

## TO FINISH

Salted caramel tart, clotted cream, smoked maple (v)	8
Burnt meringue, sage plum, amaretto, crème fraiche (v, gf)	8
Chocolate & pear, 70% chocolate crémeux, tahini, pear sorbet (v, gf)	9
Caramelised pineapple, tiger milk, mango & lime salsa, coconut sorbet (vg, gf)	7
IJ Mellis Cheese, bramble gel, charcoal crackers, Scottish oatcakes	16



## JOIN US AT THE CHEF'S TABLE

Enjoy an evening at our Chef's Table and experience the finest Scottish produce delivered with global influence, exquisitely matched with wines selected by our team.

# Commons Club

Embracing the essence of Scottish terroir is paramount in culinary pursuits, as the quality of ingredients profoundly influences the flavour and authenticity of dishes. Utilising premium Scottish produce, renowned for its purity and exceptional taste, not only enhances the gastronomic experience but also supports local farmers and sustainable practices, something that we pride ourselves in Commons Club.

From succulent Aberdeen Angus beef to the finest salmon from pristine Scottish waters, these ingredients encapsulate the natural beauty of home country, fostering a connection between plate and place.

By prioritising the use of high-quality Scottish ingredients, Chef de Cuisine, Emma celebrates a commitment to excellence, ensuring each bite is a tribute to the country's rich culinary heritage.

CHEF DE CUISINE, EMMA HANLEY

## TO START

Hand - carved 'Black Label' Jamon Iberico de Bellota (30g/60g)	15/30
Duck liver parfait, toasted brioche, burnt orange	14
Baked Orkney scallop, champagne velouté, caviar	19
Belhaven salmon, buttermilk, burnt apple, celeriac	18
Jerusalem artichoke, Cacklebean Hen's egg, wild mushroom, truffle (v)	14
Heritage beetroots, Knockraich farm crowdie, raspberry, walnut (v)	13

## RAW BAR

Tuna, seven spices, truffle aioli, caviar, yuzu ponzu  
17

Beef tartare, tarragon emulsion, fried capers, shallot  
16

Fruits de Mer, langoustine, tuna, oyster, crab claw, razor clam,  
mignonette, lemon mayonnaise, aged soy  
MP

Exmoor caviar blinis, Katy Rodger's crème fraiche, chives & egg (10g/30g)  
75/190

Oyster, lemon & raspberry mignonette  
5 each

## ON THE SIDE

The Company Bakery sourdough, Edinburgh cultured butter, Gordal olives (v)	9
Commons garden salad (vg)	6
Sour cucumbers, dill, feta, Aleppo pepper	7
Rösti potatoes, salt & vinegar	7
Garlic mash potatoes	7
Winter greens, oregano, shio koji, almond	9
Grilled baby Romaine, whipped anchovies, pancetta, aged parmesan	11



## SIGNATURE CUTS

Isle of May creel caught Scottish langoustines, garlic butter  
3 for 45

Native breed tomahawk pork chop (350 gr)  
31

32 day dry aged beef strip loin (200gr)  
39

32 day dry aged côte de boeuf (700gr)  
95

Barnsley chop, roast garlic & chive butter  
25

All signatures dishes are garnished with two sides of your preference and  
one sauce of your choice  
miso mustard, red wine jus, lemon butter

## FROM THE LAND

Roasted quail, pickled salsify, chives, Jerusalem artichoke	19
Corn fed chicken breast, haggis croquettes, spinach, Aberfeldy 12 whisky air	29
Braised beef ox tail, radicchio risotto, red wine	27

## FROM THE SEA

Sole on the bone, capers, lemon confit, sea vegetables, dill	MP
Halibut, chicken butter sauce, brown shrimp, macadamia, roast cucumber	28
Home made tortellini, lobster, prawn, Mara dulce, bisque	25

## FROM THE FARM

Hand stretched sourdough pizza, The Buffalo Farm mozzarella, truffle paste, wild rocket	16
Linguine, Perigord Black winter truffle, Parmigiano Reggiano (v)	26
Arborio risotto, candied macadamia, Scottish wild mushroom (vg, gf)	23

## V VEGETARIAN | VG VEGAN

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.