

TO FINISH

Peanut butter parfait, salt caramel, soft chocolate (gf)	10
Coconut panna cotta, BBQ banana, macadamia, miso caramel (gf, vg)	8
Mango granita, mango sorbet, passionfruit cream, almond sponge	12
Poached rhubarb, white chocolate, candy ginger	9
IJ Mellis Cheese, apricot gel, charcoal crackers, Scottish oatcakes	25



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

The Company Bakery sourdough, Edinburgh cultured butter	9
Gordal olives (gf, vg)	4

TO START

Hand - carved 'Black Label' Jamon Iberico de Bellota (30g/60g)	16/32
Chicken liver parfait eclairs, black garlic and honey, hazelnut, cherry	14
Baked Tarbert scallop, champagne velouté, caviar (gf)	21
Loch Etive sea trout, green chilli, lemon, coconut (df, gf)	15
Heritage tomatoes, whipped anchovy, shiso, mint, yuzu kosho (gf)	12
Artichoke, wild mushrooms, Cacklebean Egg, brioche crumb (v)	11

RAW BAR

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
Fruits de mare (gf)	
Yellow fin torched tuna, Cumbrae oysters, scallops, crevette, crab crawl	
Yuzu ponzu, lemon mayo, garlic butter	65
The 1295 Caviar Company, blinis, Katy Rodger's crème fraîche, chives & egg	
Vintage Baerii 10g	70
Sturia 15g	80
Oyster, lemon & raspberry mignonette (gf)	5 each

ON THE SIDE

Bitter leaf salad, mustard vinaigrette (gf, vg)	6
Smoked ratte & violet potatoes, crème fraîche, black garlic vinaigrette, chives	9
Heritage honey spiced carrots, pistachio dukkah (vg, gf)	12
Garlic mash potatoes (v, gf)	7
Purple sprout broccoli, confit lemon, brown butter yoghurt, sourdough crumb	12
Grilled baby Romaine, whipped anchovies, pancetta, aged parmesan	13



SIGNATURE CUTS

Venison saddle (gf)	32
Chateaubriand (gf)	7oz 42
	21oz 118
Tomahawk steak (gf)	38 oz 149
Native breed pork chop (gf)	34
Beef Wellington (to share)	95

All signature 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

FROM THE LAND

Lamb loin, charred onions, peas, sheep's curd (gf)	28
Corn fed chicken breast, haggis croquettes, spinach, Aberfeldy 12 whisky air	27
Barbary duck breast, salt baked beetroot, bramble, shallot, Jerusalem artichoke, truffle (gf)	38
Sea trout, celeriac, burnt apple, buttermilk dill, keta (gf)	25
Halibut, chicken butter sauce, brown shrimp, macadamia, roast cucumber (gf)	28
Home made linguine, Scottish half lobster, cherry tomatoes, bisque, wild soft herbs	59

FROM THE SEA

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

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.