

D I N N E R

AVAILABLE MONDAY-SATURDAY FROM 4PM

APPETISERS

Classic or Dressed oysters (gf)	3/3.5 each
Rustic garlic ciabatta + cheese £1	5
Gordal olives (gf)	5
Bread & balsamic oil (n)	5
Honey and wholegrain mustard glazed chipolatas	6
Edamame beans (gf)	5
Padron peppers with sea salt (gf)	6

STARTERS

Soup of the day (v)	5
Chicken broth, pearl barley, root vegetables, crusty bread	8
Tempura prawns (4pcs), soy, mirin	11
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, caesar dressing	9
Chicken liver parfait, red onion chutney, toasted brioche	9
Scallops, sea herbs and vegetables, crispy capers, beurre blanc, dill oil (gf)	12.5
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	12
Poached & smoked salmon fishcake, warm tartare sauce, herb salad	9.5
Burrata, heritage tomatoes and basil salad, croutons, extra virgin olive oil, aged balsamic (gf)	9
English Asparagus, crispy poached egg, Serrano ham, hollandaise sauce	9

SALADS

Superfood Salad - Quinoa, broccoli, green bean, spinach, spring onion, pomegranate, chilli and wasabi cashew nut, pomegranate and ginger dressing (n) (gf)	9.5
Add halloumi +4, Cajun chicken +5, Salmon +7	
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, caesar dressing	15

MAINS

Pork Belly, watercress and wild garlic puree, hasselback Jersey royals, nasturtium and jus(gf)	24
Yakatori beef, crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	19
Chicken Breast, confit and leek foam, chive oil, burnt onion powder (gf)	17.5
Salmon, fennel, chicory, grapefruit salad, dill oil confit potatoes, chilli and wasabi roasted cashew nuts (n) (gf)	19
Lamb rump, Jersey royal potatoes, pickled radishes, tomato broad bean and pea salsa, mint oil and a red wine sauce (gf)	25.5
Tuna Niçoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil (gf)	21
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choi and edamame beans, crispy vermicelli (vg)	14
Honey glazed pistachio, spinach, feta filo pastry pie, roasted tomato sauce, rocket salad (n)(v)	14.5
Wild Halibut, Pommes Anna, glazed baby carrots, spinach and carrot juice, tarragon (gf)	28

FROM THE GRILL (gf)

Harissa marinated lamb chops, imam bayildi, quinoa & pomegranate salad 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, Jersey Royal potatoes	50
Tomahawk steak 800g-1kg, (Allow 30 mins) fries, watercress Best served medium-rare to medium	60

SAUCES

Béarnaise (gf)	4
Peppercorn	4

WIFI Code: conclub2018

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RAW BAR & SUSHI

Classic Oysters / Dressed	3/3.5 each
6 Oysters dressed with Jalapeno, tomato & mango, Mignonette Salsas	21
Tuna tataki, seared tuna, ponzu	15
Seabass with ponzu, jalapeno & onion relish	15
Spicy Tuna Tartare, avocado, coriander, citrus caviar, lotus root	15
Yellowtail with jalapeno & corriander dressing	18

NIGIRI (3pcs)

Salmon	6
Tuna	6
Eel	7
Seabass	6
Prawn	6
Yellowtail	8

SASHIMI (4pcs)

Salmon	9
Tuna	9
Seabass	10
Yellowtail	10
Chef's choice 12 piece platter	30

HOSOMAKI (8pcs)

Avocado (v)	6
Cucumber (v)	6
Salmon	7
Tuna	7

URAMAKI (5/10pcs)

PUMPKIN ROLL	Pumpkin, cucumber, mango with avocado, teriyaki, togarashi (n)	6/12
SALMON	Salmon, avocado, mayonnaise, salmon roe, radish	7/14
KATSU ROLL	Breaded chicken, cucumber, teriyaki, mayonnaise, togarashi, crispy shallots	6/12
SPICY TUNA	Tuna, sriracha, spring onion, spicy mayonnaise, togarashi	7/14
SPIDER	Tempura soft shell crab, cucumber, avocado, mixed leaves, truffle mayonnaise, orange tobiko	16.5
MUSHU SPECIAL	Tempura prawn, avocado, cucumber, seared salmon, black tobiko, teriyaki sauce	16
ALASKAN ROLL	Crab, avocado, seared salmon, sriracha, aonori	16
DISCO ROLL	Breaded prawn, cucumber, mango, tuna, avocado, spicy mayonnaise, orange tobiko	17.5

FUTOMAKI (5pcs)

SPICY SPIDER	Tempura soft shell crab, mango, cucumber, Kaiso, green tobiko, jalapeno, mayonnaise (n)	15
THREESOME	Salmon, tuna, yellow tail, avocado, orange tobiko, teriyaki sauce, sesame	16

OMAKASE

Chef's platter of the day includes: nigiri, sashimi, hosomaki, uramaki		
30 pieces	48	40 pieces
		62

Please note we use products with sesame and nuts on the sushi section

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

SIDES

Fries	5
Parmesan & truffle fries	6
Sweet Potato fries	6
Jersey Royals	9
House Salad	5
Mac 'n' cheese	7
Seasonal Greens	5
Kaiso (n)	6

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 15% service charge.

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