

T H E
CORINTHIAN
CLUB

BRUNCH

AVAILABLE 10AM-5PM

BEST OF THE BRUNCH

[Monday - Friday 10-5pm | Saturday & Sunday 10-2pm]

Any Brunch Item, Coffee & Orange Juice £10
Add a Bloody Mary, Mimosa or Non Alcoholic G&T +£3

Tea or Coffee with Scone & Morning Paper [9AM-12PM]	£3.00
Hot Smoked Salmon & Asparagus <i>Soft Poached Eggs & Lemon Hollandaise, Charred Sourdough Toast</i>	£9.95
Cherry Tomato & Caper Salsa (V) <i>Smashed Avocado & Poached Eggs, Charred Sourdough Toast</i>	£7.95
Roasted Beetroot <i>Whipped Goats Cheese, Poached Eggs & Lavender Honey</i>	£7.95
Cider Braised Ham Hough Benedict <i>Butter Griddled English Muffin, Soft Poached Eggs, Chive Hollandaise</i>	£7.95
Slow Cooked Beef Brisket Crumpet <i>Fried Egg, Hollandaise, Crispy Shallot</i>	£7.95
Smoked Haddock Hash Browns <i>Poached Eggs & Mustard Cream</i>	£8.95
Fried Eggs with Sautéed Wild Mushroom (V) <i>Hazelnut & Black Truffle, Charred Sourdough</i>	£7.95
Duck Confit Hash & Chilli Fried Eggs <i>Duck Fat Fried Bread</i>	£7.95
Full Scottish <i>Eggs Your Way, Bacon, Sausage, Tattie Scones, Tomatoes, Mushrooms, Black Pudding, Haggis, Beans, Toasted Bloomer</i>	£9.95
Vegan Scottish <i>Veggie Sausage, Veggie Haggis, Spinach, Tattie Scones, Tomatoes, Mushrooms, Beans, Toasted Bloomer</i>	£9.95
Coconut Yoghurt & Summer Berry Granola Jar	£6.95

AFTERNOON TEA

12- 5.30pm Daily | £19.95 per person

Add a Gin & Tonic or Prosecco +£5
Add a Glass of Moët & Chandon Brut +£8

NIBBLES

Gordal Picante Olives <i>Orange & Thyme</i>	£3.75
Charred Sourdough Bread (V) <i>Sea Salt Butter & Sun-blushed Tomato Tapenade</i>	£3.75
Harissa Hummus (V) <i>Cumin Flatbread, Thyme & Sesame</i>	£3.75
Mussel Tempura <i>Lemon & Nori Seaweed Aioli</i>	£3.75

STARTERS

Smoked Haddock Scotch Egg <i>Caramelised Cauliflower Purée, Curry Leaf</i>	£7.95
Burrata, Orange, Coriander & Pistachio (V) <i>Watercress & Lavender Oil</i>	£6.95
Pan Seared Scottish Scallops <i>Bacon Jam, Spring Peas & Samphire</i>	£12.95
Gressingham Duck Pastrami <i>Orange Gel, Pickled Blackberry, Fennel & Carrot</i>	£7.95
Orange Blossom & Fennel Cured Salmon <i>Katy Rodger's Crème Fraîche, Cucumber, Dill & Rye Crisps</i>	£8.95
Pressed Ham Hock in Honey & Cider <i>Toasted Sourdough, Charred Gem, Cucumber & Mustard Pickled Red Onion</i>	£7.95
Soup of the Day <i>Bloomer Bread & Salted Butter</i>	£5.25

MAINS

Pan Seared Atlantic Cod Fillet <i>Mussel & Pancetta Chowder, Sautéed Spinach</i>	£15.95
Cauliflower & Chilli Rigatoni (V) <i>Caramelised Cauliflower Purée, Roasted Cauliflower Florets, Red Chilli, Capers & Vegetarian Parmesan</i>	£10.95
Brown Butter Fried Pork Chop Schnitzel <i>Pepperonata & Aged Parmesan</i>	£14.95
Thyme Roasted Scotch Lamb Rump <i>Almond & Orange Blossom, Butterbean Mash, Red Pepper & Walnut Pesto</i>	£15.95
IPA Battered Haddock <i>Hand Cut Chips, Crushed Peas, Lemon & Seaweed Tartare Sauce</i>	£12.95
Moules Frites <i>Sourdough & Confit Garlic Aioli</i>	£11.95
Thyme & Garlic Roast Chicken Breast <i>Broadbean, Courgette & King Oyster Mushroom Fricassee, Potato Fondant & Chicken Jus</i>	£12.95
Ayrshire Pork Trio <i>Crispy Confit Belly, Herb Crusted Fillet, Summer Squash & Orange Purée, Pulled Pork & Fennel Croquette, Summer Greens & Cider Jus</i>	£17.95

