

SNACKS & APERITIFS

Gordal Olives (vg) ... 5

Chilli Bites (vg) ... 4

Salted Pretzels (v) ... 4

Artisan Breads (vg available) ... 4.5
Scottish Butters

Miso Mai Thai ... 10.5
Phraya, Miso Orgeat, Pineapple, Bitters

Rozél Rosé ... Hi-ball 5.5 | Spritz 10
Rozél Rosé, Raspberry & Rose Soda,
White Zinfandel, Strawberry

Hugo ... Hi-ball 5.5 | Spritz 10
St Germain Elderflower, Soda, Prosecco, Mint

Aperol ... Hi-ball 5.5 | Spritz 10
Aperol, Soda, Prosecco, Orange

BRUNCH

Served Every Saturday from 10 - 4pm

Bagel ... 11.5
Smoked Salmon, Capers, Red Onion, Whipped Cheese

Poached Eggs ... 12.5
English Muffin, Pulled Ham, Sriracha Hollandaise

Brioche French Toast ... 9.5
Bacon, Maple & Cinnamon Syrup

Pancakes (v) ... 10
Coconut Yoghurt, Fresh Fruit, Honeycomb Butter

Shakshuka Eggs ... 9
Pickled Red Onions, Smoked Chilli Butter, Toasted Bread

Grilled Cheese (vg available) ... 8.5
Arran Cheddar, Sourdough

THE CORINTHIAN CLUB

STARTERS

New Season Asparagus ... 9.5
Poached Duck Egg, Prosciutto, Truffle Emulsion

Tequila Cured Salmon ... 12.5
Pineapple, Avocado, Coriander, Yuzu, Smoked Paprika
Cracker

BBQ Heritage Carrots (vg available) ... 11.5
Honey Whipped Goats' Cheese, Sherry Caramel,
Pistachio Granola

Haggis Croquette ... 8.5
Smoked Cheddar, Macallan Whiskey Sauce, Crispy
Leeks

Orkney Scallop ... 20
Crispy Pork Belly, Peas, Apple, Crackling

BBQ Pork Ribs... 10.5
Soy, Chilli & Ginger Glaze, Crispy Shallots

MAINS

Charcoal Chicken Piri Piri ... 19
Smoked Chilli Butter, Piquillo Peppers, Lemon

Aubergine Schnitzel (vg) ... 15.5
Confit Tomatoes, Spinach, Lemon

Steak Burger ... 20
Aged Beef Pattie, Smoked Cheddar, Bacon, Truffle
Aioli, Crispy Onions

North Sea Cod ... 20
Triple Cooked Potato, Vinegar, Tartar Hollandaise

Fillet of Seabream ... 24
Mussel & Nduja Risotto, Shaved Fennel, Salsa Verde

Corinthian Caesar ... 12
Cantabrian Anchovies, Soft Boiled Egg, Shaved
Parmesan
• Add Crispy Chicken +3.5

CORINTHIAN GRILL

All our beef is from Gilmore Butchers & sourced in Scotland. All served with Roast Tomato, Mushroom & Hand Cut
Chips

8oz Scotch Fillet ... 50

For 2

10oz Scotch Ribeye ... 45

16oz Scotch Chateaubriand ... 80

8.5oz Lamb Rack ... 35

Sharing Steak of the Day Ask server
for your cut & market price

Add a Sauce:

The Macallan & Peppercorn ... 4 / Bearnaise ... 3.5 / Chimichurri ... 3 /
Black Garlic & Truffle Butter ... 3.5

Beef Tallow Fries ... 5

Skinny Fries (vg) ... 5

Macaroni Cheese (v)... 5

Corinthian Caesar (v) ... 5

SIDES

OYSTERS

Available Saturdays Only

Classic
3 for 12 • 6 for 24

Yuzu & Champagne
3 for 16 • 6 for 32

SUNDAY ROAST

Sirloin of beef served alongside duck fast roast
potatoes, roasted roots, seasonal vegetables,
red wine jus and Yorkshire pudding.

£22

FRITES

All Frites £20 • Served with Skin on Fries
Available all day Thursday, Friday & Saturday until 4pm

Steak Frites

Konro Grilled Rump Steak, Peppercorn Sauce

Fish Frites

Cod Cheek Scampi, Tartar Hollandaise, Lemon

Chicken Frites

Lemon & Herb Panko Coated Chicken, Parmesan
Salad

Aubergine Schnitzel (vg)

Cucumber Salad, Chilli, Red Pepper Sauce

A discretionary service charge will be added to your bill, with 100% of this optional amount
going directly to our team

REF: 09/24 vg: vegan, v: vegetarian. We prepare and serve food and drinks that may
contain food allergens. In conjunction with our food suppliers take every care in preparing
your meal and drinks. Our kitchen and bar operations involve shared cooking and
preparation areas. Food and drink variations may occur due to ingredient substitutions, recipe
revisions, and/or preparation methods. For these reasons, we cannot guarantee that food and
drink menu items will be completely free of allergens. If you have a food allergy or intolerance
or Coeliac disease, please speak to one of our managers about the specific ingredients before
you order.

