

OVER COCKTAILS

Paprika Spiced Gordal Olives

Spanish picante giant olives with flaked sea salt & extra virgin olive oil. (VE)

£5.00

Freedom Bakehouse

A selection of breads, including artisan sourdough from Freedom Bakery Glasgow, Gordal olives, EVOO & Pedro Ximenez vinegar & roasted tomato butter (V)

£6.50

Scottish Cold Cuts

Scottish charcuterie, Ayrshire salted beef, smoked Highland venison, duck rilette, grilled sourdough, homemade chutney & Belhaven smokehouse cheddar.

£18.00

5J Iberico Bellota Jamon

60g of the finest select Jamon de Pata Negra.

£22.00

Salmon Smokehouse Selection

Auchentoshan salmon, Glaswegian beetroot salmon & Belhaven hot salmon, dill cucumber pickle, potato and chive blinis & Scotch bannock bread. (P)

£18.00

Cumbræ Oysters

Six Cumbræ oysters, dressed with lemon & mignonette, Yuzu ponzu dressing. (P)

£20.00

Rockefeller Oysters

Six Rockefeller oysters, herbs, spinach cream sauce, topped with a light gratin crumb. (P)

£20.00



EXECUTIVE CHEF JEAN PAUL GIRAUD
@CommonsClubGla

V vegetarian **VE** vegan **P** pescatarian

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please inform your server of any allergies, intolerances, 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 our team. Whilst the utmost care will be taken, we cannot guarantee that there will not be traces of other products due to the nature of our production area.

THE BEGINNING

Watercress & Pear Soup

Blue cheese sabayon. (V) £7.00

Thai Soft Shell Crab

Crispy fried soft shell crab on a green papaya slaw, chilli lime dressing, micro herbs & toasted sesame. (P) £13.50

Pigs Cheek Tortellino

Handmade pasta, on a bed of chorizo ragu, truffle leek straw. £12.00

Tomato, Buckwheat & Feta Salad

Heritage tomato, light buckwheat grain, picante Gordal olives, crumbled barrel aged feta, micro herb, golden endive & pickled shallot.

Also available with vegan Greek cheese. (VE) £9.50

Hand-Dived Orkney Scallop

Orkney large king scallop, grilled boudin noir, sweet pepper emulsion & chorizo jam, citrus chive & Picualia olive oil. £14.00

Glaswegin Cured Belhaven Salmon

Compressed cucumber, sea buckthorn, G&T granita, pickled fennel, & bannock bread. (P) £13.00

Smoked Bone Marrow

Pickled girolle, cepe aioli, crispy shallots, pink peppercorn, & grilled freedom bakery sourdough £9.50

Nduja Scotch Egg

Nduja spiced pork, soft-boiled egg, smoked Virginia bacon crumb & cherry tomato & apple chutney £11.50



THE GRILL

All of our beef is provided by Gilmores Butchers who have been supplying the local community since 1946 specialising in Grass-fed Scottish beef minimum of 35 days matured, softening the texture of the meat while intensifying the flavour.

SINGLE CUTS

240g Tweed Valley Fillet	£40.00
300g Tweed Valley Rib Eye	£38.00
240g Tweed Valley Rump	£24.00

Served with triple-cooked hand-cut chips & your choice of sauces or butter.

Add Grilled Prawns £6, Add Grilled Bone Marrow £6

SAUCES

Green Madagascan Peppercorn Sauce
Chimichurri (VE)
Picos Blue
Bone Marrow Ketchup
Buffalo Sauce (V)

SHARING

500g Chateaubriand	£70.00
1.2KG Tomahawk Steak	£98.00
Iberico Select Presa Pork	£75.00
Whole Shetland Monkfish	£55.00

Served with a choice of two sides & sauces or butters.

Add Grilled Prawns £6 Add Grilled Bone Marrow £6

BUTTERS

Confit Garlic (V)
Lobster
Black Truffle & Parmesan
Mustard Paprika (V)
Horseradish (V)

Add another sauce or butter £3

SIDES

Honey Truffle Heritage Carrots (V)	£5.50
Rumbledethumps (V)	£5.50
Baby Caesar Salad (P)	£5.50
Triple Cooked Hand Cut Chips (V/VE)	£5.50
Truffle Parmesan French Fries	£5.50
Shallot Buttered Tender stem Sprouting Broccoli (V)	£5.50

The Not So Common Burger

Prime Scottish aged rump burger, topped with smoked Virginia streaky bacon, our smokehouse cheddar, brioche bun, beef tomato, house relish, skinny fries

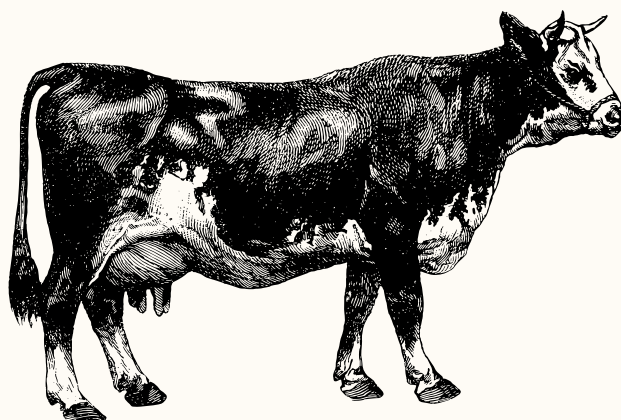
£17.00

&

Beetroot Crush Pattie

Vegan Beetroot burger, house relish, red onion chutney & grilled sheese, tomato and sliced avocado, vegan brioche bun, served with fries. (VE)

