

Commons Club

WEEKEND LUNCH

2 COURSES / £24

STARTERS

Crab Fishcake Bon Bon

Maris Piper potatoes, remoulade

Chicken Popcorn

sesame seed, coriander, spring onion

Heritage Beetroot **V GF**

Scottish goat's cheese, candied walnuts, raspberry

MAINS

Commons Club "Fish & Chips"

our version

Steak Frites

peppercorn sauce, fries

Roasted Cauliflower **VG GF**

celeriac purée, puffed wild rice, saffron vinaigrette

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

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GF = GLUTEN FREE

VG = VEGAN

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 discretionary 12.5% service charge to your bill. 100% of all service goes to our staff. VAT is included at the standard rate.