FOR THE TABLE

Homemade Bread V — *7*
crème fraîche

RAW BAR

3 / 6 / 12 Natural Oysters GF DF — *16 / 30 / 58*
shallot, Prosecco vinegar

John Gilmour Beef Tartare — *21*
potato terrine, crème fraîche, Exmoor caviar

Spicy Tuna Tartare DF — *18*
truffle mayonnaise, caviar, squid-ink tempura

Tobermory Smoked Sea Trout GF — *14*
grape, apple, pickled kohlrabi, Katy Rodger's yoghurt

STARTERS

Commons Club Terrine GF — *13*
corn-fed chicken, rabbit, leek, mushroom ketchup

Campbell's Haggis Croquettes — *10*
Monkey Shoulder whisky air, whipped potato, turnip crisps

Artichoke Soup GF V — *9*
chestnut, watercress, cep

Commons Club Caesar — *11*
charred romaine, quail's egg, anchovy tempura, aged Parmesan

Bao Bun Fried Chicken — *11*
gochujang, coriander, spring onion, lemon mayonnaise

Seared Pigeon Breast GF — *22*
blackberry, wilted spinach, chocolate, pigeon jus

Endive Salad GF — *12*
endive, Blue Murder, candied hazelnut, poached pear

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

FROM THE GRILL

LAND

Sirloin *(200g / 400g)* GF DF — *27 / 49*

Ribeye *(200g)* GF DF — *39*

Fillet *(180g)* GF DF — *46*

Rump *(250g)* GF DF — *31*

LARGE CUTS

Our steaks are a minimum of 700g, please check with the team what we have available for you today.

Beef Wellington for Two — *95*

Guest Cut — *MP*
today's selection, please ask the team

SEA

Sea Bass Fillets GF DF — *29*

Scottish King Scallops — *34*
hazelnut butter, cauliflower purée, pickled cauliflower

Loch Duart Salmon Steak On The Bone GF DF — *24*

Monkfish On The Bone GF DF — *36*

Half or Whole Scottish Lobster — *MP*

MAINS

Commons Club "Fish & Chips" — *23*
our signature interpretation

Steak Frites — *24*
peppercorn sauce, skinny fries

Wagyu Burger — *25*
house-made brioche burger bun, beef tomato, truffle mayonnaise, lettuce, fries

Corn-Fed Chicken Breast — *24*
spelt risotto, Alsace bacon, chicken jus

Crispy Fried Cauliflower VG — *18*
maple syrup, chilli, coriander, sesame

Open Wild Mushroom & Leek Lasagne V — *20*
poached duck egg, chive beurre blanc

SAUCES — *All 3*

Blue Murder Cheese Sauce / **Whisky Peppercorn Sauce**
Red Wine Jus GF / **Garlic Butter** GF / **Salsa Verde**

SIDES — *All 7*

Bitter Leaf Salad GF VG
mustard vinaigrette

Garlic Mashed Potatoes GF V

Skinny Fries
plain, or with Parmesan & rosemary

Heritage Tomato Salad GF VG
crispy shallots

Green Beans GF
pancetta, garlic oil

New Potatoes GF V
garlic & herb butter

Honey-Spiced Chantenay Carrots V

Tenderstem Broccoli V
chilli & garlic

Commons Club

Commons Club

At Commons Club, we start with great ingredients - and Scotland gives us plenty to play with.

Our menus follow the seasons and celebrate the best of Scottish land and sea, from just-landed coastal catches to generous cuts of Aberdeen Angus beef. We work closely with trusted local suppliers, including John Gilmour Butchers, who partner with Scottish farmers to deliver some of the finest sustainably farmed meat in the country.

The result? Honest, flavour-led food with a strong sense of place.
We care deeply about where things come from and how they're made - supporting local producers isn't a box we tick, it's the whole point.

Pair it with a great drink, settle in, and let us take care of the rest.
Slàinte to good food, good wine, and even better company.

[1] Slàinte (pronounced "slan-chuh") is a traditional Scottish Gaelic toast meaning "good health."

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 discretionary 12.5% service charge to your bill. 100% of all service goes to our staff. VAT is included at the standard rate.

