

SUNDAY MENU

AVAILABLE FROM 12PM

APPETISERS

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

STARTERS

Soup of the day (V)	5
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, caesar dressing	8
Tiger prawns on toast with white wine, garlic, chilli & soft herbs	11
Poached & smoked salmon fishcake, warm tartare sauce, herb salad	9
Chicken liver parfait, pear, grape & golden raisen chutney, toasted brioche	9
Roasted celeriac risotto, shallot and pickled wild mushrooms (vg) (gf)	8.5
Chicken broth, pearl barley, root vegetables, crusty bread	8

SALADS

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)	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. (n)-contains nuts

Prices are inclusive of VAT. There will be a discretionary 10% service charge.

SUNDAY ROAST

Beef, Lamb or Chicken £16.50	
Vegetarian £14.95	
All served with roast potatoes, Yorkshire pudding & seasonal vegetables	

MAINS

Ham sandwich: Honey & mustard glazed ham, coleslaw, Cheshire cheese, gem on ciabatta, fries	11
Con Club club: Chicken, 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
Monkfish tails, crispy cheek, spinach, white bean cassoulut (gf)	20
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

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SUSHI / LIQUID LUNCH

NIGIRI (3pcs)		SASHIMI (4pcs)		HOSOMAKI (8pcs)	
Salmon	6	Salmon	9	Avocado (v)	4.5
Tuna	6	Tuna	9	Cucumber (v)	4.5
Eel	7	Seabass	10	Salmon	5.5
Seabass	6	Yellowtail	10	Tuna	6.5
Prawn	6				
Yellowtail	8	Dressed/Classic Oysters	3 each		

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

JUICES / SMOOTHIES / BLOODY MARYS AVAILABLE UNTIL 5PM