

CORINTHIAN LUNCH

SNACKS & APERITIVES

FOR 9

Aperol Spritz **Limoncello Spritz**
Aperol, Soda, Prosecco *Limoncello, Soda, Prosecco*

Chilli Bites (vg) ... 4 **Wasabi Peas (vg) ... 4**

Crudité ... 5
Parmesan Polenta Espuma

Gordal Olives (vg) ... 5
Orange, Extra Virgin Olive Oil

Saucisson, Comte ... 8
Corinthian Chutney, Bread

Company Bakery Sourdough ... 5
Burnt Butter, Herb Butter, Chicken Fat Butter

THE BEGINNING

Apple & Yuzu Cured Scottish Salmon ... 12
Seaweed, Avocado, Wasabi, Borage Leaf

Baked Beets (v)(vg available) ... 9
*Candied Walnut Crumble, Ashed Goat's Cheese,
Blood Orange Gel, Fresh Horseradish*

French Onion Soup Gratinée (v)(vg available) ... 8
Caramelised Onion Broth, Gruyere Crouton

Duck Liver Brulée ... 9
*Medjool, Endive, Pickled Apple, Spelt Grain,
Burnt Seville Orange*

THE MIDDLE

Beer Battered Haddock ... 19
*Crispy Battered Haddock Fillet, Hand-Cut
Chunky Chips, Traditional Mushy Peas, Tartar
Sauce, Fresh Lemon*

Corinthian Burger ... 18
*Monterey Jack Cheese, Toasted Brioche Bun,
House Burger Sauce, Gem Lettuce, Pickles, Beef
Tomato, Skinny Fries, Homemade Ketchup*

Moules Frites ... small 9 / 15
*Steamed Scottish Mussels, Garlic & Herb
White Wine, Cream, Skinny Fries*

Chargrilled Flat Iron ... 17
*Sweet Potato, Carrot & White Pepper Purée,
Tomato, Mushroom, Fries*

Corinthian Chicken Caesar (v available) ... 16
*Roast Chicken, Crispy Bacon, Gem Lettuce, Herbed
Croutons, Anchovies, Parmesan, Caesar Dressing,
Soft-Boiled Free-Range Egg*

Ricotta Gnocchi (v) ... 15
Vegan Feta, Roasted Fennel, Sorrel, Pickled Walnut

ON THE SIDE

Field Mushrooms (vg) ... 4
Beer Battered Onion Rings (vg) ... 4
Slow Roast Tomato (vg) ... 3 / Roast Bone Marrow ... 4
Duck Fat Ratte Potato, Confit Garlic ... 4
Skinny Fries (vg) ... 4 / Hand Cut Chips (vg) ... 4
Oak Leaf, Walnut, Sherry Vinegar (vg) ... 4
Truffle & Parmesan Fries ... 5 / Seasonal Greens (vg) ... 4

ON TOAST

Peppered Flat Iron ... 16
*Sourdough Toast, Gem Lettuce, Dijonaise,
Fresh Grated Horseradish, Egg Yolk*

Torched Mackerel & Avocado ... 12
House Ketchup, Chicory Salad, Toasted Sourdough

Scotsman Club Sandwich ... 15
*Butter Basted Roast Chicken, Unsmoked
Streaky Bacon, Free Range Egg Mayo, Cheese,
Crispy Gem Lettuce, Sliced Plum Tomatoes on Toasted
Bloomer Bread*

Roasted Field Mushrooms (vg) ... 10
Endive, Tomato Relish, Vegan Feta, Chargrilled Bread

THE END

Classic Apple Tarte Tatin (v) ... 8
Vanilla Bean Ice Cream

Cherry Clafoutis (v) ... 8
Whipped Vanilla Mascarpone

Corinthian Sticky Toffee Pudding ... 8
*Salted Rum Caramel
(v)(vg available)*

Torched Banana Chocolate Cremeux ... 8
Honeycomb, Raspberry & Champagne Jelly

Scottish & Continental Cheeses ... 11
Corinthian Chutney, Apple, Celery, Grape, Walnut



REF:03/24 vg: vegan, v: vegetarian

We prepare and serve food and drinks that may contain food allergens. In conjunction with our food suppliers take every care in preparing your meal and drinks. Our kitchen and bar operations involve shared cooking and preparation areas. Food and drink variations may occur due to ingredient substitutions, recipe revisions, and/or preparation methods. For these reasons, we cannot guarantee that food and drink menu items will be completely free of allergens. If you have a food allergy or intolerance or Coeliac disease, please speak to one of our managers about the specific ingredients before you order.