

Daytime
WINTER MENU

Starters

Scallops <i>Celeriac, Green Apple, Smoked Bacon Crisp, Pistachio</i>	14
Duck Liver & Foie Gras Parfait <i>Rhubarb Compote, Port Gel, Brioche Toast</i>	9
Vegan Feta & Red Onion Tart (VG) <i>Filo, Beetroot Chutney, Coriander, Mint</i>	7
Smoked Salmon <i>Chilled Honey Beets, Pickled Celeriac, Cucumber Pearls, Horseradish Cream, Rye Crostini</i>	9
Roasted Squash & Nutmeg Soup (V) <i>Pumpkin Seeds, Sage Crème Fraiche, Rustic Bread</i>	6
Feta, Cherry Tomato & Chilli Bruschetta (V) <i>(Vegan Alternative Available) Toasted Garlic & Herb Sourdough</i>	8

Mains

Double Bacon Cheeseburger <i>Maple Cured Bacon, Burger Cheese, Black Garlic Ketchup, Lettuce, Tomato, Onion Rings, Skinny Fries</i>	13
Beer Battered Haddock <i>(Vegetarian Alternative Available) Triple Cooked Chips, Tartar Sauce, Creamed Peas, Lemon, Pickles</i>	14
Baked Cod Loin <i>(Vegetarian Alternative Available) Hazelnut Crust, Shallot Petals, Black Garlic, Samphire, King Oyster Mushroom, Truffle Risotto, Mushroom Tea</i>	18



Turkey Breast Roulade <i>Haggis Stuffing, Maple Glazed Pigs In Blankets, Roast Potatoes, Bacon Butter Sprouts, Honey Glazed Parsnips & Carrots, Cranberry Sauce, Turkey Jus</i>	17
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Wild Mushroom & Artichoke Pithivier (VG) <i>Vegan "Pigs In Blankets", Roast Potatoes, Sprouts, Maple Glazed Parsnips & Carrots, Cranberry Sauce, Mushroom Jus</i>	11
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Steak Sandwich <i>Toasted Bloomer, Rievers Reserve Beef, Mull Cheddar, Caramelised Onion, Peppercorn Sauce, Skinny Fries</i>	10
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Corinthian Club <i>Toasted Bloomer, Lemon Herb Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Mayo, Fried Egg, Skinny Fries</i>	9
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Grilled Halloumi & Avocado (V) <i>Toasted Bloomer, Lettuce, Tomato, Cucumber Ribbons, Sriracha Mayo, Skinny Fries</i>	9
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Prawn & Soba Noodle Salad <i>Avocado, Grapefruit & Mint</i>	11
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Sides

4 each | 3 for 10

Balsamic Glazed Carrots, Soft Herbs (V)
Dauphinoise, Parmesan Crust
Side Salad (V) <i>Honey Beets, Heirloom Tomato, Watercress, Rocket, Blue Cheese</i>
Triple Cooked Chips (V)
Skinny Fries (V)

~ GRILL ~

We Use Rievers Reserve 35-Day Dry Aged Scotch Beef
All Of Our Grilled Meats Come With Triple-Cooked Chips,
King Oyster Mushroom & Roast Cherry Vine Tomatoes

8oz Flat Iron	17
8oz Ribeye	30
7oz Fillet	31
14oz Chateaubriand To Share	70
<i>Served With Two Sides, Two Sauces & Two Toppers</i>	

STEAK TOPPERS 5

Garlic King Prawns
Heirloom Tomato, Watercress, Rocket, Blue Cheese Salad
Truffle Risotto

SAUCES & BUTTERS 2.5

Madagascan Green Peppercorn, Bearnaise, Thyme Jus, Truffle & Soft Herb Butter, Black Garlic Butter

Desserts

Sticky Toffee Pudding (V) <i>Puff Candy Strawberries, Rum Butterscotch Sauce, Traditional Ice Cream</i>	6
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Arran Ice Cream Selection (V) <i>Strawberry & Mint Compote</i>	6
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Dark Chocolate Delice (V) <i>Cherry Compote, Chantilly Cream</i>	7
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Traditional Christmas Pudding (V) <i>Brandy Sauce & Redcurrants</i>	7
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Artisan Cheeses (V) <i>Ask Server For Today's Selection Chutney, Oatcakes, Charcoal Crackers, Grapes, Quince, Celery</i>	12
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~ BRUNCH ~

Served Daily Until 4pm

Full Scottish <i>Bacon, Black Pudding, Haggis, Lorne Sausage, Hash Browns, Homemade Baked Beans, Mushrooms, Tomato, Eggs, Toasted Sourdough</i>	11
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Full Vegetarian/Vegan (V/VG) <i>Hash Browns, Homemade Baked Beans, Mushrooms, Tomato, Eggs, Or Scrambled Tofu (VG), Toasted Sourdough, Veggie Sausages, Veggie Haggis, Spinach</i>	11
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Full Healthy Breakfast <i>Smoked Salmon, Super Seed Salad With Quinoa, Yogurt Dip, Cherry Vine Tomato & Spinach, Toasted Sourdough, Poached Eggs</i>	11
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Super Seed Smoothie Bowl (VG) <i>Gluten Free Granola, Chia Seeds, Sunflower Seeds, Flaked Almonds, Coconut Yoghurt, Fresh Berries</i>	6
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Pancakes <i>Pancake Stack, Maple Syrup, Crispy Bacon, Blueberries</i>	8
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Filled Croissant <i>Your Choice of Filling (Extra Fillings +1) Bacon, Black Pudding, Haggis, Sausage, Hash Browns, Egg</i>	5
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Warm Croissants <i>Jam & Clotted Cream</i>	5
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Posh Beans On Toast <i>Thick Slice Toasted Sourdough, Cannellini, Butter Beans, Slow Roast Tomato Ragù, Parmesan Blossoms</i>	6
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Hot Eggs <i>Brown Butter Crumpet, Chorizo, Nduja, Poached Eggs, Sriracha Hollandaise</i>	8
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Classic Eggs <i>Toasted Muffin, Poached Eggs</i>	8
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- Benedict – Bacon, Hollandaise
- Florentine – Spinach, Woodland Mushrooms, Bearnaise (V)
- Puddings – Black Pudding, Haggis, Hollandaise

Healthy Eggs <i>Sourdough, Poached Eggs</i>	9
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- Avocado, Roast Cherry Vine Tomato (V)
- Smoked Salmon, Spinach
- Cherry Tomato, Feta & Chilli (V)
(Vegan Alternative Available)



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