CORINTHIAN DINNER

SNACKS & APERITIVES

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Chilli Bites (vg) ... 5

Wasabi Peas (vg) ... 4.5

Crudité (v) ... 5 Truffled Parmesan Foam, Beetroot Powder

> Gordal Olives (vg) ... 4.5 Orange, Olive Oil

Company Bakery Breads ... 5.5 Whipped Butters, Pesto

THE BEGINNING

Citrus Cured Scottish Salmon ... 11 Seaweed, Avocado, Wasabi, Rice Cracker

Baked Heritage Beetroot (v) ... 8 Candied Walnut, Goats Cheese, Orange

French Onion Soup (v) ... 7.5 Gruyere Croutons

Scottish Crab Cake ... 11 Cornichon Emulsion, Chilli, Lemon

1/2 Grilled Langoustines on the Konro Grill ... 18 Shellfish Glaze, Blackthorn Salt, Lemon, Bread

Tonkatsu Pork Belly ... 8 Katsu Crumb Ponzu Dressing, Chilli, Coriander, Kimchi

Chicken Liver Parfait ... 9 Pickled Mushroom, Brioche, Onion Marmalade, Pistachio Crumb

Confit Garlic Mushrooms (vg) ... 5

Hand Cut Chips or Skinny Fries (vg) ... 5

Truffle & Parmesan Fries ... 5

THE MIDDLE

Moules Frites ... 16.5 Cream, Garlic, White Wine, Fries

Rump of Lamb ... 20.5 Fondant Potato, Salsa Verde, Ratatouille

Sea Bass ... 21 Cauliflower Purée, Mussel, Sea Herbs, Beurre Blanc, Dill Oil

Gnocchi (vg) ... 16 Jerusalem Artichoke, Pickled Walnuts, Tarragon

Chicken Ballotine ... 21 Mushroom Mousse, Hispi Cabbage, Pickled Mushroom, Butternut Squash Puree Chicken Sauce

Cauliflower Steak (v) ... 19 Caramelised Cauliflower Purée, Pickled Walnut, Aged Parmesan Foam

Warm Salad of Goats Cheese ... 14 Chicory, Squash, Honey & Thyme Dressing, Sourdough Crouton, House Pickles

CORINTHIAN'S OYSTERS

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Available Saturdays Only

Classic ... 3.75 Shallots, Vinegar

Champagne Bump ... 5 Yuzu Gel, Shot of Moët

Mini Mary ... 3.75 Fried Capers & Herbs, Bloody Mary Dressing

Beer Battered Onion Rings (vg) ... 5

SIDES

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REF: 09/24 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/a 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.

CORINTHIAN KONRO GRILL

8oz Fillet ... 45

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10oz Ribeye ... 34

16oz Chateaubriand ... 85

All Served With Skinny Fries, Roast Tomato, Mushrooms & Your Choice Of Sauce:

Bearnaise // Peppercorn // Garlic Butter

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1/2 Grilled Langoustines ... 38 Fries, Apple Salad & Your Choice Of Chimichurri or Garlic Butter

Seafood on the Konro Grill ... 32 Selection of the Freshest Seafood, Buttered Green, Fries, Blackthorn Salt, Lemon

CORINTHIAN FRITES

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Any Frites Plus a Drink £20, Available Thursday-Sunday Served with Skin on Fries

> Steak Frites Konro Grilled Flat Iron Steak, Herb Butter

Fish Frites Daily Fresh Landed Fish, Ask your server for details on today's catch

> Crispy Chicken Frites Herb Crumbed Chicken Schnitzel

Vegan Frites (vg) Agave Glazed Squash Fillet & Crispy Enoki

> **Drink** Glass of house wine Pint of Tennents or Magners

Charred Tenderstem, Lemon, Almond (v) ... 5

Tomato, Basil, Pinenut Salad (vg) ... 5