



SUNDAY MENU TWO COURSES £12

ADD AN ADDITIONAL COURSE £4.95

STARTERS

FINE CHICKEN LIVER PÂTÉ
With red onion chutney & grilled sourdough

PRAWN COCKTAIL
With gem lettuce, smoky paprika sauce
& thick-cut bread

CHEF'S SEASONAL SOUP
With warm crusty bread

HOUSE STACK
Stornoway black pudding, poached egg,
potato scone, Parma ham & cheddar glaze

HAGGIS PAKORA
With spiced onions, minted yoghurt sauce

MAINS

GARLIC & HERB ROAST CHICKEN BREAST
With gravy & Yorkshire pudding

STEAK & ALE PIE
Prime beef cuts with roast vegetables,
gravy & your choice of fries or creamy mash

BLACKENED SALMON
With stem broccoli, steamed rice &
lemon & coriander dressing

CHIPOTLE CHICKEN
With avocado & spicy corn salsa,
chipotle lime mayo & fries

STEAK BURGER
With crunchy slaw, House sauce & fries

VEGAN CHILLI
Pilau rice, flat bread

MACARONI CHEESE
Mull cheddar crumb
Add bacon 1.25 | Add chicken 2.00

FISH GOUJONS
With Innis & Gunn beer-batter,
garden & mushy peas

ROAST

Treat yourself to a mouth-watering
Sunday Roast for a little more...

Served with winter greens, Yorkshire puddings,
roast potatoes & bottomless gravy

ROAST RIB OF PRIME SCOTCH BEEF
Slow roasted, tender & perfectly pink
(£5 supplement)

SLOW COOKED SHOULDER OF LAMB
Slow roasted, tender & perfectly pink
(£2 supplement)

DESSERTS

STICKY TOFFEE PUDDING
With vanilla ice cream & drizzled
with butterscotch sauce

LUXURY ICE CREAM
Vanilla & chocolate ice cream with
duo of sauces & Chantilly cream

MINI MESS
With mini meringues, berry compote,
sweetened cream & vanilla ice cream

BRAMBLE, APPLE & CINNAMON CRUMBLE
With vanilla ice cream & toasted nuts

DUO OF SCOTTISH CHEESE
With mini oaties & caramelised
red onion chutney

FOOD ALLERGENS & INTOLERANCES Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. We also offer a range of vegetarian, vegan and gluten free dishes. Please ask your server to see the full menu.

SUNDAYS AT
THE CORNER HOUSE

KILWINNING

