

TELLER'S BRASSERIE

AT
THE
CORINTHIAN
CLUB

STARTERS

SOUP DE JOUR (V) Fresh Warm Bread	£4.45
HAGGIS BON BONS Turnip Puree, Arran Mustard Cream	£5.95
WARM GOLDEN CROSS GOAT'S CHEESE (V) Grilled Figs Roasted Beets and Pistachios	£5.95
CHICKEN LIVER PARFAIT William Pear and Sultana Chutney with Toasted Brioche	£5.95

CORINTHIAN CULLEN SKINK Fresh Warm Bread and Posh Butter	£5.45
HOME CURED CITRUS SCOTTISH SALMON Crisp Radish, Pickled Red Onion, Brown Bread Croutes and Lemon Crème Fraiche	£7.45
SEARED HAND DIVED SCALLOPS & CHARGRILLED CHORIZO (V) Pea Puree with Amalfi Lemon and Micro Herb Salad	£9.45

CHARGRILLED HALOUMI (V) Chilli Marinated Courgette, Carrot Salad with Parsley and Chilli Dressing	£5.45
CRISPY SHREDDED CONFIT DUCK WITH PICKLED CUCUMBER Balsamic Dressed Rocket and Endive Salad with Orange Gel	£6.95
CARPACCIO OF HIGHLAND VENISON Pickled Candy Beetroot, Watercress Aioli & Celeriac	£8.45

MAINS

FILLET OF SEABASS Parmesan and Herb Gnocchi, Borlotti Cassoulet, Romesco	£14.95
CORN FED CHICKEN SUPREME Rosti Potato, Roast Shallots, Carrot & Anise Puree and Spinach	£14.95
SURF & TURF Orkney Gold Beef Medallions and Scottish Langoustines, Smoked Pomme Puree Topped with a Warm Cherry Tomato and Soft Herb Dressing	£24.45
WHOLE GRILLED LEMON SOLE ON THE BONE Tender Stem Broccoli and Green Beans, New Potatoes with Classic Meuniere Sauce	£22.95
THREE BONE RACK OF BORDERS LAMB Black Olive New Potatoes, Roasted Red Pepper Puree, Tomato and Basil Jus	£23.95
GARDEN PEA & SHALLOT TORTELLINI (V) Wilted Baby Gem and Truffle Foam	£12.45

FRIED POTATO GNOCCHI (V) Tender Stem Broccoli and Walnut in a Arran Blue Cheese Fondue and Tapenade	£11.45
ROASTED FILLET OF ATLANTIC COD Samphire, Baby Leeks, Broad Beans and Chive Emulsion	£16.45
BRAISED PORK BELLY Roasted Navets and Beets, Celeraic Puree	£15.95

SIDES ALL £3.45

Dauphinoise, Creamy Mash · Skinny Fries
Hand Cut Chips · Parmesan & Truffle Chips

Tender Stem Broccoli & Almonds
Rocket Cherry Tomato & Parmesan Salad
House Chop Salad · Onion Rings

SAUCES ALL £2.45

Bearnaise Sauce · Peppercorn Sauce
Tomato & Parmesan Butter · Café De Paris Butter

OUR GRILL

*We pride ourselves in championing Scottish produce
from Orkney Beef to Ayrshire Pork. Our Orkney
Gold Beef is the finest 28 day dry aged, grass fed
Aberdeen Angus and Shorthorn cross beef from the
rich pastures of Orkney, 17 miles off the North
West coast of Scotland.*

100Z ORKNEY GOLD RIBEYE	£24.45
100Z ORKNEY GOLD SIRLOIN ON THE BONE	£25.95
8 OZ ORKNEY GOLD FILLET	£27.95
CHATEAUBRIAND 16OZ TO SHARE Portobello Mushroom, Cherry Vine Tomatoes, Hand Cut Chips and Gratin Potato with Peppercorn Sauce	£54.95
CHAR GRILLED BONE IN PORK LOIN Black Pudding Mash, Bramley Apple Sauce	£16.95
CHARGRILLED SALMON STEAK Fennel & Radish Salad, Hand Cut Chips	£15.95

Our steaks are all served with
Portobello Mushroom, Cherry Vine Tomatoes,
Hand Cut Chips and choice of sauce or butter

PINOT BLUSH AFTERNOON TEA

Selection of Handcut Sandwiches · Delicate Sweet Treats · Glass of Pinot Blush

£26 per couple

To book, call 0141 552 1101
or visit thecorinthianclub.co.uk

BRASSERIE SIGNATURE STEAK DEAL

8oz Flat Iron Steak served with Cherry Tomatoes, Watercress and a Sharing Side
Bottle of House Wine

£29.95 per couple

Available Sunday- Friday

Food allergies and intolerances – before ordering please speak to our staff about your requirements. Gluten free options available.

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