



# THE CHEF'S TABLE

at Commons Club

A trip to Peru

## THE CHEFS TABLE BY EMMA HANLEY

Our menu celebrates the rich and diverse gastronomic traditions of Peru, offering a tantalizing array of dishes inspired by centuries of culinary heritage.

*Commons Club*

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**Amuse**

*Pan de yuca, Edinburgh cultured butter | Tuna ceviche, mango, citrus, squid ink cracker*

**Tiradito {Nikkei cuisine from 1890 }**

*Loch Etive Sea Trout, green chilli, lemon, coconut*

**Cause “the cause”**

*Potato, salt baked beetroot, corn, puffed quinoa*

**Lomo Saltado “jumped loin”**

*Gilmour 32 days dry- aged striploin, charred onion, tomato, rice, green ant sauce*

**Suspiro a la Limena “sigh of a Lima lady”**

*Dulce de Leche, chocolate, sheep’s milk yoghurt cream, Brazil nut granola*

**Petit Fours**

*Guava ice cream cones | Tumbo pâte de fruits*

*£75 per person*

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Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area.

We have applied a 12.5% serve charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.