



THE CORINTHIAN CLUB

— TELLER'S BRASSERIE —

NIBBLES

- Olives & Sun Blush Tomatoes (V) £2.45
- Fresh Baked Bread (V) £2.45
Extra Virgin Olive Oil & Aged Balsamic Vinegar

SHARERS

- Corinthian Sharing Platter £14.95
Selection of Charcuterie & Cheese with Caperberries, Cornichons, Ale Chutney, Piccalilli & Warm Bread

SIDES

ALL £3.45 (V)

- French Fries
- Dressed Little Gem
- Rocket & Parmesan Salad
- Seasonal Greens
- Panzanella Salad
- Buttered Ratte Potatoes
- Onion Rings
- Parmesan & Truffle Chips
- Wild Rice & Quinoa
- Creamed Potatoes

ASK US ABOUT
OUR PRIVATE
DINING OPTIONS

Perfect For Something A Little Special

STARTERS

- Soup du Jour with Fresh Baked Bread (V) £4.45
- Rope Grown Moules £6.95
Shallots, Garlic, White Wine & Double Cream Or Tomato & Fennel with Warm Bread
- Confit Duck & Apricot Terrine £7.95
Poached Pear Puree, Almond Puffs
- Cured Salmon Tartare £9.95
Shallot Rings, Lilliput Capers, Cucumber & Rye Bread Crisps
- Grilled Asparagus (V) £6.95
Citrus Hollandaise & Poached Hens Egg
- Classic Atlantic Prawn Cocktail £9.95
Garlic Crostinis, Crisp Gem & Marinated Cherry Tomatoes
- Potted Chicken Liver Parfait £6.95
Rhubarb & Ginger Chutney, Petit Salad, Toasted Focaccia
- Pan Fried Scallops £11.45
Pancetta & Apple Salad, Scottish Samphire, Pickled Cucumber

MAINS

- Seared Seabass Niçoise £15.95
Olive Crushed Potatoes, Free Range Hens Egg, Green Beans & Roast Red Pepper Rouille
- Heritage Tomato & Roasted Red Pepper Panzanella (V) £9.95
Fresh Orange & Basil
- Pan Roast Lamb Rump £16.95
Spring Greens, Crisp Potato Galette, Pickled Mushrooms & Lamb Consommé
- Thyme & Lemon Chicken £11.95
Ribbon Carrots, Radish & Courgette, Chive Emulsion
- Crispy Spiced Cauliflower (V) £9.95
Wild Rice, Quinoa, Pomegranate, Edamame Beans & Citrus Dressing
- Seared Duck Breast £17.95
Buttered Sweetheart Cabbage, Thyme Fondant Potato, Roasted Pear, Puffed Buckwheat, Port Jus
- Coq Au Vin £12.95
Chicken, Chestnut Mushrooms, Smoked Pancetta Lardons, Green Beans, Shallots & French bread
- Atlantic Monk Fish Wrapped In Prosciutto Ham £18.95
Ratte Potatoes, Asparagus & Champagne Beurre Blanc

GRILL

We use the Finest Scottish Grass Fed, Hand Selected, 28 Day Dry Aged Buccleuch Scotch Beef, which holds a Royal Warrant as providers to The Royal Household.

- Corinthian Beef Burger £10.95
Bacon & Cheese, House Burger Sauce, Gem, Beef Tomato on A Toasted Brioche Bun, Served With French Fries
- Half Free Range Chicken £16.95
Lemon Aioli, French Fries & Dressed Little Gem
- Grilled Salmon Steak £14.95
- Hanger 8oz £14.95
- Ribeye 9oz £24.95
- Fillet 7oz £29.95
- Chateaubriand for 2 to Share £55.95

All Steaks Served With Roast Cherry Vine Tomatoes, Chestnut Mushrooms & Peppery Watercress

SAUCES

ALL £2.45

- Garlic Butter (V)
- Béarnaise (V)
- Café De Paris
- Peppercorn
- Red Wine Jus
- Lemon Aioli

DESSERTS

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| Apple Tarte Tatin £5.45
<i>Yellow Chartreuse & Honey Strawberries & Crème Fraîche Ice Cream</i> | Sticky Date & Cognac Pudding £5.95
<i>Caramel Sauce & Honeycomb Ice Cream</i> |
| Summer Berry Crème Brulee £5.95
<i>Lemon & Ginger Madelines, Macerated Berries</i> | Arran Ice Cream Selection £5.45
<i>Fresh Berries</i> |
| Dark Chocolate Tart £5.95
<i>Orange, Cointreau Ice Cream, Roasted Hazelnut Tuille</i> | Scottish Cheeses £8.95
<i>Celery, Chutney, Grapes & Oaties</i> |

AFTERNOON TEA

Our signature afternoon tea features fresh hand cut sandwiches, as well as our famous selection of cakes and sweet treats, all of which are baked daily in house and hand finished by our pastry chef.

£16.95 per person

Food allergies & intolerances – before ordering please speak to our staff about your requirements / (V) vegetarian

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