

NIBBLES

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

STARTERS

Scottish French Onion Soup <i>(vg available)</i>	7
<i>Arran Smoked Cheddar Croutons</i>	
Aged Feta & Heirloom Tomato Salad <i>v (vg available)</i>	8
<i>Basil Oil, Pumpkin & Sunflower Seeds, Sourdough</i>	
Ham Hock & Pistachio Terrine	12
<i>Pressed Ham Hock, Pea Purée, Cornichons, Spiced Pear Chutney, Toasted Sourdough</i>	
Smoked Mackerel Pâte	8
<i>Crème Fraîche, Tomato, Chives, Oatcakes</i>	
Gin Cured Scottish Salmon	12
<i>Horseradish Crème Fraîche, Capers, Berries, Toasted Bread, Lemon</i>	
Haggis Tart <i>(vg available)</i>	8
<i>Swede Velouté, Pomme Purée, Whisky Cream</i>	
Charcuterie Board	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

Roasted Loin of Venison	25
<i>Pomme Purée, Baby Carrots, Beetroot, Tenderstem Broccoli, Red Wine Sauce</i>	
King Prawn & Chorizo Linguini	18
<i>Cherry Tomatoes, Chilli, Parmesan, Basil Oil, Rocket Salad</i>	
Ayrshire Chicken Supreme	23
<i>Oven Roasted Chicken Breast, Black Pudding Mash, Baby Carrots, Café Au Lait Sauce</i>	
Charred Cauliflower Steak vg	14
<i>Braised Black Lentils, Harissa Hummus, Caper & Mint Pesto, Toasted Seeds</i>	
Oven Roast Coley & Clam Bisque	22
<i>Roast Baby Potatoes, Crispy Kale, Herb Oil</i>	
Caesar Salad	10
<i>Salad Gem Lettuce, Parmesan Shavings, Caesar Dressing, Sourdough Croutons, Boiled Hen Egg, Smoked Pancetta, Prosciutto Crisp</i>	
<i>ADD CHICKEN +4 SMOKED SALMON +6</i>	
Fish & Chips <i>(vg available)</i>	18
<i>Line Caught Beer Battered Haddock, House Tartare Sauce, Lemon, Pickled Onion, Hand Cut Chips</i>	
Grilled Scottish Lobster	*Price upon request
<i>Baked with Garlic Butter, Lemon, French Fries</i>	

BURGERS

For 15

The Corinthian Burger

Beef Patty, Monterey Jack Cheese, Gem Lettuce, Beef Tomato, Crinkled Pickles, Tomato Relish, French Fries

Vegan Burger **vg**

Applewood Vegan Cheese, Gem Lettuce, Beef Tomato, Crinkled Pickles, Tomato Relish, French Fries

SIDES

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

8oz Ribeye	34
7oz Fillet	42
14oz Chateaubriand To Share	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

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

REF:03/23

vg: vegan, v: vegetarian