



THE CHEF'S TABLE

at Commons Club

Commons Club

THE CHEFS TABLE BY EMMA HANLEY

No one knows your menu like the chef who created it. Take a front-row seat at Commons Club Kitchen and let Chef de Cuisine Emma Hanley take you through each of her seasonal inspired dishes.

£75 per person

Commons Club

Amuse Bouche
Market Oyster | Cured Trout | Smoked Beef Tartare | CC bread service

Mackerel
Mandarin, horseradish, daikon

Langoustine Custard
*Exmoor Caviar, crab French toast, Champagne mussel
& parsley emulsion*

Artichoke
*Jerusalem artichoke, wild mushrooms, Cacklebean hens egg
with summer truffle*

Lamb
Anchovy, asparagus & caramelised turnip

Shiso
Burnt meringue with sheep's milk yoghurt & raspberry

Petit Fours

add
Wine Pairing for £45

GF GLUTEN-FREE | V VEGETARIAN

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.