tomahawk steak 800g-1kg, (Allow 30 mins) fries, watercress Best served medium-rare to medium	55

SAUCES

Bearnaise (gf)	4
Peppercorn	3

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NIGIRI (3pcs)

Salmon	6
Tuna	6
Eel	7
Seabass	6
Prawn	6
Yellowtail	8

SASHIMI (4pcs)

Salmon	9
Tuna	9
Seabass	10
Yellowtail	10

HOSOMAKI (8pcs)

Avocado (v)	4.5
Cucumber (v)	4.5
Salmon	5.5
Tuna	6.5

URAMAKI (5/10pcs)

VEGGIE CRUNCH	Cucumber, mango, kampyo, tofu, avocado, kaiso (v)	5/10
SALMON	Salmon, avocado, mayonnaise, orange tobiko	6/11
KATSU ROLL	Breaded chicken, cucumber, teriyaki, mayonnaise, togarashi	6/10
RAINBOW	Avocado, cucumber, kampyo, tuna, salmon, tofu, kaiso	12.5
SPIDER	Tempura soft shell crab, cucumber, avocado, truffle mayonnaise, yuzu tobiko	14.5
SPICY TUNA	Tuna, sriracha, spring onion, spicy mayonnaise, togarashi	6/10.5
MUSHU SPECIAL	Tempura prawn, avocado, cucumber, seared salmon, black tobiko, teriyaki sauce	15
THE CC SPECIAL	Tempura prawn, avocado, cucumber, fresh water eel, black tobiko, teriyaki sauce	15
PRAWN CRUNCH	Breaded prawn, seabass, cucumber, mango, mayonnaise, sriracha	14.5
THE THREESOME	Salmon, tuna, yellowtail, avocado, teriyaki, sesame	16.5

OMAKASE

Chef's platter of the day includes: nigiri, sashimi, hosomaki, uramaki

30 pieces	45
40 pieces	58

CEVICHE & TARTARE

Tuna tataki: seared tuna, ponzu mustard sauce	15
Seabass with ponzu, jalapeno & onion relish	15
Tuna Tartare	10

KIDS MENU £6.50

Bangers & mash
Fish & chips
Crispy chicken goujons (gf)
All served with chips/mash & greens/beans/salad

SIDES

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

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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