

CORINTHIAN DINNER

SNACKS & APERITIVES

FOR 9

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

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

Crudit  ... 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

Roast Bone Marrow ... 8.5
Parsley, Shallot, Toast

French Onion Soup Gratin e (v)(vg available) ... 8
Caramelised Onion Broth, Gruyere Crouton

Perthshire Red Deer Tartare ... 12
Charcoal, Sorrel, Hazelnut, Bread

Troon Landed Brown Crab Cake ... 10
Cornichon Emulsion, Chilli, Preserved Lemon

SUNDAY MARKET MENU

Two Courses f25 | Three Courses f30

Available All Day

THE MIDDLE

Roasted Sole ... 24
Chervil Crushed Potato, Whipped Beurre Noisette, Curried Fennel, Noilly Prat

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

Chicken ... 23
Tarragon Mousse, Bayonne Ham, Barley, King Oyster, Squash, Chicken Jus

Lamb Rump ... 25
Black Olive Tapenade, Provencal Vegetables, Charred Courgette, Aubergine, Espelette Pepper, Potato Pave

Roasted Squash (v) ... 17
Smoked Paprika, Butter Bean, Tomato, Parmesan Polenta Espuma

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

Seabass ... 26
Jerusalem Artichoke, Spinach, Scallop Dressing, Lemongrass, Basil

Duo of Red Deer ... 28
Loin, Braised Haunch, Red Cabbage Choucroute, Carrot, Beets, Nashi Pear

The Corinthian Wellington

Reivers Reserve Beef Fillet Wellington Wrapped In Truffled Mushroom Duxelles, Air Dried Ham & Puff Pastry, Served With Red Wine Jus & Carved Tableside

2 persons ... 60

4 persons ... 115

6 persons ... 165

(Pre-Order Only)

CORINTHIAN GRILL

Bone-In Pork Chop 12oz ... 22

Reivers Reserve Beef Fillet 8oz ... 46

Reivers Reserve Beef Ribeye 10oz ... 45

Sharing Reivers Reserve Beef Chateaubriand 18oz ... 80

Served With Your Choice of Sauce:

*Bearnaise // Peppercorn // Bone Marrow Jus
Cepe Hollandaise // Hebridean Blue Hollandaise*

STEAK FRITES

From f15 per person

Available Every day 12-4pm

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

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*



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.