

## ON THE SIDE

Bitter leaf salad, mustard vinaigrette (gf, vg)	6
Smoked ratte & violet potatoes, crème fraîche, black garlic vinaigrette, chives	8
Heritage honey spiced carrots, pistachio dukkah (vg, gf)	9
Garlic mash potatoes (v, gf)	7
Purple sprout broccoli, confit lemon, brown butter yoghurt, sourdough crumb	9
Common's Club Caesar salad	11



## JOIN US AT THE CHEF'S TABLE

Enjoy an evening at our Chef's Table and experience the finest Scottish produce delivered with global influence, exquisitely matched with wines selected by our team.

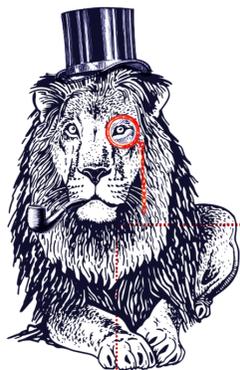
# Commons Club

Embracing the essence of Scottish terroir is paramount in culinary pursuits, as the quality of ingredients profoundly influences the flavour and authenticity of dishes. Utilising premium Scottish produce, renowned for its purity and exceptional taste, not only enhances the gastronomic experience but also supports local farmers and sustainable practices, something that we pride ourselves in Commons Club.

From succulent Highland venison to the finest white plaice from pristine Scottish waters, these ingredients encapsulate the natural beauty of home country, fostering a connection between plate and place.

By prioritising the use of high-quality Scottish ingredients, Chef de Cuisine, Emma celebrates a commitment to excellence, ensuring each bite is a tribute to the country's rich culinary heritage.

CHEF DE CUISINE, EMMA HANLEY



## FOR THE TABLE

The Company Bakery sourdough, Edinburgh cultured butter  
9

Gordal olives (gf, vg)  
4

Oyster, lemon & raspberry mignonette (gf)  
5 each

Fruits de mare (gf)  
Yellow fin torched tuna, Cumbrae oysters, scallops, crevette, crab claw  
Yuzu ponzu, lemon mayo, garlic butter  
MP

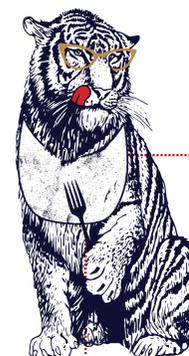
The 1295 Caviar Company, blinis, Katy Rodger's crème fraîche, chives & egg  
Vintage Baerii 10g  
70  
Sturia 15g  
80

## TO START

Hand - carved 'Black Label' Jamon Iberico de Bellota (30g/60g)	16/32
Chicken liver parfait eclairs	14
Baked Tarbert scallop, champagne velouté, caviar (gf)	21
Loch Etive sea trout, green chilli, lemon, coconut (df, gf)	15
Heritage tomatoes, whipped anchovy (gf)	12
Artichoke, wild mushrooms, Cacklebean Egg, brioche crumb (v)	11
Yellow fin torched tuna, yuzu ponzu, pickled shallot, butterfly sorrel, caviar (gf, df)	19
Smoked beef tartare, warm bone marrow, crispy onions, capers, tarragon truffle emulsion (df)	16

## MAIN EVENT

Steak frites, Aberdeen Angus sirloin, skinny fries, peppercorn sauce	26
Lamb loin, charred onions, peas, sheep's curd (gf)	27
Corn fed chicken breast, haggis croquettes, spinach, Aberfeldy 12 whisky air	28
Commons Club fish & chips, our version	24
Halibut, chicken butter sauce, brown shrimp, macadamia, roast cucumber (gf)	28
Home made linguine, Scottish half lobster, cherry tomatoes, bisque, wild soft herbs	59
Roast butter squash, basil, goat's curd, fried sage, toasted pine nuts (v, gf)	16
Risotto, Riso Galo, garden peas, wild garlic (v)	18
Graffiti aubergine, tahini, crispy chilli, onion (vg)	26



## FROM THE GRILL

Catch of the Day (gf)  
MP

Native breed pork chop (gf)  
34

Gilmour's 32day dry aged beef (gf)  
Ribeye 200gr  
40

Venison saddle (gf)  
32

Beef Wellington (to share)  
95

All signatures dishes are garnished with Commons Club mixed leaf salad  
one sauce of your choice  
red wine jus, miso mustard, peppercorn sauce, Café de Paris butter

## 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.