

Commons Club

Wednesday 14th - Sunday 18th February 2024

Elevate your dining experience with our special creations, as we toast to love and exquisite cuisine

"FOOD IS SYMBOLIC OF LOVE WHEN WORDS ARE INADEQUATE"
ALAN D. WOLFELT

Scallop
Hand dived Orkney scallop, caviar, celeriac, tonka bean purée, apple, smoke 19

Beef Wellington (to share)
mushroom duxelles, caramelised turnip, red wine sauce, winter Perigord truffle and brie dauphinoise potatoes, Commons Club garden salad 75

Oven Roasted Plaice on the bone (to share)
keta, capers, lemon, brown shrimp butter, new parsley baby potatoes, Commons Club garden salad 65

Pear & Chocolate
70% chocolate crèmeux, tahini, pear sorbet (v, gf) 9

Love Potion
Pâtes de fruits, served with a special concoction curated by our Head of Mixologist Leon Back inspired by Romeo & Juliet 20

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.