



THE CHEF'S TABLE

at Commons Club

A journey to beautiful Scotland.

THE CHEFS TABLE BY EMMA HANLEY & DAN ASHMORE

Welcome to our Scottish menu, where we celebrate the rich culinary heritage of Scotland with a selection of traditional dishes and modern interpretations. Our menu is crafted to take you on a gastronomic journey through the rugged landscapes, vibrant cities, and coastal regions of this beautiful country. Whether you're a first-time visitor or a seasoned connoisseur, you'll find something to delight your taste buds.

Commons Club

Drinks Pairing

Auld Rivals

Mediterranean Adventure

Tartan Day Parade

Auld Alliance

Port of Leith

£55 per person

Amuse

*Crab roll, Handpicked white Scottish crab, warm brioche |
Haggis, caviar, horseradish*

Scallop

Pine, Edinburgh honey, pear

Turbot

Stuffed courgette flower, lobster bisque

Hebridean Hogget

Peas, sheep's curd, onion

Strawberries

White chocolate, Perthshire strawberries, basil

Petit Fours

Sea buckthorn sorbet cones | Blackberry pate de fruits

£75 per person

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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.