

BRUNCH / LUNCH MENU

AVAILABLE MONDAY TO SATURDAY UNTIL 5PM

APPETISERS

Rustic garlic ciabatta + cheese	£1	5
Serrano ham sharing platter for two from the Berkel, caper berries, Grissini		15
Gordal olives		6
Chef's homemade Focaccia, 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

BRUNCH

American style pancakes with: Nutella & blueberries(n) / maple syrup & bacon		7.5
Smoked salmon, scrambled eggs, chive creme fraiche, toast		11
Salt beef hash, poached egg, hollandaise sauce		10.5
Smashed avocado, poached egg on sourdough (v)		9.5
Spinach, mushroom and poached egg on sourdough, hollandaise (v)		9.5

STARTERS

Soup of the day (v)		6.5
Chicken liver parfait, red onion chutney, toasted brioche		10
Tempura prawns (4pcs), soy, mirin		12

SANDWICHES

Steak Burger, Monterey Jack, streaky bacon, beef tomato, gherkin, baby gem, brioche bun, fries		15
Fish finger sandwich, tartare sauce, lettuce, ciabatta toast, fries		12
Con Club club, roast chicken, lettuce, tomato, smoked bacon, fresh basil, mango mayo, ciabatta, fries		12

SALADS

Crispy beef, Oriental salad, sticky soy dressing (n)		13
Chicken Caesar salad: roasted chicken, anchovies, croutons, crisp chicken skin, parmesan, gem, Caesar dressing		15
Superfood Salad - quinoa, broccoli, green bean, spinach, spring onion, pomegranate, cashew nut, pomegranate and ginger dressing (n) (gf)		10.5
Add halloumi +4, Cajun chicken +6, salmon +7		

MAINS

Fish & chips: battered haddock, fries, tartare sauce & mushy peas (gf)		14
Poached and smoked salmon fishcake, poached egg, hollandaise (sml/lrg)		8/14
Chargrilled steak & Nduja sausage, basil pesto, spinach & toasted hazlenut on toasted sourdough (n)		17
Chilli & garlic grilled jumbo prawns on a chorizo and tomato risotto		18
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choi, edamame beans, crispy vermicelli (vg)		15
Tuna nicoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil dressing		24

FROM THE GRILL (gf)

Rump 300g, gem leaf salad, fries		25
38 day prime British sirloin 300g, gem leaf salad fries		29
Fillet 200g, gem leaf salad, fries		32

TO SHARE (gf)

Roasted lamb rack, rosemary & thyme rub, seasonal greens, buttered new potatoes		56
Tomahawk steak 1kg, (Allow 30 mins) fries, watercress. Best served medium-rare to medium		70
Bearnaise(gf) or peppercorn(gf)		4

SIDES

Fries / Parmesan & truffle fries		6/7
Sweet potato fries		7
House salad		6
Seasonal greens		7
Halloumi		5
Mac 'n' cheese		8
Buttered new potatoes		6.5

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	

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 12% service charge.

Please follow us on social media    @conclubrestaurant

WIFI Code: conclub2018

SUSHI / LIQUID LUNCH

JUICES & SMOOTHIES AVAILABLE UNTIL 5PM

NIGIRI (3pcs)		SASHIMI (4pcs)		HOSOMAKI (8pcs)		Poke Traditional Hawaiian rice bowls (n)	
Salmon	7	Salmon	10	Avocado (v)	7	Threesome: tuna, salmon, hamachi	20
Tuna	7	Tuna	10	Cucumber (v)	7	Teriyaki beef	15
Eel	8	Seabass	11	Salmon	8	Tofu (v)	13.5
Seabass	7	Hamachi	12	Tuna	8		
Prawn	7	12 piece platter	34				
Hamachi	9						
				Dressed/Classic Oysters			4 each
				6 Oysters dressed with Jalapeno, tomato & mango, Mignonette Salsas			26

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, hamachi, avocado, orange tobiko, teriyaki sauce, sesame	18.5

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

OMAKASE

Chef's platter of the day includes: nigiri, sashimi, hosomaki, uramaki (n)

30 pieces	52
40 pieces	66
Add 30g Imperial Osietra Caviar for an extra	70

CEVICHE & TARTARE

Seabass with ponzu, jalapeno & onion relish	16
Spicy Tuna Tartare, avocado, coriander, citrus caviar, black tapioca crisps	16
Yellowtail with jalapeno & corriander dressing	20

FRESH JUICES ALL £6

Popeye's Paradise	Apple, spinach, kale, cucumber, lemon, ginger
Green Remedy	Cucumber, celery, spinach, pear, lemon, fennel
Lions Blood	Apple, orange, beetroot, carrot
Brunch Boost	Apples, carrot, lime, mint
Very Berry	Blueberries, strawberries, raspberries, blackberries, acai berries, apple

Fresh Ginger Shot **£3**
(This one's got a kick)

FRESH SMOOTHIES All £6.5

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
Super Spinach	Spinach, avocado, apple, lime, mint, coconut
Mr Biscoff	Banana, milk, chocolate, Biscoff
Power Protein £7.5	Oats, protein powder, banana, strawberry, blueberry

BLOODY MARYS

Bloody Mary: Vodka, lemon juice, tomato juice, salt & pepper, Tobasco, Lea & Perrins	9
Aloha Mary!: Aloha 65, Scotch bonnet sauce, lemon juice, tomato juice, salt & pepper, Tobasco, Lea & Perrins	9
Red Snapper: Gin, lemon juice, tomato juice, salt & pepper, Tobasco, Lea & Perrins	9
Bloody Geisha: Vodka, plum infused sake, ginger, lime juice, Sriracha	9
Michelada: Lager, tomato juice, lime, Tobasco, Lea & perrins	6
Bloody Shame: Tomato juice, lemon juice, salt & pepper, Tobasco, Lea & Perrins	5