SNACKS & APERITIFS \* \* \*

Gordal Olives (vg) ... 5

Chilli Bites (vg) ... 4

Truffle & Pecorino Nuts (v) ... 6.5

Artisan Breads (vg available) ... 4.5 Scottish Butters

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Miso Mai Thai ... 10.5 Phraya, Miso Orgeat, Pineapple, Bitters

Rozél Rosé ... Hi-ball 5.5 | Spritz 10 Rozél Rosé, Raspberry & Rose Soda, White Zinfandel, Strawberry

Hugo ... Hi-ball 5.5 | Spritz 10 St Germain Elderflower, Soda, Prosecco, Mint

> Aperol ... Hi-ball 5.5 | Spritz 10 Aperol, Soda, Prosecco, Orange

# CORINTHIAN MENU

STARTERS

\* \* \*

Burrata ... 6 Nduja, Black Olive Straws

Scottish Salmon Carpaccio ... 13 Sauce Gribiche. Keta Caviar

BBQ Heritage Carrots (vg available) ... 12.5 Goats Cheese, Sherry, Caramelised Breadcrumb

Hand Dived Shetland Scallop ... 20 Tikka, Prune, Chilli

> BBQ Pork Ribs ... 10 Crispy Onion

Haggis Croquette ... 8.5 Smoked Cheese, Whisky Sauce, Crispy Leek

#### MAINS \* \* \*

Charcoal Chicken Piri Piri ... 19 Smoked Chilli Butter, Piquillo Peppers

Aubergine Schnitzel (vg) ... 15.5 Confit Tomatoes, Spinach, Lemon

Steak Burger (vg available) ... 22 Aged Beef Pattie, Baconnaise, Cos, Confit Tomato

North Sea Cod ... 18 Triple Cooked Potato, Vinegar, Tartar Sauce

> Crab Ravioli ... 18 Mascarpone, Chilli, Tomato, Dill

Corinthian Caesar (v) ... 12 Cantabrian Anchovies

• Add Crispy Chicken +3.5

CORINTHIAN GRILL \* \* \*

All our beef is from Gilmore Butchers & sourced in Scotland. All served with Roast Tomato & Mushroom

8oz Scotch Fillet ... 50 8oz Scotch Sirloin ... 30 8oz Scotch Ribeye ... 35 8.5oz Lamb Rack ... 46

For 2 16oz Scotch Chateaubriand ... 80 17oz Scotch T-bone ... 70 14oz Scotch Tomahawk ... 65

Add a Sauce:

The Macallan & Peppercorn ... 4 // Bearnaise ... 3.5 // Chimichurri ... 3 // Stilton Hollandaise ... 5

Beef Tallow Fries ... 4.5 Skinny Fries (vg) ... 4 Macaroni Cheese (v)... 4 Corinthian Caesar (v) ... 4.5 Smoked Chilli Buttered New Potatoes (v) ... 3.5 Confit Garlic Mushrooms (v) ... 3 Sautéed Spinach (v) ... 5 Buttered Mash ... 4

#### OYSTERS

\* \* \*

Available Saturdays Only

Classic 3 for 12 • 6 for 24

Yuzu & Champagne 3 for 16 • 6 for 32

### SUNDAY ROAST \* \* \*

Sirloin of beef served alongside duck fast roast potatoes, roasted roots, seasonal vegetables, red wine jus and Yorkshire pudding.

£22

## FRITES

\* \* \*

All Frites £20 • Served with Skin on Fries Available all day Thursday, Friday & Saturday until 4pm

> **Steak Frites** Konro Grilled Rump Steak, Peppercorn Sauce

Fish Frites Cod Cheek Scampi, Tartar Hollandaise, Lemon

**Chicken Frites** Lemon & Herb Panko Coated Chicken, Parmesan Salad

> Aubergine Schnitzel (vg) Cucumber Salad, Chilli, Red Pepper Sauce



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Served Every Saturday from 10 - 4pm

BRUNCH

\* \* \*

**Bagel** ... 11.5 Smoked Salmon, Capers, Red Onion, Whipped Cheese

Poached Eggs ... 12.5 English Muffin, Pulled Ham. Sriracha Hollandaise

Brioche French Toast ... 9.5 Bacon, Maple & Cinnamon Syrup

Pancakes (v) ... 10 Coconut Yoghurt, Fresh Fruit, Honeycomb Butter

Shansuka Eggs ... 9 Pickled Red Onions, Smoked Chilli Butter. Toasted Bread

Grilled Cheese (vg available) ... 8.5 Arran Cheddar, Sourdough

SIDES \* \* \*

 $C \, O \, R \, I \, \underset{\text{Club}}{\overset{\text{T H E}}{N}} H \, I \, A \, N$