

# Commons Club



# Commons Club

## CONGRATULATIONS

### TO START

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Belhaven salmon, buttermilk, burnt apple, celeriac

Baked Tarbert scallop, champagne velouté, caviar

Beef tartare, tarragon emulsion, fried capers, shallot

Burrata, charred endive, peach, walnut (v)

### TO FOLLOW

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Corn fed chicken breast, haggis croquettes, spinach, Aberfeldy 12 whisky air

32 day dry aged beef strip loin (200gr), Commons garden salad, pink fur hasselback potatoes, seaweed butter

Home made linguine, Scottish half lobster, cherry tomatoes, bisque, wild soft herbs

Arborio risotto, mix wild mushroom, macadamia nuts (vg)

### TO FINISH

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Salted caramel tart, clotted cream, smoked maple (v)

Chocolate & pear, 70% chocolate crèmeux, tahini, pear sorbet (v, gf)

Caramelised pineapple, tiger milk, mango & lime salsa, coconut sorbet (vg, gf)

IJ Mellis Cheese, bramble gel, charcoal crackers, Scottish oatcakes

menu price 60

including a glass of Ferrari NV

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### GF GLUTEN-FREE | 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.