

# **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

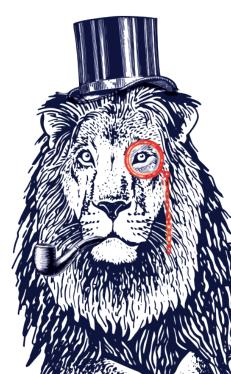
charred radicchio, cauliflower, pine nuts, golden raisins

## Fish & Chips

classic tempura hake with Commons Club tartare sauce

# Celeriac Steak vg gf

chimichurri sauce, skinny fries





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.