

FOR THE TABLE

Commons Bread <b>V</b> salsa verde, mascarpone, dill	6
Oyster <b>GF</b> raspberry vinegar, lemon	5 each
Charcoal Grilled Corn Ribs <b>GF</b> seafood bisque	7
Haggis Bon Bons whisky mayo	7
Olives & Truffle <b>VG GF</b>	5

TO START

Loch Dower Smoked Salmon capers, black olives crumb, crème fraîche	14
Chicken Liver orange gel, brioche, candied walnut	11
Tempura Prawns black garlic aioli, spring onion	18
Spicy Tuna Tartare avocado, crispy onion, sesame seed	16
Crispy Chicken sheeps milk yoghurt, hazelnut, smoked BBQ	12
Smoked Aged Scottish Beef Tartare whipped egg yolk, truffle	17
Goat Cheese <b>V GF</b> basil, raspberry, buttermilk dressing, baked celeriac	12
Shetland Mussels <b>GF</b> pickled lemon, parsley, beurre blanc	14
Heritage Roasted Beetroot Carpaccio <b>VG GF</b> orange, beetroot gel, compressed apple, pistachio	12
Leek and Potato Soup <b>V</b> Isle of Mull cheddar crouton	9



THE MAIN EVENT

Steak Frites <b>GF</b> chimichurri sauce, skinny fries	24
Commons Club “Fish & Chips” our version	20
The Slider smashed Aberdeen Angus beef, challah bun, truffle mayo, beef tomatoes, Applewood cheddar, truffle puff potatoes	19
Corn-Fed Chicken Breast stovie bon bon, peppercorn & whisky sauce, kale	21
Sea Bream <b>GF</b> confit vegetables, butter & chives sauce	23
King Oyster Mushroom <b>VG GF</b> charred radicchio, cauliflower, pine nuts, golden raisins	18
Celeriac Steak <b>VG GF</b> chimichurri sauce, skinny fries	17

FROM THE GRILL

Gilmour Strip Loin (200g) <b>GF</b> peppercorn sauce, house salad	30
Loch Tay Salmon Steak (200g, on the bone) <b>GF</b> garlic butter, house salad	25
Scottish Lobster <b>GF</b> garlic butter, house salad, fries	half 35 / full 69
Orkney Scallops <b>GF</b> caviar & Champagne sauce	32
Native Breed Pork Chop (350g) peppercorn sauce, house salad	31

SPECIALS OF THE WEEK TO SHARE

Garnished with any two sides of your choice and a selection of red wine jus, peppercorn sauce, garlic butter

MONDAY	Highland Venison Saddle (700g)	70
TUESDAY	Donald Russell Rack of Lamb (500g)	80
WEDNESDAY	Gilmour 28 Day Côte de Boeuf (700g)	130
THURSDAY	Chateaubriand (500g)	120
FRIDAY	Fruits de Mer Platter	MP
SATURDAY	Beef Wellington	90
SUNDAY	Gilmour 32 Day Dry Aged Roast Sirloin Yorkshire pudding	40

ON THE SIDE

Hispi Cabbage <b>VG GF</b> coriander, chilli	5
Confit Garlic Mash Potatoes <b>V GF</b>	5
Cajun Fries <b>V GF</b>	6
Charred Baby Gem <b>GF</b> Caesar dressing, anchovies	6
Green Beans <b>VG GF</b> shallot dressing	5
Isle of Wight Tomato & Pesto Salad <b>V GF</b>	8
Potato Terrine <b>V GF</b> cheddar, garlic	6



Commons Club



# Commons Club

At Commons Club, right here in the heart of Victoria Street, we believe the best dishes start with the finest ingredients, and there's nothing quite like what Scotland has to offer.

We're proud to use exceptional local produce, from Loch Dowar smoked salmon to the freshest seasonal catches and quality cuts like our Aberdeen Angus beef - specially selected from John Gilmour Butchers, who work closely with Scottish farmers to supply some of the finest sustainably farmed meat in the country. It's not just about flavour, but about supporting local producers and doing things the right way, which we take seriously here.

Our dedicated team takes pride in making every visit welcoming and memorable, serving up the true taste of Scotland with care and attention.

Chef de Cuisine, Emma Hanley, ensures every dish reflects the natural beauty and rich heritage of our country, crafted with skill and genuine respect for quality.

We invite you to settle in, enjoy, and say slàinte to good food, good wine, and good company.

*<sup>1</sup> Slàinte (pronounced "slan-chuh") is a traditional Scottish Gaelic toast meaning "cheers" or "good health."*

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

