

DINNER

AVAILABLE MONDAY-SATURDAY FROM 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
Breaded pork belly with apple sauce	6

STARTERS

Soup of the day (v)	5
Spicy chicken wings, Waldorf salad, blue cheese mayo (gf)	7
Charcoal grilled lamb, flat bread, hummus, baba ganoush	9
Scallops, pork belly, squash, apple	12
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	11
Smoked salmon, salt baked beetroot, radicchio, pickled blackberries	8
Wild mushroom freekeh, sage & chestnut gratin, salsa verde (vg)	7.5

SIDES

Fries / Parmesan & truffle fries	4/5
Sweet potato fries	5
House salad	4
Garlic Kale & Almonds	4
Seasonal greens	4
Halloumi	4
Honey glazed piccolo parsnips	4

SUSHI & SASHIMI

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

DRESSED OYSTERS

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	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
Vegan Roll (Chefs choice) (vg)	5/9

SUSHI PLATTER (Chefs selection) for two or

four to share 24/36

CEVICHE & TARTARE

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

SAKE

Original	4.6
Plum Akastai	
Peach Momo	

WIFI Code: conclub2018

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MAINS

Pressed belly pork, parsnip, apple, wilted chard	18.5
Yakatori beef, crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce	18
Breast of chicken, manchego croquette, mushrooms, spinach, chicken jus	15
Roasted halibut, saffron pomme puree, leek fondue, charred leeks	25
Loin of rose veal, celeriac, kale, poached pear, mushrooms	24
Fillet of seabass, broccoli puree, charred broccoli, spiced root vegetable mash, smoked mussel sauce	19
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choi and edemame beans, crispy vermicelli (vg)	12
Roasted cauliflower, cauliflower puree, pickled cauliflower, candied hazelnuts, Jerusalem artichokes (vg, gf)	12

SALADS

Stilton, walnut, pear, radicchio, chicory, seed mustard dressing	10
Giant cous cous, roasted butternut squash salad: pomegranate, sweet potato, chilli yoghurt dressing	12
Add halloumi +4, Cajun chicken +4, to any salad	

KIDS MENU £6.50

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

FROM THE GRILL (gf)

Spiced marinated lamb chops, imam bayildi 4/6	16/24
Rump 300g, fries, gem leaf salad	19
Fillet 200g, fries, gem leaf salad	25
38 day prime British sirloin 300g, fries, gem leaf salad	27

TO SHARE (gf)

Roasted lamb rack, rosemary & thyme rub, winter greens, new potatoes	45
Tomahawk steak 800g-1kg, fries, watercress (Allow 30 mins) 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
Garlic Kale & Almonds	4
Seasonal greens	4
Halloumi	4
Honey glazed piccolo parsnips	4

Every Sunday

Live music from 5pm

Halloween at the Con Club

Thursday 25th October- Dueling Pianos, 8pm
Friday 25th October- DJ Soul Twins, 8pm

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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