

Commons Club

TO FINISH

Peanut butter parfait, salt caramel, soft chocolate (gf)	10
Coconut panna cotta, BBQ banana, macadamia, miso caramel (gf, vg)	8
Mango granita, mango sorbet, passionfruit cream, almond sponge	12
Poached rhubarb, white chocolate, candy ginger	9
IJ Mellis Cheese, apricot gel, charcoal crackers, Scottish oatcakes	25

FROM THE WHISK(EY) TROLLEY

	50ml
Craigellachie 13yo, Speyside 46%	20
Craigellachie 17yo, Speyside 46%	40
Angel's Envy, Bourbon, Kentucky 43.3%	20
Aberfeldy 12yo, Highland 40%	14
Royal Brackla 12yo, Highland 40%	22
Royal Brackla 18yo, Highland 46%	46
Royal Brackla 21yo, Highland 46%	70
Dewar's 12yo, Blended, 40%	12

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 you bill. 100% of all service goes to your staff. VAT is included at the standard rate.

DESSERT

75ml

Royal Tokaji Gold Label Aszu 6 Puttonyos 2017

23.5

Tokaj, Hungary //

This wine has an intense and aromatic nose of dried apricot, lemon peel, toasted almonds and marmalade. Rich and ripe on the palate, with sweetness balanced by a powerful acidity that leaves the mouth clean and fresh.

Château Grand Jauga, Sauternes

35

Barsac, France //

Château Grand Jauga is a fine and elegant sweet white wine, from the Sauternes region in Bordeaux. Lovely honey notes on the nose, a rich mouth-feel with good balancing acidity on the finish.

Nicolis Recioto della Valpolicella Classico 2017

11.25

Valpolicella, Italy //

Intensely perfumed with floral aromas of violets, wild roses and vanilla. This wine is full-bodied, rich and sweet. Fruity with velvety warm tannins and a fresh finish.

PORT & SHERRY

50ml

Port of Leith Reserve White Port

5

Edinburgh, Scotland //

A white port bottled by the Port of Leith distillery. Port of Leith are constructing their verticle distillery right at the harbour, and it will be quite a striking building when it is finished. Port of Leith wanted to work with excellent port and sherry producers for their casks to age their whisky in, and to show their quality they have also bottled some of these. This is the White Port, from Martha's family vineyard in the Douro Valley.

Port of Leith Reserve Tawny Port

5

Edinburgh, Scotland //

Port of Leith have released this port, sourced straight from the same producer that will provide casks to mature their Scotch whisky. Martha's Family Estate are based in the Douro Valley, Portugal and have grown grapes and produced wine since 1727. This Tawny Port has been matured for 6 to 8 years creating a rich, vibrant nutty wine with glorious red fruit characters.

Port of Leith Manzanilla Sherry

5

Edinburgh, Scotland //

This Manzanilla, selected by Port of Leith, is from Bodegas Baron, situated in the famous coastal town of Sanlucar de Barrameda. As with their Oloroso, this wine will be used to seasons some of the oak casks used for whisky maturation at Port of Leith Distillery. Very dry, with crisp citrus and nuttiness on the palate.

Port of Leith Oloroso Sherry

5

Edinburgh, Scotland //

Whisky and Sherry have for a long time been good friends so it make perfect sense that the Leith Distillery should release the very sherry (try saying that after a few) from the casks that will mature their yet to be distilled whisky. This Oloroso is from Bodegas Baron, who are situated in the famous coastal town of Sanlucar de Barameda. With a thoroughly modern approach to wine making in a very traditional industry they share these values with the Port of Leith Distillery.

Port of Leith Pedro Ximénez Sherry

5

Edinburgh, Scotland //

Produced by Bodegas Baron and matured in their Solera system before bottling, this is a classic PX full of rich dried fruit flavours. Incredibly rich flavours of raisins, figs and prunes, with deep, beguiling aromas of coffee and chocolate on the nose.