

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
Chicken Broth, pearl barley, sweetcorn	6
Tempura prawns (4pcs), soy, mirin	9
Chicken skewer, pepperonata, dressed rocket & parmesan salad (gf)	7
Charcoal grilled lamb, flat bread, hummus, baba ganoush	9
Scallops, burnt baby leek, wild 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
Wild mushroom freekeh, sage & chestnut gratin (vg)	7.5

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.

Dressed oysters	3 each
Tempura prawns (4pcs)	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

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

24/36

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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DINNER

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MAINS

Fillet of English Pork, braised shoulder, fondant potato, savoy cabbage, serrano, pine nuts, apple	18.5
Yakatori beef, crunchy rainbow slaw, soy braised choy, roasted cashew nuts, sweet soy sauce, crispy shallots	18
Breast of chicken, manchego croquette, mushrooms, spinach, chicken jus	15
Roast Halibut, Jersey royals, English asparagus, oyster mushrooms, red wine reduction (gf)	25
Loin of rose veal, creamed wild mushrooms, potato rosti, spinach, red wine jus (gf)	24
Tuna nicoise, chilli, garlic, coriander marinated tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, truffle Ponzu dressing	18
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy and edemame beans, crispy vermicelli (vg)	12
Roasted cauliflower, cauliflower puree, pickled cauliflower, candied hazlenuts, Jerusalem artichokes (vg, gf)	12
Pan roasted cod loin, charred hispi, salsify, grapefruit, caper beurre blanc (gf)	19

SALADS

Fattoush Salad: Gem lettuce, red onion, cherry tomato, cucumber, charred artichoke hearts, mint, parsley, garlic & lemon vinaigrette, fried pitta, Sumac dusting (vg)	11
Giant cous cous, roasted butternut squash salad: pomegranate, sweet potato, chilli yoghurt dressing	12
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	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	50
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
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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