

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, root vegetables, crusty bread	8
Tempura prawns (4pcs), soy, mirin	9
Confit duck leg salad, watermelon, pomegranate, spring onion, watercress, sticky ginger dressing	8
Chicken liver parfait, red onion chutney, toasted brioche	9
Scallops, curried roast cauliflower, pork crackling, sherried golden raisins (gf)	12.5
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	11
Smoked haddock & cod fishcake, salsa verde, spiced tomato chutney	8
Butternut squash risotto, roasted pumpkin seeds, micro seeds (vg, gf)	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
Black garlic mash	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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MAINS

Belly pork, chorizo jam, compressed pears, roasted parsnip, cabbage, pommery mustard sauce (gf) 19.5

Yakatori beef, crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce, crispy shallots (n) 18

Pan roasted chicken breast, roasted leek, leek & potato foam, chive oil, burnt onion, red wine sauce 16

Monkfish tails, bombay potatoes, spinach, curry sauce, coriander (gf) 20

Duck breast, Jerusalem artichoke, turnips, beetroot, sprout leaves, puff potato, red wine sauce 23.5

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) 12

Honey glazed pistachio, spinach, feta filo pastry pie, roasted tomato sauce, rocket salad (v,n) 13

Pan roasted cod, chorizo & tomato, tender stem broccoli, basil, crispy potato (gf) 19

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

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

SIDES

Fries / Parmesan & truffle fries 4/5

Sweet potato fries 5

House salad 4

Seasonal greens 4

Halloumi 4

Mac 'n' Cheese 6

Creamy Mash 5

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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