

TWO COURSES 15.95

ADD A DESSERT 5.45

STARTERS

Buffalo Chicken Wings

Crispy buttermilk chicken wings, Franks Hot Sauce,
Blue Cheese dip

Freshly Prepared Soup

Warm baked bread & butter

Chicken Liver & Brandy Parfait

Paterson's of Arran chutney, toasted brioche,
crisp leaf salad, mustard dressing

Salt & Chilli Squid

Flash-fried salt & chilli crusted squid, Nuoc cham dip

Crispy Cauliflower

Sriracha glazed crispy cauliflower bites, blue cheese &
crème fraiche dip, celery

MAINS

Korean BBQ Chicken

Gochujang & soy glazed crispy chicken breast,
sticky rice, kim chi vegetables

Seared Fillet of Sea Bass (2.00 supplement)

Pea & mascarpone orzotto, lemon herb crumb

Smoked Ham, Aged Cheddar & Leek Crêpe

Pulled smoked ham hough, sautéed leek & aged cheddar cheese,
topped with soft fried egg, crisp salad, fries

Steak et Frites (4.00 supplement)

6oz sirloin steak, crispy onions, fries, peppercorn sauce

Three Cheese Macaroni

Short-cut pasta, aged cheddar & Parmesan,
Mull cheddar glaze, garlic ciabatta

Prime Beef Burger

Dill pickle, crispy onion, home-smoked, tomato relish,
brioche bun & fries

Plant Based Pil Pil

Aubergine & mushrooms, chilli garlic oil,
toasted bread, sea salt fries

DESSERTS

Rhubarb & Apple Crumble

Cinnamon & ginger crumble topping,
Granny Smith apple ice cream, pouring cream

Pavlova

Raspberry & white chocolate ripple Pavlova, clotted cream ice
cream, macerated fresh berries with heather honey drizzle

Chocolate Fudge Cake

Rich Belgian chocolate layer cake & vanilla ice cream

Sticky Toffee Pudding

Sticky date pudding, butter scotch sauce, vanilla ice cream

Affogato

Vanilla ice cream, shot of espresso
Add a liqueur of your choice 2.50



THE CORNER HOUSE

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Items with GF symbols can be adjusted to be made gluten-free. Please ask your server.

◆ = Vegetarian ◆^{VE} = Vegan ◆^{GF} = Gluten-Free