

## NIBBLES

<b>Gordal Olives</b> vg	5	<b>Popcorn</b> vg	3
<i>Rock Salt</i>		<i>Rosemary &amp; Sea Salt</i>	
<b>Pâtisserie Française</b>		<b>Chilli Bites</b> vg	3
<b>Bakery Bread</b> vg	5	<b>Szechuan Roast</b>	
<i>Sea Salt Butter</i>		<b>Cashews</b> vg	4
<b>Wasabi Peas</b> vg	3		

## STARTERS

<b>Scottish French Onion Soup</b> (vg available)	7
<i>Arran Smoked Cheddar Croutons</i>	
<b>Aged Feta &amp; Heirloom Tomato Salad</b> v (vg available)	8
<i>Basil Oil, Pumpkin &amp; Sunflower Seeds, Sourdough</i>	
<b>Ham Hock &amp; Pistachio Terrine</b>	12
<i>Pressed Ham Hock, Pea Purée, Cornichons, Spiced Pear Chutney, Toasted Sourdough</i>	
<b>Smoked Mackerel Pâte</b>	8
<i>Crème Fraîche, Tomato, Chives, Oatcakes</i>	
<b>Gin Cured Scottish Salmon</b>	12
<i>Horseradish Crème Fraîche, Capers, Berries, Toasted Bread, Lemon</i>	
<b>Haggis Tart</b> (vg available)	8
<i>Swede Velouté, Pomme Purée, Whisky Cream</i>	
<b>Charcuterie Board</b>	19
<i>Chef's Selected Cured Meats, Gordal Olives, Sun-Blushed Tomatoes, Chutney, Rocket Salad, Balsamic Olive Oil, Artisan Bread</i>	

## AFTERNOON TEA

25 PER PERSON

Add Glass of Moët +8 | Served Daily from 12-5pm

Our Signature Afternoon Tea Features Fresh Hand Cut Sandwiches, As Well As Our Famous Selection Of Cakes & Sweet Treats

## SUNDAY ROAST

FROM 15.95 PER PERSON

Available From 12-9pm

Choose from Roast Beef, Pork Loin, Skin on Chicken or our Homemade Nut Roast

Served with Roast Onion Purée, Braised Red Cabbage, Roast Potatoes, Honey Roast Parsnips, Pork Stuffing, Carrots, Swede, Savoy Cabbage & Yorkshire Pudding

ADD A BOTTLE OF HOUSE WINE FOR 15

# THE CORINTHIAN CLUB

## MAINS

<b>Roasted Loin of Venison</b>	25
<i>Pomme Purée, Baby Carrots, Beetroot, Tenderstem Broccoli, Red Wine Sauce</i>	
<b>King Prawn &amp; Chorizo Linguini</b>	18
<i>Cherry Tomatoes, Chilli, Parmesan, Basil Oil, Rocket Salad</i>	
<b>Ayrshire Chicken Supreme</b>	23
<i>Oven Roasted Chicken Breast, Black Pudding Mash, Baby Carrots, Cafè Au Lait Sauce</i>	
<b>Charred Cauliflower Steak</b> vg	14
<i>Braised Black Lentils, Harissa Hummus, Caper &amp; Mint Pesto, Toasted Seeds</i>	
<b>Oven Roast Coley &amp; Clam Bisque</b>	22
<i>Roast Baby Potatoes, Crispy Kale, Herb Oil</i>	
<b>Classic Chicken Caesar Salad</b> (vg available)	16
<i>Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand Picked Gem Lettuce, Herbed Croutons, Soft-Boiled Free-Range Egg, Anchovies, Aged Parmesan, Rich Caesar Dressing</i>	
<b>Fish &amp; Chips</b>	19
<i>Crispy Battered Haddock Fillet, Hand cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce &amp; Fresh lemon</i>	
<b>Grilled Scottish Lobster</b>	*Price upon request
<i>Baked with Garlic Butter, Lemon, French Fries</i>	

## BURGERS

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

## SIDES

<b>Triple Cooked Thick Cut Chips</b>	4
<b>French Fries</b> vg	4
<b>Parmesan &amp; Truffle Oil Fries</b> v	5
<b>Pomme Purée</b> v	3
<b>Rocket &amp; Red Onion Salad</b> v	3
<b>Heirloom Tomato Salad</b> vg	4
<b>Buttered Green Vegetables</b> v	4
<b>Caesar Salad with Croutons</b> v	4

## GRILL

Our Steaks Are 35 Day Dry Aged Rievers Reserve Scotch Beef. Served with Hand Cut Chips, Slow-Roasted Cherry Vine Tomatoes, Slow-Cooked Field Mushrooms, Onion Bhaji Petal & Sweet Potato Purée

<b>8oz Ribeye</b>	34
<b>7oz Fillet</b>	42
<b>14oz Chateaubriand To Share</b>	65
<i>Served with Two Sides, Two Sauces</i>	

### STEAK TOPPERS

Garlic King Prawns +6  
Half Lobster  
Price upon request

### ADD YOUR SAUCE

Green Peppercorn  
Red Wine  
Herb Butter  
Béarnaise

## STEAK FRITES

FROM 15 PER PERSON

Available All Day Thursday

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

## DESSERTS

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

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