

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	6
Chef's homemade Foccacia, extra virgin rapeseed oil & aged balsamic, (please ask your server)	4
Honey and wholegrain mustard glazed chipolatas	7
Edamame beans	5.5
Padron peppers with sea salt	7
30g Imperial Osietra Caviar blinis, sour cream, shallots	80

STARTERS

Soup of the day (v)	6.5
Tempura prawns (4pcs), soy, mirin	12
Chicken Caesar salad: Roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, caesar dressing	9.5
Lobster and salmon ravioli, basil pesto, lobster oil, spinach, soft herb salad, Parmesan (n)	14.5
Chicken liver parfait, red onion chutney, toasted brioche	10
Scallops, tomato consomme, soured heritage tomato, pea, broad beans, courgettes, soft herbs(gf)	13.5
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	13
Poached & smoked salmon fishcake, warm tartare sauce, herb salad	9.5
Pea, broad bean and courgette risotto, crispy Zucchini, soft herbs (v)	9.5/15

SALADS

Superfood Salad - Quinoa, broccoli, green bean, spinach, spring onion, pomegranate, chilli and wasabi cashew nut, pomegranate and ginger dressing (n) (gf)	10.5
Add halloumi +4, Cajun chicken +6, 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)	21
Pan roast cod, roasted and pickled cauliflower, green olive tapenade (gf)	26
Lamb rump locally sourced from Great House Farm, Oyster emulsion, artichokes, spinach, pea, broadbean & tomato salsa (gf)	26
Chicken Breast, braised chicory, spinach, roasted garlic Parmentiers, white truffle and herb oil	21
Tuna Niçoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil (gf)	24
Slow braised, sticky Ox cheek, Dauphinoise potato, malt glazed carrots, pickled red cabbage, buttered savoy cabbage	25
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy and edamame beans, crispy vermicelli (vg)	15
Honey glazed pistachio, spinach, feta filo pastry pie, roasted tomato sauce, rocket salad (n)(v)	17
Monkfish tails, Bombay potatoes, spinach, curry sauce, coriander (gf)	24

FROM THE GRILL (gf)

Rump Steak 300g	25
Fillet Steak 200g	32
38 day prime British Sirloin 300g	29
All steaks served with fries, gem leaf salad	
Harissa marinated lamb chops, imam bayildi, quinoa & pomegranate salad 4/6	17/25.5

TO SHARE (gf)

Roasted lamb rack from Great House Farm, rosemary & thyme rub, seasonal greens, buttered new potatoes. (Allow 40 mins)	56
Tomahawk steak 800g-1kg, (Allow 30 mins) fries, watercress.	70
Best served medium-rare to medium	

SAUCES

Béarnaise (gf), Peppercorn (gf)	4
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RAW BAR & SUSHI

Classic Oysters / Dressed	4 each
6 Oysters dressed with Jalapeno, tomato & mango, Mignonette Salsas	26
Hamachi carpaccio, jalapeno, lime & corriander dressing	20
Seabass ponzu, jalapeno & onion relish	16
Spicy Tuna Tartare, avocado, lotus root	16

NIGIRI (3pcs)

Salmon	7
Tuna	7
Eel	8
Seabass	7
Prawn	7
Hamachi	9

SASHIMI (4pcs)

Salmon	10
Tuna	10
Seabass	11
Hamachi	12
Chef's choice 12 piece platter	34

HOSOMAKI (8pcs)

Avocado (v)	7
Cucumber (v)	7
Salmon	8
Tuna	8

URAMAKI (5/10pcs)

PUMPKIN ROLL	Pumpkin, cucumber, mango with avocado, teriyaki, togarashi (n)	7/13
SALMON	Salmon, avocado, mayonnaise, salmon roe	8/15
KATSU ROLL	Breaded chicken, cucumber, teriyaki, mayonnaise, togarashi, crispy shallots	7/13
SPICY TUNA	Spicy sriracha Tuna, spring onion, spicy mayonnaise, togarashi	8/15
SPIDER	Tempura soft shell crab, cucumber, avocado, mixed leaves, truffle mayonnaise, orange tobiko	18
MUSHU SPECIAL	Tempura prawn, avocado, cucumber, seared salmon, black tobiko, teriyaki sauce	17.5
TUNA MAKI	Avocado, chives, sesame seed, Wasabi mayonnaise	15
DISCO ROLL	Breaded prawn, cucumber, mango, tuna, avocado, spicy mayonnaise, orange tobiko	18.5

FUTOMAKI (5pcs)

SPICY SPIDER	Tempura soft shell crab, mango, cucumber, Kaiso, green tobiko, jalapeno, mayonnaise (n)	18
THREESOME	Salmon, tuna, yellow tail, avocado, orange tobiko, teriyaki sauce, sesame	18.5

OMAKASE

Chef's platter of the day includes:
nigiri, sashimi, hosomaki, uramaki
30 pieces 52 40 pieces 66
Add 30g Imperial Osietra Caviar for an extra 70

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

KIDS MENU (12 years and under) £ 7

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

SIDES

Fries	6
Parmesan & truffle fries	7
Sweet Potato fries	7
Buttered new potatoes	6.5
House Salad	6
Mac 'n' cheese	8
Seasonal Greens	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 at the current rate. There will be a discretionary 12% service charge.

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