

T H E CORINTHIAN

TELLER'S BRASSERIE —

NIBBLES =

Olives & Sun Blush Tomatoes (V) £3.95 Pain de Campagne Bread (V) £3.95 Extra Virgin Olive Oil & Aged Balsamic Vinegar

SHARERS

£14.95 Charcuterie Board Caperberries, Cornichons & Warm Bread

£14.95 Scottish Cheeses Celery, Grapes, Chutney & Warm Breads

SIDES ALL £3.45

French Fries (V)

Kale & Pancetta

Dressed Little Gem (V)

Onion Rings (V)

Parmesan & Truffle Pont Nuef Chips

Buttered Ratte Potatoes (V)

Creamed Potatoes (V)

Roasted Root Vegetables (V)

Rocket & Parmesan Salad

Ask Us About Our Private Dining Options Perfect For Something A Little Special

STARTERS

Soup du Jour with Pain De Campagne Bread (V)	£4.45
French Onion Soup & Gruyere Croute	£4.95
Hendricks Cured Salmon Shallots, Gin & Tonic Soused Cucumber & Croutes	£9.95
Potted Chicken Liver Parfait Pear Chutney, Pea Shoot Salad & Brioche Toast	£6.95
Moules with Cider, Pancetta Lardons & Warm Bread Make it a main with Frites & Aioli	£6.95 £10.95
Goat Cheese & Provençal Filo Tart (V) Roast Vine Tomatoes & Wild Foraged Herb Salad	£5.95
Hand Dived Scallops Pulled Pork Croquette, Caramelized Apple & Red Wine Jus	£11.45

MAINS =

Chicken Coq au Vin Chestnut Mushrooms, Smoked Pancetta Lardons & Creamed Potatoes	£12.95
Roast Beets, Pear & Cashel Blue Cheese Salad (V) Candied Walnuts, Raspberry Vinaigrette	£8.95
Add Lemon & Thyme Chicken or Hot Smoked Salmon	£2.45
Herb Crusted Ayrshire Pork Fillet Toulouse Sausage & White Bean Cassoulet	£14.95
Atlantic Monk Fish Wrapped in Prosciutto Ham Ratte Potatoes, Asparagus & Beurre Blanc	£18.95
Roast Gressingham Breast of Duck Pressed Confit Leg, Rosti Potato, Braised Kale & Kirsch Cherry Jus	£17.95
Peterhead Haddock & Chips Tartare Sauce & Mushy Peas	£12.95
Thyme and Lemon Chicken Ribbon Vegetables	£12.95
Chestnut Mushroom Bourguignon Pie (V) Braised Kale & Creamed Potatoes	£12.95

GRILL ____

We use the finest Scottish grass fed, hand selected, 28 day dry aged John Gilmour Beef

£10.95

Chargrilled Beef Burger House Burger Sauce, Gem, Beef Tomato on a Toasted Brioche Bun Served with French Fries

Grilled Spatchcock Chicken £16.95

Chimichurri, Goose Fat Pont Neuf Chips & Dressed Little Gem Flat Iron £14.95 £24.95 £29.95 Chateaubriand for Two £55.95

All Steaks Served With Roast Cherry Vine Tomatoes, Chestnut Mushrooms & Peppery Watercress

SAUCES **ALL £2.45**

Café De Paris

Peppercorn

Chimichurri (V)

Red Wine Jus

DESSERTS

	Apple Tarte Tatin (V) Granola with Rhubarb & Ginger Ice Cream	£5.45	Chocolate Cremeux (V) Orange Gel, Coco Soil & Cherry Sorbet	£6.95
	Brandy Soused Strawberry Crème Brulee (V) <i>Shortbread</i>	£5.95	Arran Ice Cream Selection (V) Fresh Berries	£5.45
5	Sticky Toffee Pudding (V) Butterscotch Sauce & Vanilla Ice Cream	£5.45	Scottish Cheeses Celery, Chutney, Grapes & Crackers	£8.95

AFTERNOON TEA

Our signature afternoon tea features fresh hand cut sandwiches, as well as our famous selection of cakes and sweet treats, all of which are baked daily in house and hand finished by our pastry chef.

£16.95 per person

Food allergies & intolerances – before ordering please speak to our staff about your requirements $\ /\ (V)$ vegetarian