

Commons Club

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

PRELUDE

Artichoke, wild mushrooms, Cacklebean Egg, brioche crumb (v)	11
Hot smoked salmon , beetroot gravlax, cold smoked salmon, horseradish crème fraîche (gf)	16
Onion soup, Thistly Cross traditional cider, cheese croutons	8
Oyster, lemon & raspberry mignonette (gf)	5 each
Heritage tomatoes, whipped anchovy, shiso, mint, yuzu kosho	12

FAMILY ROAST

Gilmour's 32 day dry aged roast sirloin, Yorkshire pudding, red wine jus	25
Roasted half chicken, lemon, chilli, garlic (gf, df)	22
Hake, brown shrimps, grilled cucumber, chicken butter sauce (gf)	24
Clay oven roasted monkfish tail on the bone, chive beurre blanc (gf)	22
Risotto, Riso Galo, garden peas, wild garlic (v)	18
Graffiti aubergine, tahini, crispy chilli, onion (vg)	19

TO THE TABLE

All our main courses are served with unlimited amount of Duck fat roasted potatoes, spiced carrots, seasonal vegetables and truffle cauliflower cheese

FINALE

Peanut butter parfait, salt caramel, soft chocolate (gf)	10
Mango granita, mango sorbet, passionfruit cream, almond sponge	12
Coconut panna cotta, BBQ banana, macadamia, miso caramel (gf, vg)	8
IJ Mellis Cheese, apricot gel, charcoal cracker, oat cakes	15

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 you bill. 100% of all service goes to your staff. VAT is included at the standard rate.