

SUNDAY

AVAILABLE FROM 12PM

APPETISERS

Rustic Garlic Ciabatta	5
+ Cheese £1	
Serrano Ham Sharing Platter For Two	15
From the berkel - caper berries, grissini	
Gordal Olives	6
Chef's Homemade Focaccia	4
Extra virgin rapeseed oil & aged balsamic (Please ask your server)	
Grandad's Chipolatas	7
Honey grain mustard	
Edamame Beans (gf)	5.5
Padron Peppers (gf)	7
With sea salt	
Pork Belly Bites	9
Nam jim, carrot	

STARTERS

Soup Of The Day	6.5
Crusty bread and butter (v)	
Tempura Prawns (4pcs)	13
Soy, mirin	
Chicken Caesar Salad	9.5
Roasted chicken, anchovies, croutons, parmesan, gem, Caesar dressing	
Chicken Liver Parfait	10
Red onion chutney, toasted brioche	
Tiger Prawns On Toast	13
White wine, garlic, chilli & soft herbs	
Thai Spiced Salmon Fishcake	9.5
Greek yoghurt with cucumber, golden raisins & mint, rose petals	

SALADS

Chicken Caesar Salad	15
Roasted chicken, anchovies, croutons, parmesan, gem, Caesar dressing	
Superfood Salad	11.5
Quinoa, broccoli, green bean, spinach, spring onion, pomegranate, cashew nut, sun-dried tomato, pomegranate & ginger dressing (n) (gf) Add halloumi +£5 Cajun chicken +£6 salmon +£7	
Fattoush Salad	11.5
Cherry tomato, cucumber, radish, spring onion, flat leaf parsley, mint, olive oil & lemon dressing, pitta, croutons, sumac Add halloumi +£5 Cajun chicken +£6	

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

ROASTS

British Sirloin Of Beef	21.5
Lamb Leg From Great House Farm	21.5
Chicken	18.5
Vegetarian 'Black Pudding'	17.5

All served with roast potatoes, Yorkshire pudding & seasonal vegetables

SHARERS FOR TWO

Roasted Lamb Rack	60
From Great House Farm rosemary & thyme rub (Allow 40 mins)	
Tomahawk Steak	70
800g-1kg (Allow 30 mins) Best served medium-rare to medium	
All served with roast potatoes, Yorkshire pudding & seasonal vegetables	

MAINS

Yakatori Beef	22
Crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	
Fish Finger Sandwich	12
Tartare sauce, lettuce, ciabatta toast, fries	
Con Club Club	12
Roast chicken, lettuce, tomato, smoked bacon, mango mayo, ciabatta, fries	
Steak Burger	16
Monteray Jack, streaky bacon, beef tomato, gherkin, baby gem, brioche bun, fries	
Fish & Chips	14
Battered haddock, fries, tartare sauce & mushy peas (gf)	
Salt & Pepper Tofu	16
Spicy herbed udon noodles, soy, mirin, choi, edamame beans, crispy vermicelli (vg)	

THE GRILL

Rump 300g	27
Gem leaf salad, fries (gf)	
38 Day Prime British Sirloin 300g	32
Gem leaf salad, fries (gf)	
Fillet 200g	35
Gem leaf salad, fries (gf)	
Harissa Marinated Lamb Chops	29.5
Imam bayildi, quinoa & pomegranate salad (gf)	
Bearnaise (gf) Or Peppercorn (gf)	4

KIDS

12 Years & Under

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	
Kids Roast	10
Choose from beef, lamb, chicken or veggie	

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.

WIFI Code : conclub2018

SUSHI / LIQUID LUNCH

NIGIRI 3pcs		SASHIMI 3pcs		HOSOMAKI 8pcs		POKE Traditional Hawaiian rice bowls (n)	
Salmon	8	Salmon	11	Avocado (v)	8	Threesome	20
Tuna	8	Tuna	11	Cucumber (v)	7	Tuna, salmon, hamachi	
Seabass	8	Seabass	11	Salmon	9	Teriyaki Beef	16
Prawn	8	Hamachi	12	Tuna	9	Tofu (v)	13.5
Hamachi	10						
Dressed / Classic Oyster		4 each	6 Oysters				26
			Dressed with jalapeno, tomato & mango, mignonette salsa				

URAMAKI

Salmon			5/10 pcs
Salmon, avocado, mayonnaise, salmon roe			9/16
Katsu Roll			8/14
Breaded chicken, cucumber, teriyaki, mayonnaise, togarashi, crispy shallots			
Spicy Tuna			9/16
Spicy sriracha tuna, spring onion, spicy mayonnaise, togarashi			10 pcs
Spider			19
Tempura soft shell crab, cucumber, avocado, mixed leaves, truffle mayonnaise, orange tobiko			
Mushu			19
Tempura prawn, avocado, cucumber, seared salmon, black tobiko, teriyaki sauce			
Disco Roll			19
Breaded prawn, cucumber, mango, tuna, avocado, spicy mayonnaise, orange tobiko			
Surf & Turf			22
Seared feather blade of beef, breaded prawn, mixed beetroot and carrot, mustard mayonnaise, crispy garlic, sweet soy glaze			

FUTOMAKI

Spicy Spider			18
Tempura soft shell crab, mango, cucumber, kaiso, green tobiko, jalapeno, mayonnaise (n)			
Threesome			18.5
Salmon, tuna, hamachi, avocado, orange tobiko, teriyaki sauce, sesame			
Yasai (vg)			13
Fennel, carrot, mixed beetroot, cucumber, Guindillas chilli, avocado, teriyaki			

OMAKASE

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

30 pieces	54
40 pieces	68

CEVICHE & TARTARE

Seabass	16
Ponzu, jalapeno & onion relish	
Spicy Tuna Tartare	16
Avocado, lotus root	
Hamachi	20
Jalapeno & corriander dressing	
Zuke Tuna	16
Marinated in house soy on citrus Dashi with yuzu kosho & tomato	

BLOODY MARYS

Bloody Mary	9
Vodka, lemon juice, tomato juice, salt & pepper, Tobasco, Lea & Perrins	
Red Snapper	9
Gin, lemon juice, tomato juice, salt & pepper, Tobasco, Lea & Perrins	
Bloody Geisha	9
Vodka, plum infused sake, ginger, lime juice, Sriracha	
Michelada	6
Lager, tomato juice, lime, Tobasco, Lea & Perrins	
Bloody Shame	5
Tomato juice, lemon juice, salt & pepper, Tobasco, Lea & Perrins	

FRESH JUICES

Available upto 5pm

Green Machine	6
Cucumber, spinach, ginger, apple, lemon	
Power Beets	6
Orange, beetroot, apple, lime	
Carrot Top	6
Carrot, orange, pineapple, lime	
Ginger Ninja	6
Apple, carrot, ginger, mint	
S.L.P.	6
Strawberry, lime, pineapple, apple	
Pina Colada	6
Pineapple, coconut, lime	
Celery Super Juice	6
Celery, ginger, mint, lemon	
Fresh Ginger Shot	3

FRESH SMOOTHIES

Blue Monday	6
Pineapple, blueberries, blackberries, yoghurt	
The Morning After	6
Orange, banana, strawberries, yoghurt	
Banana Blast	6
Banana, orange, vanilla, yoghurt	
Umbongo	6
Banana, mango, pineapple orange	