

BRUNCH / LUNCH MENU

AVAILABLE MONDAY TO SATURDAY UNTIL 4PM

APPETISERS

Classic oysters	3 each
Rustic garlic ciabatta + cheese £1	4
Gordal olives	4
Bread & balsamic oil (n)	4.5
Honey and wholegrain mustard glazed chipolatas	5
Edamame beans	5
Padron peppers with sea salt	5
Avocado & pico de gallo bruschetta	7

BRUNCH

American style pancakes with: Nutella & blueberries(n) / maple syrup & bacon	6.5
Smoked salmon, scrambled eggs, chive creme fraiche, toast	9
Salt beef hash, poached egg, hollandaise sauce	9
Smashed avocado, poached egg on sourdough (v)	8
Poached egg pot: poached egg, avocado, spinach, broccoli, feta, chilli flakes (gf)	7
Spinach, mushroom and poached egg on sourdough with hollandaise (v)	8

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

Mac 'n' cheese (as it is)	
Bangers & mash	
Fish & chips	
Crispy chicken goujons (gf)	
All served with fries/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.

(n)=contains nuts.

Prices are inclusive of VAT.

There will be a discretionary 10% service charge.

LUNCH

Soup of the day (v)	5
Chicken broth, pearl barley, root vegetables, crusty bread	8
Tempura prawns (4pcs), soy, mirin	9
Steak Burger, Monterey Jack, streaky bacon, beef tomato, gherkin, baby gem, brioche bun, fries	14.5
Con Club club: Roast chicken, lettuce, tomato, smoked bacon, fresh basil, mango mayo, ciabatta, fries	11
Ham sandwich: Honey & mustard glazed ham, coleslaw, Cheshire cheese, gem on ciabatta, fries	11
Crispy beef, Oriental salad, sticky soy dressing (n)	11
Fish finger sandwich: tartare sauce, lettuce, ciabatta toast, fries	11
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, Caesar dressing	15
Tabbouleh salad - bulgur wheat, parsley, red onion, cucumber, tomato and lemon (vg) Add Cajun chicken +4, halloumi +4	9.5
Fish & chips: battered haddock, fries, tartare sauce & mushy peas (gf)	13
Healthy fish/cajun chicken, coconut oil, greens	13
Chicken liver parfait, red onion chutney, toasted brioche	9
Poached and smoked salmon fishcake, poached egg, hollandaise	6/11
Chargrilled steak & Nduja sausage, basil pesto, spinach & toasted hazelnut on toasted sourdough (n)	14.5
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy, edamame beans, crispy vermicelli (vg)	13
Tuna nicoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil dressing	18

FROM THE GRILL (gf)

Rump 300g, gem leaf salad, fries	24
38 day prime British sirloin 300g, gem leaf salad fries	27.5
Fillet 200g, gem leaf salad, fries	29
Bernaise or peppercorn	4/3

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SUSHI / LIQUID LUNCH

AVAILABLE UNTIL 4PM

NIGIRI (3pcs)		SASHIMI (4pcs)		HOSOMAKI (8pcs)		Poke Traditional Hawaiian rice bowls (n)	
Salmon	6	Salmon	9	Avocado (v)	4.5	Threesome: tuna, salmon, yellowtail	16.5
Tuna	6	Tuna	9	Cucumber (v)	4.5	Teriyaki beef	12.5
Eel	7	Seabass	10	Salmon	5.5	Tofu (v)	12.5
Seabass	6	Yellowtail	10	Tuna	6.5		
Prawn	6					Dressed/Classic Oysters	3 each
Yellowtail	8						

URAMAKI (5/10pcs)

VEGGIE CRUNCH	Cucumber, mango, kampyo, tofu, avocado, kaiso (n)(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 (n)	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 (n)

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

JUICES ALL £5.5

Popeye's Paradise Apple, spinach, kale, cucumber, lemon, ginger
Green Remedy Cucumber, celery, spinach, pear, lemon, fennel
The Rejuvenator 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

All of our juices and smoothies are freshly prepared to order and made with fresh fruit and vegetables

BLOODY MARYS

Bloody Mary: Vodka, lemon juice, tomato juice, salt & pepper, Tobasco, Lea & Perrins	8
Red Snapper: Gin, lemon juice, tomato juice, salt & pepper, Tobasco, Lea & Perrins	8
Bloody Geisha: Vodka, plum infused sake, ginger, lime juice, Sriracha	8.5
Michelada: Lager, tomato juice, lime, Tobasco, Lea & perrins	4
Bloody Shame: Tomato juice, lemon juice, salt & pepper, Tobasco, Lea & Perrins	5