
D I N N E R

AVAILABLE MONDAY-SATURDAY FROM 5PM

APPETISERS

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| Serrano Ham sharing platter for two from the Berkel, caper berries, Grissini | 15 |
| Rustic garlic ciabatta + cheese £1 | 5 |
| Gordal olives (gf) | 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 (gf) | 5.5 |
| Padron peppers with sea salt (gf) | 7 |

STARTERS

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| Soup of the day, crusty bread and butter(v) | 6.5 |
| Tempura Prawns (4pcs), soy, mirin | 13 |
| Chicken Caesar salad: Roasted chicken, anchovies, croutons, parmesan, gem, caesar dressing | 9.5 |
| Wood Pigeon, cherry puree, red and yellow chicory, fig, candied pistachio, fresh goat's curd (n) (gf) | 12 |
| Chicken liver parfait, pear, red onion chutney, toasted brioche | 9.5 |
| Scallops, lightly toasted courgette pearls, Baba Ganoush, bacon hollandaise, bacon crumb (gf) | 14 |
| 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 (v) | 9.5 |

SALADS

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| Superfood Salad - Quinoa, broccoli, green bean, spinach, spring onion, pomegranate, chilli and wasabi cashew nut, ginger dressing (n) (gf) | 11.5 |
| Add halloumi +5, Cajun chicken +6, Salmon +7, | |
| Chicken Caesar salad: Roasted chicken, anchovies, croutons, parmesan, gem, caesar dressing | 15 |

MAINS

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| Yakatori beef, crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce, crispy shallots (n) | 22 |
| Tuna nicoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil dressing (gf) | 25 |
| Beef Cheek, confit potato, buttered savoy cabbage, caramelised onion ketchup, fresh mushroom, foraged cep powder (gf) | 25 |
| Chicken Breast, wild garlic gnocchi, asparagus, spinach with wild garlic, chicken emulsion | 22 |
| Pork belly, Jerusalem artichoke puree, Pommery mustard mash, watercress, hazlenuts, red wine jus (n) (gf) | 24.5 |
| 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, choi and edamame beans, crispy vermicelli (vg) | 16 |
| Honey glazed pistachio, spinach, feta filo pastry pie, roasted tomato sauce, rocket salad (n)(v) | 18 |
| Thai spiced Black cod, fennel, samphire and grapefruit salad, confit new potatoes (gf) | 28.5 |

FROM THE GRILL (gf)

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| Rump Steak 300g | 27 |
| Fillet Steak 200g | 35 |
| 38 day prime British Sirloin 300g | 32 |
| All steaks served with fries, gem leaf salad | |
| Harissa marinated lamb chops, imam bayildi, quinoa & pomegranate salad 4/6 | 18/26.5 |

TO SHARE (gf)

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| 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) | 60 |

SAUCES

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

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|--|--------|
| 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)

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| Salmon | 8 |
| Tuna | 8 |
| Seabass | 8 |
| Prawn | 8 |
| Hamachi | 10 |

SASHIMI (4pcs)

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| Salmon | 11 |
| Tuna | 11 |
| Seabass | 11 |
| Hamachi | 12 |

HOSOMAKI (8pcs)

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|--------------|---|
| Avocado (v) | 8 |
| Cucumber (v) | 7 |
| Salmon | 9 |
| Tuna | 9 |

URAMAKI (5/10pcs)

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|---------------|--|------|
| SALMON | Salmon, avocado, mayonnaise, salmon roe | 9/16 |
| KATSU ROLL | Breaded chicken, cucumber, teriyaki, mayonnaise, togarashi, crispy shallots | 8/14 |
| SPICY TUNA | Spicy sriracha Tuna, spring onion, spicy mayonnaise, togarashi | 9/16 |
| SPIDER | Tempura soft shell crab, cucumber, avocado, mixed leaves, truffle mayonnaise, orange tobiko | 19 |
| MUSHU | Tempura prawn, avocado, cucumber, seared salmon, black tobiko, teriyaki sauce | 19 |
| DISCO ROLL | Breaded prawn, cucumber, mango, tuna, avocado, spicy mayonnaise, orange tobiko | 19.5 |
| SURF AND TURF | Seared feather blade of beef, breaded prawn, mixed beetroot and carrot, mustard mayonnaise, crispy garlic, sweet soy glaze | 22 |

FUTOMAKI (5pcs)

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|--------------|--|------|
| YASAI (vg) | Fennel, carrot, mixed beetroot, cucumber, Guindillas chilli, avocado, teriyaki | 13 |
| SPICY SPIDER | Tempura soft shell crab, mango, cucumber, Kaiso, green tobiku, jalapeno, mayonnaise (n) | 19 |
| THREESOME | Salmon, tuna, yellow tail, avocado, orange tobiku, teriyaki sauce, sesame | 19.5 |

OMAKASE

Chef's platter of the day includes:
nigiri, sashimi, hosomaki, uramaki
30 pieces 54 40 pieces 68

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

KIDS MENU (12 years and under)

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| Mac 'n' cheese (as it is) | 7 |
| Bangers & mash | 8 |
| Fish & chips | 8 |
| Crispy chicken goujons (gf) | 8 |
| All served with fries/mash & greens/beans/salad | |

SIDES

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|--------------------------|-----|
| 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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