

DINNER

AVAILABLE MONDAY-SATURDAY FROM 5PM

APPETISERS

Serrano Ham sharing platter for two from the Berkel, caper berries, Grissini	15
Rustic garlic ciabatta + cheese £1	5
Gordal olives	5
Warm rosemary & maldon sea salt focaccia, extra virgin rapeseed oil & aged balsamic	4
Honey and wholegrain mustard glazed chipolatas	6
Edamame beans	5
Padron peppers with sea salt	6
30g Imperial Osietra Caviar blinis, sour cream, shallots	80

STARTERS

Soup of the day (v)	5
Tempura prawns (4pcs), soy, mirin	11
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, caesar dressing	9
Lobster and salmon ravioli, basil pesto, lobster oil, spinach, soft herb salad, Parmesan (n)	12.5
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
Onion and pickled wild mushroom risotto, roasted shallot, kale, Madeira	9.5

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

Yakatori beef, crunchy rainbow slaw, soy braised choy, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	19
Wild Halibut, Pommes Anna, carrots, spinach, tarragon, red wine sauce (gf)	32
Chicken Breast, Jerusalem artichokes, creamed wild mushrooms, pommes puree, chicken sauce	19
Tuna Niçoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil (gf)	21
Slow braised, sticky Ox cheek, Dauphinoise potato, malt glazed carrots, pickled red cabbage, buttered savoy cabbage	23
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy and edamame beans, crispy vermicelli (vg)	14
Honey glazed pistachio, spinach, feta filo pastry pie, roasted tomato sauce, rocket salad (n)(v)	15
Monkfish tails, Bombay potatoes, spinach, curry sauce, coriander (gf)	22

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, (Allow 40 mins) rosemary & thyme rub, seasonal greens, buttered new potatoes	50
Tomahawk steak 800g-1kg, (Allow 30 mins) fries, watercress Best served medium-rare to medium	60

SAUCES

Béarnaise (gf)	4
Peppercorn	4

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RAW BAR & SUSHI

Classic Oysters / Dressed	3/3.5 each
6 Oysters dressed with Jalapeno, tomato & mango, Mignonette Salsas	21
Seabass with ponzu, jalapeno & onion relish	15
Spicy Tuna Tartare, avocado, coriander, lotus root	15
Yellowtail with jalapeno & coriander 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	Spicy sriracha Tuna, 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
TUNA MAKI	Avocado, chives, sesame seed, Wasabi mayonnaise	13
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
Add 30g Imperial Osietra Caviar for an extra 70

*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
Buttered new potatoes	6
House Salad	5
Mac 'n' cheese	7
Seasonal Greens	5

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 at the current rate. There will be a discretionary 15% service charge.

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