



THE CHEF'S TABLE

at Commons Club

It's Coming Home

THE CHEFS TABLE BY EMMA HANLEY

Welcome to the Chef's Table at Commons Club, where Chef de Cuisine Emma Hanley presents a culinary journey inspired by the richness of the British Larder. This menu celebrates the finest seasonal produce, showcasing the diverse landscapes and vibrant flavours of Britain's natural bounty. Each dish has been thoughtfully crafted to honour tradition while embracing creativity, ensuring a memorable dining experience that connects you to the heart of British cuisine.

Commons Club

Fitz NV

West Sussex, England

El Enemigo Semillon

Mendoza, Argentina

Balfour Skye's Chardonnay

Kent, England

Black Angus Cabernet Sauvignon

Victoria, Australia

Port of Leith Reserve Tawny Port

Edinburgh, Scotland

£55 per person

Amuse

*Wild mushroom forest tea
Fairy Cakes, Belhaven salmon, Exmoor Caviar*

Cured Orkney Scallop

Pear, turnip, jalapeno granita

Peterhead Market Monkfish

brown shrimp, pea & chips

Gilmour's 32 day dry aged striploin

or

Olive Fed British Wagyu ribeye (supplement £20)

horseradish, parsnips, beetroot, truffle jus

Commons Club Sticky Toffee Pudding

date & treacle cream, ginger clotted cream ice cream, toffee sauce

Petit Fours

*Lemon meringue pie, Cherry "Bakewell" Tart
Mulled wine jelly*

£75 per person

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