

T H E
CORINTHIAN
CLUB

~ BRUNCH ~

Served Daily Until 2pm

Full Scottish <i>Bacon, Black Pudding, Haggis, Lorne Sausage, Hash Browns, Baked Beans, Mushrooms, Tomato, Eggs Your Way, Toasted Sourdough</i>	11
Full Vegetarian v <i>Vegan Haggis, Veggie Sausages, Vegan Black Pudding, Hash Browns, Baked Beans, Mushrooms, Tomato, Spinach, Eggs (Scrambled Tofu), Toasted Sourdough</i> <i>Vegan Alternative Available</i>	11
Full Healthy Breakfast <i>Smoked Salmon, Super Seed Salad, Quinoa, Giant Couscous, Wild Rice, Yogurt Dip, Poached Eggs, Cherry Vine Tomato & Spinach, Toasted Sourdough</i>	11
Super Seed Smoothie Bowl v g <i>Granola, Sunflower Seeds, Flaked Almonds, Coconut Yoghurt, Fresh Berries</i>	6
Five Pancake Stack • Maple Syrup, Crispy Bacon, Blueberries • Goats Cheese, Fig Jam, Cardamom Pistachios v	8
Filled Croissant <i>Choose 1 Of The Fillings Below: Bacon, Black Pudding, Haggis, Sausage, Hash Browns, Egg</i> <i>Add Extra Fillings for 1.50</i>	5
Classic Eggs <i>Toasted Muffin, Poached Eggs</i> • Benedict – Bacon, Hollandaise • Florentine – Spinach, Woodland Mushrooms, Bearnaise v • Alba – Black Pudding, Haggis, Hollandaise	8
Hot Eggs <i>Brown Butter Crumpet, Chorizo, Nduja, Poached Eggs, Sriracha Hollandaise</i>	8
Healthy Eggs <i>Wholemeal Bloomer, Poached Eggs</i> • Avocado, Roast Cherry Vine Tomato v • Smoked Salmon, Spinach, Cucumber • Cherry Tomato, Feta, Chilli v <i>Vegan Alternative Available</i>	9

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

Nibbles

Goral Olives & Feta Cheese v <i>Orange & Thyme Marinade</i> <i>Vegan Alternative Available</i>	4
Sourdough Bread v <i>Rosemary Butter</i>	4
Popcorn v g <i>Chilli & Rosemary Sea Salt</i>	3

~ SHARING ~
PLATTERS

*A Selection Of Our Favourite Bites
Served Up Sharing Style*

Surf Platter <i>Crispy King Prawns, Loch Fyne Smoked Salmon, Lemon & Dill Crayfish Crispy Capers, Lemon, Artisan Breads, Gordal Olives, Sun Blushed Tomatoes, Balsamic, Extra Virgin Olive Oil</i>	19
Charcuterie & Cheese Platter <i>Venison Salami, Mortadella, Taleggio, Arran Cheese Pickles, Artisan Breads, Gordal Olives, Sun Blushed Tomatoes, Balsamic, Extra Virgin Olive Oil</i>	18
Allotment Platter v g <i>Chilli Puffed Tofu, Artichoke Hearts, Sriracha Glazed Crispy Cauliflower Pickles, Artisan Breads, Gordal Olives, Sun Blushed Tomatoes, Balsamic, Extra Virgin Olive Oil</i>	18

Starters

Crispy Butterfly King Prawns <i>Lemongrass & Coconut, Coriander Oil, Mango & Chilli Salsa</i>	10
Heirloom Cherry Tomato & Chilli Salad v <i>Herb Rolled Goats Cheese, Panzanella Croutons</i> <i>Vegan Alternative Available</i>	9
Scallops <i>Celeriac, Apple, Smoked Bacon Crisp, Pistachio Crumb</i>	14
Sriracha & Honey-Glazed Crispy Cauliflower v <i>Pickled Chilli, Toasted Peanuts, Sesame, Coriander Crème Fraiche</i>	7
Chicken Caesar Croquette <i>Pickled Cucumber, Gem Lettuce, Radish, Parmesan</i>	8
Green Apple & Grilled Gem Salad v g <i>Asparagus, Pine Nuts, Burnt Onion, Cider Vinaigrette</i>	7
Parma Ham & Charentais Melon <i>Avocado, Mint, Fig, Baby Herbs, Sherry Vinaigrette</i> <i>Vegan Alternative Available</i>	7
Scottish Rope Grown Mussels Mariniere <i>Sourdough Bread</i>	8

