

# *Commons Club*



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## MID WEEK MENU

### TO START

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Chicken parfait eclair, black garlic, cherry, hazelnut.

Heritage tomato, mint, shiso, yuzu koshu & crowdie cheese. (v)

Loch Etive sea trout, green chilli, lime, coconut. (gf)

### TO FOLLOW

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Torched Scottish mackerel, buttermilk, asparagus, almond, green apple. (gf)

Risotto, Riso Galo, garden peas, wild garlic. (gf, v)

Lamb, peas, sheep's curd, charred onion.

### TO FINISH

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Peanut butter parfait, salt caramel, soft chocolate. (gf)

Coconut panna cotta, compressed mango, mango sorbet. (vg)

I J Mellis cheese apricot gel, charcoal crackers. One cheese of your choice

Two courses £30

Three courses £35

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#### GF GLUTEN-FREE | V VEGETARIAN | VG VEGAN

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.