SANDWICHES

AVAILABLE 12-5PM

SERVED WITH CHIPS, SWEETCORN & CHIPOTLE SLAW

Salt Beef Flatbread <i>Yellow Mustard, Sauerkraut & House Pickles</i>	£8.95
Croque Monsieur <i>Ayrshire Ham, Smoked Arran Cheddar, Whole Grain Mustard, Béchamel</i>	£7.95
Corinthian Club <i>Grilled Chicken, Smoky Bacon, Avocado, Lettuce, Tomato & Mayo</i>	£8.95
Orange Blossom Cured Salmon & Prawn <i>Sun-blushed Tomato & Basil Mayo</i>	£8.95
Heirloom Tomato & Marinated Buffalo Mozzarella (V) <i>Sunblush Tomato Tapenade & Torn Basil</i>	£6.95
Cider Braised Ham Hough <i>Rye Bread, Black Pepper Cream Cheese, Mustard Pickled Red Onion & Gem</i>	£7.95
Avocado, Red Pepper & Walnut Pesto (VG) <i>Sourdough Bread, Beef Tomato & Iceberg Lettuce</i>	£6.95
Grilled Cheese YOUR CHOICE OF FILLING: - Apricot Jam, Goats Cheese & Thyme (v) - Melting Gouda & Chilli Jam (v) - Pulled Beef Brisket, Swiss Cheese, Yellow Mustard & Sauerkraut - Apple, Gorgonzola & Smoked Ham Hough	£8.95

SALADS

ADD LEMON GRILLED CHICKEN / CONFIT DUCK
LEG / HOT SMOKED SALMON +£3.95

Caesar Salad <i>Cos Lettuce, Smoked Anchovy, Soft Boiled Egg, Garlic Croutons & Aged Parmesan</i>	£7.95
Mango, Mint & Pomegranate (VG) <i>Red Wild Rice, Quinoa, Broccoli, Toasted Almond, Super Seeds, Raspberry Vinaigrette</i>	£7.95
Grilled Peach Caprese <i>Grilled Peach, Burrata, Basil & Extra Virgin Olive Oil</i>	£7.95

DESSERTS

Buttermilk Panna Cotta <i>Lychee, Candied Pistachios, Raspberry & Rose Iced Tea</i>	£5.95
Chocolate Delice <i>Cocoa Crumble, Raspberry Sorbet</i>	£5.95
Orange Posset Tart <i>Chocolate Meringue, Citrus Shortbread</i>	£5.95
Sticky Toffee Pudding <i>Candied Fig, Toffee Sauce & Gingerbread Ice Cream</i>	£5.95
Arran Ice Cream Selection <i>Summer Berries</i>	£5.95

MARKET MENU

TWO COURSES £14.95

THREE COURSES £17.95

[Add a glass of wine for just £3]

Available 12-6.30pm | Monday-Friday

GRILL

*We Use The Finest Scottish Grass Fed, Hand Selected,
28 Days Dry Aged Scotch Beef, Served with Hand
Cut Chips or Fries, Cherry Tomatoes & Watercress*

8oz Rump Steak	£16.95
Sirloin 8oz	£27.95
Centre Cut Fillet 7oz	£29.95
Tomahawk 14oz	£35.95
Corinthian "3-Cut Burger" "3 Cut" Double Beef Patty, Iceberg Lettuce, Homemade IPA Cheese, Burger Sauce, Pickles, Sesame Bun & Skinny Fries	£12.95
Beetroot & Pearl Barley Burger (VG) Beef Tomato, Soy & Honey Roasted Cabbage, Iceberg Lettuce, Confit Garlic Aioli & Skinny Fries	£9.95

SAUCES £2.45

Green Peppercorn / Béarnaise / Salsa Verde

SIDES

ALL £3.45 (V)

Triple Cooked Chips / Pomme Purée & Brown Butter
Polenta Chips with Confit Garlic Aioli /
Mustard Cauliflower Cheese / Minted Roasted New Potatoes
Roast Hispi Cabbage & Asparagus in Brown Butter /
Courgette, Thyme & Walnut Salad /
Heirloom Tomato & Burrata Caprese Salad

Food allergies & intolerances – before ordering please speak to our staff about your requirements / (V) vegetarian
We believe in total transparency when it comes to tips, so if you enjoyed your experience and would like to thank your server accordingly, please be assured that 100% of both card and cash tips to go our team with no company deductions.