

T H E
CORINTHIAN
CLUB

NIBBLES

Gordal Olives & Feta Cheese v	5	Rosemary Butter	
<i>Orange and Thyme Marinade</i>		Popcorn vg	3
Sourdough Bread vg	5	<i>Rosemary & Sea Salt</i>	
<i>Sea Salt Butter</i>		Chilli Bites vg	3
Wasabi Peas vg	3		
Charcuterie board	19		
<i>Cured Meats, Gordal Olives, Semi Dried Tomato, Chutney, Balsamic, EVOO, Sourdough Bread</i>			

STARTERS

Roast Parsnip Soup vg	7
<i>Cranberry & Pumpkin Seed Crumble, Crisp Sage, Olive Oil and Sourdough</i>	
Smoked Ham Hock Terrine v (vg available)	12
<i>Toasted Brioche, Red Onion Marmalade, Herb Oil, Watercress</i>	
Oak Smoked Salmon & Prawn Pate	12
<i>Pink Onions, Soft Herbs, Capers & Toast</i>	
Chestnut Mushroom & Tarragon Pate vg	8
<i>Sourdough, Cracked Pepper Crème Fraiche</i>	
Aged Feta and Heritage Tomato Salad v	9
<i>Basil Oil, Pumpkin Seeds, Sourdough</i>	

FESTIVE AFTERNOON
TEA

30 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

MAINS

Roast Herb Stuffed Chicken Supreme	19
<i>Roast Potatoes, Buttered Sprouts, Honey Glazed Parsnip & Carrots, Pigs in Blankets, Roast Chicken Gravy, Stuffing</i>	
Ras El Hanout Celeriac Steak vg	18
<i>Spiced Bulgar Wheat, Clementine, Pomegranate, Mint</i>	
Citrus Roast Scottish Salmon	21
<i>Crushed New Potato, Kale & Salsa Verde</i>	
Braised Beef Featherblade	19
<i>Fondant Potato, Haggis Bon Bon, Greens, Mustard Sauce</i>	
Corinthian Burger	17
<i>Beef Pattie, Seeded Bun, Grilled Cheese, Gem, Tomato, Onion Marmalade, Skin on Fries</i>	
Fish & Chips	19
<i>Line Caught Beer Battered Haddock, Minted Peas, Tartare Sauce and Crisp Chips</i>	
Caesar Salad (vg available)	14
<i>Gem Lettuce, Croutons, Bacon, Shaved Parmesan, Anchovies, Boiled Egg & Caesar Dressing, Chicken</i>	

GRILL

Our steaks are 28 day dry aged riewers scotch beef, served with hand cut chips, slow roasted tomato, garlic butter flat mushrooms, crisp onion rings, bone marrow gravy and tarragon butter

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

SIDES

Chips vg	4
Skinny Fries with Rosemary, Parmesan & Truffle v	5
Heritage Tomato Salad v	4
Market Greens vg	4

DESSERTS

Sticky Toffee Pudding	8
<i>Butterscotch Sauce, Tippy Cream</i>	
Dark Chocolate & Orange Tart vg	8
<i>Arran Vanilla Ice Cream, Salted Caramel Sauce</i>	
Scottish Cheese Selection v	11
<i>Mull Cheddar, Blue Murder, Clava Brie, charcoal crackers, Arran apple chutney</i>	
Christmas Pudding Cheesecake v	8
<i>Summer Berries, Cinnamon Compôte, Blackcurrant Sorbet</i>	
Vanilla Crème Brulee v	8
<i>Shortbread</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