

*Commons Club*



# Commons Club

## PRELUDE

Artichoke, wild mushrooms, Cacklebean Egg, brioche crumb (v)	13
Belhaven smoked salmon, capers, crème fraîche, rye bread, lemon	16
Onion soup, Thistly Cross traditional cider, cheese croutons	9
Oyster, lemon & raspberry mignonette (gf)	5 each
Heritage beetroot, whipped tofu, candy walnuts, apple (vg, gf)	9

## FAMILY ROAST

Gilmour's 32 day dry aged roast sirloin, Yorkshire pudding, red wine jus	19
Whole poussin, miso mustard	17
Hake, brown shrimp, grilled cucumber, chive beurre blanc (gf)	16
Beef wellington, truffle, mushroom, bone marrow jus (for 2 people)	75
Scottish lobster, garlic butter (gf)	MP
Whole roast cauliflower, balsamic glaze, aged parmesan (vg, gf)	16

## TO THE TABLE

All our main courses are served with unlimited amount of  
Duck fat roasted potatoes, spiced carrots, seasonal vegetables and  
truffled cauliflower cheese

## FINALE

Fig leaf panna cotta, pine, blackberry, wild honey (v)	7
Apple Tart Tartin, burnt butter ice cream, cider caramel, strudel crumb (v)	11
Caramelised pineapple, tiger milk, mango & lime salsa, coconut sorbet (vg, gf)	8
IJ Mellis Cheese, Isle of Mull seaweed chutney, bramble gel & fruit bread	16

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