

# TELLERS BRASSERIE LUNCH MENU

2 COURSES 16 • 3 COURSES 20

Available Everyday 12-4pm

## STARTERS

- French Onion Soup** (vg available) 7  
*Arran Smoked Cheddar Croutons*
- Aged Feta & Heirloom Tomato Salad** v (vg available) 8  
*Basil Oil, Pumpkin & Sunflower Seeds, Sourdough*
- Smoked Mackerel Pâte** 8  
*Crème Fraîche, Tomato, Chives, Oatcakes*
- Haggis Tart** 8  
*Swede Velouté, Pomme Purée, Whisky Cream*

## SANDWICHES

*Served With Fries or Soup*

- Open Prawn Marie Rose** 10  
*Avocado Guacamole, Harissa Oil, Tomato, Toasted Sourdough,*
- Croque Monsieur** 10  
*Ayrshire Ham, Emmenthal Cheese, Mustard Bechamel*
- Wood Roasted Pepper & Feta** vg 10  
*Grilled Red Peppers, Vegan Feta Cheese, Romesco Veg, Open Ciabatta*
- The Corinthian Club Sandwich** 13  
*Butter Basted Roast Chicken Breast, Unsmoked Streaky Bacon, Free Range Egg Mayo, Crispy Gem Lettuce & Sliced Plum Tomato Served on Toasted House Bread with Extra Crispy Fries*

## BURGERS

- The Corinthian Burger** 18  
*Chargrilled Prime Steak Burger, Isle of Mull Cheddar, Caramelised Onion Chutney, Crispy Gem Lettuce & Plum Tomatoes, Served In Our All Butter Sesame Crusted Brioche Bun with Extra Crispy Fries*
- Vegan Burger** vg 15  
*Applewood Vegan Cheese, Gem Lettuce, Beef Tomato, Crinkled Pickles, Tomato Relish, French Fries*

## SIDES

- Triple Cooked Thick Cut Chips** vg 4
- French Fries** vg 4
- Parmesan & Truffle Oil Fries** v 5
- Pomme Purée** v 3
- Rocket & Red Onion Salad** v 3
- Heirloom Tomato Salad** vg 4
- Buttered Green Vegetables** v 4
- Caesar Salad with Croutons** v 4

## MAINS

- Chicken & Chorizo Linguini** 15  
*Cherry Tomatoes, Chilli, Parmesan, Basil Oil, Rocket Salad*
- Charred Cauliflower Steak** vg 14  
*Braised Black Lentils, Harissa Hummus, Caper & Mint Pesto, Toasted Seeds*
- Classic Chicken Caesar Salad** (vg available) 16  
*Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand Picked Gem lettuce, Herbed croutons, Anchovies & Aged Parmesan Dressed in Rich Caesar dressing & Topped with Soft-Boiled Free-Range Egg*
- Fish & Chips** 19  
*Crispy Battered Haddock Fillet, Hand Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh lemon*

## STEAK FRITES

FROM 15 PER PERSON

*Add A Bottle of Red Wine for +15, Add Sides for +3.5  
And Your Choice Of Sauce +2.5*

*Peppercorn • Herb Butter • Bearnaise*

## DESSERTS

- Black Crowdie & Raspberry Cheesecake** v (vg available) 8  
*Cranachan Ice Cream*
- Warm Sticky Toffee Pudding** v 8  
*Arran Vanilla Ice Cream, Salted Caramel Sauce*
- Madagascan Vanilla Crème Brûlée** v 8  
*Petit Sablés Biscuits, Caramelised At The Table*
- Home-baked Meringue Nest** v 8  
*Summer Berries, Cinnamon Compôte, Blackcurrant Sorbet*
- Selection Of Ice Cream** v 5  
*Please Ask Your Waiter*
- Auld Alliance Cheeseboard** v 11  
*Selection Of Scottish & French Cheese, Chutney, Wafer Biscuits, Oatcakes, Grapes*

*A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.*



*For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information or visit [www.thecorinthianclub.co.uk/allergens](http://www.thecorinthianclub.co.uk/allergens)*

REF:09/23

vg: vegan, v: vegetarian