



# THE CHEF'S TABLE

at Commons Club

A journey to beautiful France.

  
french caviar

  
**RÉMY COINTREAU**  
Terroir, people and time

## THE CHEFS TABLE BY EMMA HANLEY & DAVIDE DALLE AVE

Welcome to our French menu, where we celebrate the rich culinary heritage of France with a selection of traditional dishes and modern interpretations. Our menu is designed to take you on a gastronomic journey through the picturesque countryside, charming villages, and bustling cities of this beautiful country. Whether you're a first-time visitor or a seasoned connoisseur, you'll find something to delight your taste buds.

# Commons Club

## Classic Pairing

*Telmont Réserve Brut*

*Château La Nerthe White Clos de Beauvenir Châteauneuf du Pape*

*La Chablisienne Chablis Grand Cru Château Les Grenouilles*

*Pastourelle de Clerc Milon Pauillac 2016*

*Château Grand Jauga, Sauternes*

*£45 per person*

## Modern Pairing

*Telmont Réserve Brut*

*Château La Nerthe White Clos de Beauvenir Châteauneuf du Pape*

*Between the Sheets  
Rémy Martin VSOP, aged rum, Cointreau, white vejus*

*Pastourelle de Clerc Milon Pauillac 2016*

*Vieux Carrie  
Rémy Martin 1738, Dom Benedictine,  
Château Grand Jauga Sauternes wine, Angostura Bitters*

*£55 per person*

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## Tartare de bœuf, rôsti de pommes de terre, truffe, caviar 1295 Company

*Beef tartare, potato rosti, truffle, 1295 caviar Company*

## Soupe à l'oignon

*French onion soup*

## Pain brioché maison, beurre de culture d'Édimbourg monté

*House made brioche loaf, whipped Edinburgh cultured butter*

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## Terrine de maquereau / fenouil / tomates confit / sauce bouillabaisse

*Mackerel & fennel terrine, confit tomatoes, bouillabaisse sauce*

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## Sole au vin jaune / épices / coquillages

*Sole, fino sherry, spices, shellfish*

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## Boeuf Rossini / foie gras / truffe d'été / girolles

*Beef fillet, foie gras, summer truffle, girolles*

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## Paris-Brest au caramel salé

*Paris Brest, praline cream*

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## Petit Fours

*Macarons*

*£75 per person*

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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.