£16.00



MAINS

Belhaven Smokehouse Haddock Risotto

Flaked smoked haddock, sautéed leeks, smoked cream foam, poached egg & leek straw. (P)

£21.00

Hand-Rolled Gnocchi

Butternut squash puree, roasted squash, kale, candied pecans & truffle ricotta. (V)

£18.00

Cauliflower Shawarma

Pomegranate, puffed freekeh, crispy leaves & smoked tahini yoghurt. (VE)

£17.00

Miso Glazed Salmon Fillet

Edamame bean & umeboshi salad, seaweed soba gnocchi, scallop dashi & furikake. (P)

£26.00

Truffled Poached Chicken Breast

Glazed wing, Tunworth cheese & truffle pomme puree, sweetcorn & tarragon fritter & cavolo nero.

£23.00

Aberdeenshire Lamb Cutlets

Lamb pastilla, scented sautéed spinach, apricot puree & sun blushed tomato jus.

£32.00

Lobster Thermidor Ravioli

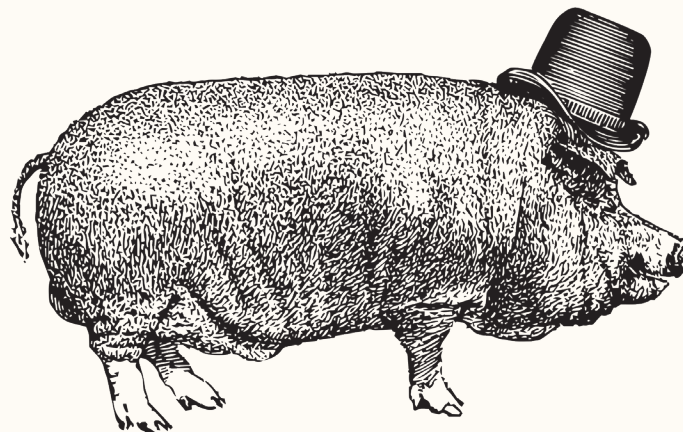
Handmade pasta filled with flaked grilled lobster & glazed with creamy thermidor sauce. (P)

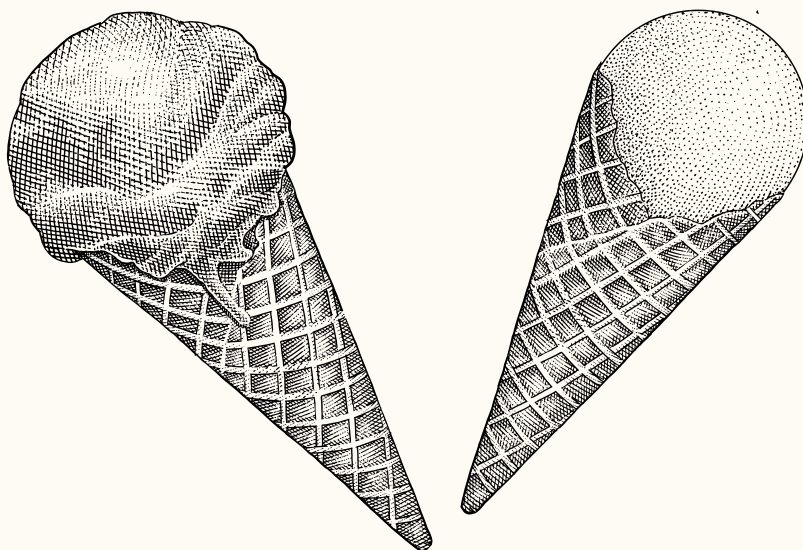
£29.00

North Atlantic Seared Hake

Grated tomato saffron & mussel stew, samphire & garlic Parisian potato. (P)

£22.00





SWEETS

Baked Lemon Curd

Sable biscuit, rhubarb & hibiscus, & lemon verbena meringue. (V)

£9.00

Continental or Scottish Cheese Selection

Charcoal crackers, oatcakes, truffle honeycomb, chutney & grapes. (V) Vegan sheese selection available.

£12.50

The “Commons” Knickerbocker Glory

Vanilla & rhubarb jam ripple ice cream, stuffed cookies, boozy berries, cherries, & CC biscuit. (V)

£9.00

Sticky Figgy Pudding

Confit fig, caramel sauce, Pedro Ximenez & fig leaf ice cream.

£9.00

Guanaja Chocolate Creameux

Pistachio brownie, everything raspberry, ruby macaron, raspberry sorbet. (V)

£9.00

Craquelin Choux Bun

Apple pie filling, pecan butter mousseline, candied pecans, Madagascan vanilla custard. (V)

£9.00