

WEEKEND LUNCH

2 COURSES / £19

STARTERS

Commons Club Salmon Board

whisky cured smoked salmon, hot salmon, crème fraîche, crispy bread

Deep Fried Chicken

buttermilk dressing, spring onion, sesame seed

Goat Cheese

roasted beetroot, goat cheese, candied walnut, basil

French Onion Soup

Thistly Cross traditional cider, cheese crouton

Commons Club Salad

green leaves, orange, compressed apple and pistachio

MAINS

Roasted Corn-Fed Chicken

garlic mash potatoes, red wine jus

Steak Fritters

grilled sirloin beef steak fritters, skinny fries, peppercorn sauce

King Oyster Mushroom **VG GF**

charred radicchio, cauliflower, pine nuts, golden raisins

Fish & Chips

classic tempura hake with Commons Club tartare sauce

Celeriac Steak **VG GF**

chimichurri sauce, skinny fries

A TASTE OF SCOTLAND





GF = GLUTEN FREE

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