

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
Carrot, muscat & star anis chutney, ginger bread	
Tiger Prawns On Toast	13
White wine, garlic, chilli & soft herbs	
Poached and smoked Salmon Fishcake	9.5
Warm tartar sauce	

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	

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

Festive Turkey	18.5
British Sirloin Of Beef	21.5
Lamb Leg From Great House Farm	21.5
Roast 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	
Both 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

Salmon	8
Tuna	8
Seabass	8
Prawn	8
Hamachi	10

SASHIMI 3pcs

Salmon	11
Tuna	11
Seabass	11
Hamachi	12

HOSOMAKI 8pcs

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

POKE

Traditional Hawaiian rice bowls (n)

Threesome	20
Tuna, salmon, hamachi	
Teriyaki Beef	16
Tofu (v)	13.5

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	
Con Club Dragon	19
Crunchy breaded prawn, avocado, spicy tuna, sriracha mayonnaise, sesame seeds	

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
Carrot, mango, beetroot, avocado, cucumber, Wakame, teriyaki sauce	

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	