

## ON THE SIDE

All 7

**Bitter Leaf Salad** GF VG  
mustard vinaigrette

**Garlic Mash Potatoes** GF

**Skinny Fries**  
Parmesan & rosemary

**Heritage Tomato Salad** GF VG  
shallots, vinaigrette

**Green Beans** GF VG  
garlic oil, toasted almonds

**New Potatoes** GF V  
garlic, herb butter

**Homemade Bread** V  
crème fraîche

**Chantenay Honey Spiced Carrots** V  
pistachio dukkah

**Tenderstem Broccoli**  
chilli & garlic

### **SIGNATURE SUNDAY ROAST** **£20 PER PERSON**

Gilmour 32 Day Dry Aged Roast Sirloin  
roasted duck fat potatoes, honey roast  
carrots, roast parsnips, Yorkshire pudding,  
wilted greens, red wine jus

**AVAILABLE ON SUNDAY'S ONLY**

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.

## LUNCH MENU

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**@COMMONSCLUBEDI**

Commons Club

## STARTERS

**Crispy Fried Chicken** 7  
fried chicken, sriracha mayonnaise,  
sesame seeds, spring onion

**Leek & Potato Soup** **V** 6  
Isle of Mull cheddar crouton

**Commons Club Caesar** **GF** 11  
grilled romaine, quail eggs, anchovy  
tempura, Scottish aged Parmesan

**Salmon Board** 11  
cold-smoked & hot-smoked salmon,  
crème fraîche, brioche bread, capers

**Haggis Croquettes** 7  
whipped mashed potatoes,  
peppercorn sauce, turnip crisp

## MAINS

**Steak Frites** 18  
peppercorn sauce, fries

**Corn Fed Chicken Breast** 18  
mashed potatoes, red wine jus,  
charred tender stem broccoli

**Wagyu Burger** 16  
homemade brioche burger bun, beef  
tomatoes, truffle mayo, lettuce, fries

**Commons Club "Fish & Chips"** 16  
breaded fish and chips, homemade  
brown sauce

**Organic Pearl Grain** 14  
barley & spelt risotto, green asparagus,  
broad beans, preserved lemon

**CHOOSE ANY STARTER + MAIN FOR £24**

## FROM THE GRILL

### LAND

**Sirloin** (200g / 400g) **GF DF** 27 / 47

**Ribeye** (250g / 400g) **GF DF** 39 / 59

**Fillet** (180g) **GF DF** 41

**Rump** (250g) **GF DF** 29

### LARGE CUTS

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

**Beef Wellington for 2** 95

**Prime Rib on the Bone** **GF DF** 16 per 100g

**Porterhouse** **GF DF** 13 per 100g

### SEA

**Seabass Fillets** **GF DF** 29

**Scottish King Scallops** **DF** 22

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

**Lemon Sole** **GF DF** *MP*

**Half or Whole Scottish Lobster** **GF** *MP*  
butter and garlic sauce

### SAUCES

*All 3*

Blue Murder Cheese Sauce / Red Wine Jus **GF**

Peppercorn & Whisky / Garlic Butter **GF** /

Salsa Verde