

SUNDAY MENU

AVAILABLE FROM 12PM

APPETISERS

Classic oysters	3 each
Rustic garlic ciabatta (v) + cheese	£1
Gordal olives (vg/gf)	4
Serrano ham	4
Honey and wholegrain mustard glazed chipolatas	9
Edamame beans (gf/v)	5
Padron peppers with sea salt (vg/gf)	5
Avocado & pico de gallo bruschetta (vg)	7

STARTERS

Soup of the day (V)	5
Confit duck leg salad, watermelon, pomegranate, spring onion, watercress, sticky ginger dressing	8
Tiger prawns on toast with white wine, garlic, chilli & soft herbs	11
Smoked haddock & cod fishcake, salsa verde, spiced tomato chutney	8
Chicken liver parfait, pear, grape & golden raisen chutney, toasted brioche	9
Butternut squash risotto, roasted pumpkin seeds, micro seeds (vg, gf)	8.5
Chicken broth, pearl barley, root vegetables, crusty bread	8

SALADS

Confit duck leg salad, watermelon, pomegranate, spring onion, watercress, sticky ginger dressing (gf)	15
Tabbouleh salad - bulgur wheat, parsley, red onion, cucumber, tomato and lemon (vg)	9.5
Add halloumi +4, Cajun chicken +4	

KIDS MENU £6.50

Bangers & mash	
Fish Goujons	
Crispy chicken goujons (gf)	
All above served with chips/mash & greens/beans/peas	
Mac and cheese	
Kids Roast Beef/Lamb/Chicken or Veggie Roast	£7

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.

SUNDAY ROAST

Beef, Lamb, Chicken, Festive Turkey	£16.50
Vegetarian	£14.95
All served with roast potatoes, Yorkshire pudding (except turkey) & seasonal vegetables	

MAINS

Beef sandwich: topside beef, horseradish mayo, dressed rocket, pickles, tomato chutney, fries	11
Con Club club: Chicken breast, lettuce, tomato, smoked bacon, fresh basil, mango mayo, ciabatta, fries	11
Steak Burger, Monterey Jack, streaky bacon, beef tomato, gherkin, baby gem, brioche bun, fries	14.5
Yakatori beef, crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce (n)	18
Pan roasted hake loin, chorizo & tomato stew, tender stem broccoli, basil, crispy potato (gf)	18
Fish & chips: battered haddock, fries, tartar sauce & mushy peas (gf)	13
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choi and edemame beans, crispy vermicelli (vg)	13
Tuna nicoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil	18

FROM THE GRILL (gf)

Spiced marinated lamb chops, imam bayildi 4/6	16/24
Rump 300g, fries, gem leaf salad	24
38 day prime British sirloin 300g, fries, gem leaf salad	27.5
Fillet 225g, gem leaf salad, fries	29

SAUCES

Bearnaise (gf)	4
Peppercorn	3

SIDES

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

WIFI Code: conclub2018

Please follow us on social media    @conclubrestaurant

SUSHI / LIQUID LUNCH

JUICES & SMOOTHIES 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
Seabass 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) 5/9
May contain avocado, please consult your server

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

POKE

Traditional Hawaiian rice bowls

Fish Selection: Tuna / salmon / both 12.50

Teriyaki Beef 12.50

Tofu (v) 12.50

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

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. 8.5

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 £5.5

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 £5.5

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