
FESTIVE PARTY MENU

AVAILABLE MONDAY-SATURDAY FROM 12PM FOR GROUPS OF 6 OR MORE

APPETISERS

Serrano Ham sharing platter for two from the Berkel, caper berries, Grissini	15
Rustic garlic ciabatta add cheese £1	5
Gordal olives	6
Chef's homemade Focaccia, extra virgin rapeseed oil & aged balsamic (please ask your server)	4
Chipolatas with cranberry	7
Edamame beans	5.5
Padron Peppers with sea salt	7

STARTERS

Curried parsnip soup, curry oil, crisp parsnips (v)	6.5
Tempura prawns (4pcs), soy, mirin	12
Potted crab, tempura crab claw, apple, soft herbs, dill oil, toasted bread	13.5
Chicken liver parfait, pear, apple & golden raisin chutney, toasted brioche	10
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	13
Smoked and poached salmon fishcake, Greek yoghurt, cucumber, mint, golden raisins, rose petals	10
Wild mushroom Arincini, wild mushroom ragu, soft herbs, Pecorino (v)	9.5

MAINS

Roast Turkey, sausage meat stuffed leg, roast potatoes, pigs in blankets, roasted carrots and parsnips, sprouts with Pancetta and chestnuts, gravy	19.5
Veggie Roast Dinner, roast potatoes, roasted carrots and parsnips, sprouts with chestnuts, veggie gravy	16
Yakatori beef, crunchy rainbow slaw, soy braised choy, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	21
Chicken Breast, mash potato, sprout leaves with Pancetta, bacon foam, parsley powder	21
Monkfish tails, Bombay potatoes, spinach, crispy shallots, curry sauce	24
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
Fillet Steak (200 grms), fries, gem leaf salad	32

TO SHARE (gf)

Tomahawk steak 800g-1kg, fries, watercress. Best served medium-rare to medium	70
Roasted lamb rack from Great House Farm, rosemary & thyme rub, seasonal greens, buttered new potatoes	56
Béarnaise Sauce (gf)	4
Peppercorn Sauce (gf)	4

RAW BAR & SUSHI

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

NIGIRI (3pcs)

Salmon	7
Tuna	7
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

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

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.

WIFI Code: conclub2018

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