

LUNCH MENU

AVAILABLE 12-5PM MONDAY TO SATURDAY

APPETISERS

Rustic garlic ciabatta + cheese	£1
Serrano ham sharing platter for two from the Berkel, caper berries, Grissini	
Gordal olives	
Chef's homemade Focaccia, extra virgin rapeseed oil & aged balsamic, (please ask your server)	
'Grandad's' Chipolatas, honey grain mustard	
Edamame beans	
Padron peppers with sea salt	
Tempura prawns (4pcs), soy, mirin	

BRUNCH

Turkish eggs: poached eggs, yoghurt, garlic, chilli, lemon, chickpea, char grilled focaccia	
American style pancakes with: Nutella & blueberries(n) / maple syrup & bacon	
Smoked salmon, scrambled eggs, chive creme fraiche, toast	
Salt beef and root vegetable hash, poached egg, hollandaise sauce	
Smashed avocado, poached egg, hollandaise on sourdough (v)	
Spinach, mushroom and poached egg on sourdough, hollandaise (v)	

STARTERS

Soup of the day (v)	
Chicken liver parfait, pear, red onion chutney, toasted brioche	
Kale croquette, seaweed mayo, preserved lemon, toasted pinenuts (v)	
Tiger prawns on toast with white wine, garlic, chilli & soft herbs	

SANDWICHES

Steak Burger, Monterey Jack, streaky bacon, beef tomato, gherkin, baby gem, brioche bun, fries	
Fish finger sandwich, tartare sauce, lettuce, ciabatta toast, fries	
Con Club club, roast chicken, lettuce, tomato, smoked bacon, mango mayo, ciabatta, fries	
Roast beef, caramelised Guinness onion, horseradish mayonnaise, dressed rocket on sourdough, fries	

SALADS

Crispy beef, Oriental salad, sticky soy dressing (n)	
Chicken Caesar salad: roasted chicken, anchovies, croutons, parmesan, gem, Caesar dressing	
Superfood Salad - quinoa, broccoli, green bean, spinach, spring onion, pomegranate, cashew nut, pomegranate and ginger dressing (n) (gf)	
Add halloumi +5, Cajun chicken +6, salmon +7,	

MAINS

Fish & chips: battered haddock, fries, tartare sauce & mushy peas (gf)	
Poached and smoked salmon fishcake, poached egg, spinach, hollandaise (sml/lrg)	
Braised lamb shoulder flatbread, crispy chickpeas, pickled chillis, smoked chilli jam, harissa & sumac oil	
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy, edamame beans, crispy vermicelli (vg)	
Tuna nicoise, tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil dressing	
Wild garlic and asparagus risotto, with goat's cheese (gf)	

THE GRILL (gf)

Rump 300g, gem leaf salad, fries	
38 day prime British sirloin 300g, gem leaf salad, fries	
Fillet 200g, gem leaf salad, fries	
Harissa marinated lamb chops, imam bayildi, quinoa & pomegranate salad	

TO SHARE (gf)

Roasted lamb rack, rosemary & thyme rub, seasonal greens, buttered new potatoes (Allow 40 mins)	
Tomahawk steak 1kg, (Allow 30 mins) fries, watercress. Best served medium-rare to medium	
Bearnaise(gf) or peppercorn(gf)	

SIDES

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

KIDS MENU (12 years and under)

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.

SUSHI / LIQUID LUNCH

JUICES & SMOOTHIES AVAILABLE UNTIL 5PM

NIGIRI (3pcs)		SASHIMI (4pcs)		HOSOMAKI (8pcs)		Poke Traditional Hawaiian rice bowls (n)	
Salmon	8	Salmon	11	Avocado (v)	8	Threesome: tuna, salmon, hamachi	20
Tuna	8	Tuna	11	Cucumber (v)	7	Teriyaki beef	16
Seabass	8	Seabass	11	Salmon	9	Tofu (v)	13.5
Prawn	8	Hamachi	12	Tuna	9		
Hamachi	10						
Dressed/Classic Oysters							4 each
6 Oysters dressed with Jalapeno, tomato & mango, Mignonette Salsas							26

URAMAKI (5/10pcs)

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)		
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
YASAI (vg)	Fennel, carrot, mixed beetroot, cucumber, Guindillas chilli, avocado, teriyaki	13

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	54
40 pieces	68

CEVICHE & TARTARE

Seabass with ponzu, jalapeno & onion relish	16
Spicy Tuna Tartare, avocado, Lotus root	16
Hamachi with jalapeno & coriander dressing	20
Zuke Tuna marinated in house soy on citrus Dashi with Yuzu Kosho and tomato	16

FRESH JUICES ALL £6

Green Machine: Cucumber, spinach, ginger, apple, lemon

Power Beets: Orange, beetroot, apple, lime

Carrot Top: Carrot, orange, pineapple, lime

Ginger Ninja: Apple, carrot, ginger, mint

S.L.P.: Strawberry, lime, pineapple, apple

Pina Colada: Pineapple, coconut, lime

Celery Super Juice: Celery, ginger, mint, lemon

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

FRESH SMOOTHIES ALL £6

Blue Monday: Pineapple, blueberries, blackberries, yoghurt

The Morning After: Orange, banana, strawberries, yoghurt

Banana Blast: Banana, orange, vanilla yoghurt

Umbongo: Banana, mango, pineapple, orange

BLOODY MARYS

Bloody Mary: Vodka, 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

WIFI Code: **conclub2018**

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