
D I N N E R

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
'Grandad's' Chipolatas with honey grain mustard	7
Edamame beans	5.5
Padron peppers with sea salt	7

STARTERS

Soup of the day, crusty bread and butter(v)	6.5
Tempura Prawns (4pcs), soy, mirin	12
Chicken Caesar salad: Roasted chicken, anchovies, croutons, parmesan, gem, caesar dressing	9.5
Chicken liver parfait, pear, apple & golden raisin chutney, toasted brioche	9.5
Scallops, lightly toasted courgette pearls, Baba Ganoush, bacon hollandaise, bacon crumb (gf)	13.5
Wild mushroom Arancini, wild mushroom ragu, soft herbs, Pecorino (v)	9.5
Tiger prawns, toast, white wine, garlic, chilli & soft herbs	13
Poached and smoked salmon fishcake, warm tartar sauce	9.5
Kale croquette, seaweed mayo, preserved lemon, toasted pinenuts	9.5

SALADS

Superfood Salad - Quinoa, broccoli, green bean, spinach, spring onion, pomegranate, chilli and wasabi cashew nut, ginger dressing (n) (gf)	10.5
Add halloumi +4, Cajun chicken +6, Salmon +7,	
Chicken Caesar salad: Roasted chicken, anchovies, croutons, parmesan, gem, caesar dressing	15

MAINS

Yakatori beef, crunchy rainbow slaw, soy braised choy, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	21
Tuna nicoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil dressing	24
Beef Cheek, confit potato, buttered savoy cabbage, caramelised onion ketchup, fresh mushroom, foraged cep powder (gf)	25
Chicken Breast, mash potato, crispy kale with Pancetta, bacon foam, parsley powder	21
Duck breast, confit duck leg, potato terrine, baby beetroots, roast shallot, orange, red wine sauce	24
Pan roasted wild halibut, pomme puree, cauliflower rice, baby leeks, Nasturtium leaves, herb oil (gf)	28
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

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)

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

SAUCES

Béarnaise (gf), Peppercorn (gf)	4
---------------------------------	---

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	

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
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

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.

WIFI Code: conclub2018

Please follow us on social media    @conclubrestaurant