Mains

Grilled Seabass <i>Sweet Young Pea & Crab Bon Bon, Baby Spinach, Asparagus, Golden Pomme Anna, Saffron Aioli</i>	16
Thai Basil & Lemongrass Chicken <i>Pak Choi, Cardamom & Coconut Jasmine Rice, Mini Poppadoms</i>	14
BBQ Short Rib of Beef <i>Hispi Cabbage, Carrot Chilli & Apple Slaw, Crispy Potato</i>	17
Scottish Rope Grown Mussels Mariniere <i>Fries, Sourdough Bread & Aioli</i>	15
Thyme Roast Spring Lamb <i>Sweet Young Peas, Lemon Gremolata, Buttered Jersey Royals</i>	18
Harissa Roast Cauliflower v g <i>Citrus, Pomegranate, Sunflower Seed, Chipotle Pear & Apple Puree</i>	11
King Prawn & Soba Noodle Salad v <i>Avocado, Edamame Beans, Toasted Peanuts, Pink Grapefruit, Mint, Zesty Asian Pesto</i> <i>Vegan Alternative Available</i>	15
Lemon & Dill Butter Monkfish <i>Golden Potato Fondants, Minted Cream Peas, Tempura Battered Samphire</i>	16
Chilli Fried Tofu v g <i>Quinoa, Israeli Couscous, Wild Rice, Green Apple, Watermelon, Pomegranate, Green Goddess Dressing</i> <i>Add Prawns or Chicken for 4</i>	12

~ BOUJEE BURGERS ~

*Two Loaded Sliders Served With Skinny Fries
For 16*

Triple Cheese <i>Smashed Beef Pate, Burger Cheese, Jalapeno Rarebit, Taleggio, Onion Rings, Maple Bacon</i>
Corinthian Style <i>Smoked Beef Brisket, Shaved Pastrami, Gruyere Cheese, Lettuce, Beef Tomato, Pickle, Mustard</i>

Afternoon Tea

Our signature Afternoon Tea features fresh hand cut sandwiches, as well as our famous selection of cakes and sweet treats, served daily from 11-5pm.

25 PER PERSON

Sunday Roast

*Say hello to our Sunday Roast
for two: Two perfectly cooked meats served up
alongside seasonal root vegetables, chipolatas,
homemade Yorkshire puddings & gravy.*

35 FOR TWO

Sides

4 each

Triple Cooked Thick Cut Chips v g
Skinny Fries v g
Buttered Spring Greens v
Dill, Lemon & Crème Fraiche Ratte Potato Salad v
Sugar Snaps, Green Beans & Shallots v
Heirloom Tomato, Watercress, Rocket, Blue Cheese v
Shaved Fennel, Cos & Pink Citrus Salad v g
Green Apple & Grilled Gem Salad, Asparagus, Pine Nuts v g

~ GRILL ~

*Our steaks are 35 Day Dry Aged Rievers Reserve
Borders Beef and served with Cherry Vine Tomato,
King Oyster Mushroom, Watercress, Triple cooked Chips*

8oz Flat Iron	18
8oz Ribeye	28
7oz Fillet	32
Spatchcock Poussin	16
14oz Chateaubriand To Share <i>Served With Two Sides, Two Sauces & Two Toppers</i>	70

STEAK TOPPERS

Garlic King Prawns	4
Salt & Chilli Squid	4
Pan Seared Scallops	10

SAUCES & BUTTERS 2.5

*Green Peppercorn, Bearnaise, Thyme Jus,
Truffle & Soft Herb Butter, Chimichurri*

Desserts

Mango & Cardamom Panna Cotta v/v g <i>Mango Sorbet, Lemon Balm, Meringue Kisses</i>	8
Opalys Ivoire Chocolate Delice v <i>Coffee Sorbet, Milk Crumb</i>	8
Blueberry & Lemon Mascarpone Tartlet <i>Blueberry Floss, Toasted Almond, Sugared Mint</i>	7
Strawberry Bavarois v <i>Honeycomb Studded Chocolate Strawberries, Tuille</i>	7
Artisan Cheeses v <i>Ask Server for Today's Selection, Chutney, Oatcakes, Charcoal Crackers, Grapes, Quince</i> <i>Vegan Alternative Available</i>	10