SIDES

All 7

Bitter Leaf Salad GF VG
mustard vinaigrette

Garlic Mashed Potatoes GF V

Skinny Fries
plain, or with Parmesan & rosemary

Heritage Tomato Salad GF VG
crispy shallots

Green Beans GF
pancetta, garlic oil

New Potatoes GF V
garlic & herb butter

Honey-Spiced Chantenay Carrots V

Tenderstem Broccoli V
chilli & garlic

SIGNATURE SUNDAY ROAST
£23 PER PERSON

Gilmour 32 Day Dry Aged Roast Sirloin
roasted duck fat potatoes, honey roast carrots, roast parsnips, Yorkshire pudding, wilted greens, red wine jus

AVAILABLE ON SUNDAYS ONLY

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.

Commons Club

LUNCH MENU

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@COMMONSCLUBEDI

STARTERS

Crispy Fried Chicken *7*
fried chicken, sriracha mayonnaise, sesame seeds, spring onion

Artichoke Soup GF V *6*
chestnut, watercress, cep

Commons Club Caesar *11*
grilled romaine, quail eggs, anchovy tempura, aged Parmesan

Salmon Board *11*
cold-smoked & hot-smoked salmon, crème fraîche, brioche bread, capers

Haggis Croquettes *7*
whipped mashed potatoes, peppercorn sauce, turnip crisp

MAINS

Steak Frites *19*
peppercorn sauce, skinny fries

Corn-Fed Chicken Breast *12*
spelt risotto, Alsace bacon, chicken jus

Wagyu Burger *18*
homemade brioche burger bun, beef tomatoes, truffle mayo, lettuce, fries

Commons Club "Fish & Chips" *18*
breaded fish and chips, homemade brown sauce

Crispy Fried Cauliflower VG *18*
maple syrup, chilli, coriander, sesame

CHOOSE ANY STARTER & MAIN FOR £24

FROM THE GRILL

LAND

Sirloin *(200g / 400g)* GF DF *27 / 49*

Ribeye *(200g)* GF DF *39*

Fillet *(180g)* GF DF *46*

Rump *(250g)* GF DF *31*

LARGE CUTS

Our steaks are a minimum of 700g, please check with the team what we have available for you today.

Beef Wellington for Two *95*

Guest Cut *MP*
today's selection, please ask the team

SEA

Sea Bass Fillets GF DF *29*

Scottish King Scallops *34*
hazelnut butter, cauliflower purée, pickled cauliflower

Loch Duart Salmon Steak On The Bone GF DF *24*

Monkfish On The Bone GF DF *36*

Half or Whole Scottish Lobster *MP*

SAUCES *All 3*

Blue Murder Cheese Sauce / Red Wine Jus GF
Whisky Peppercorn Sauce / Garlic Butter GF
Salsa Verde

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN