

ON THE SIDE

A little something extra to elevate your meal.

Commons garden salad. (vg)	5
Chicory, compressed melon, tofu, raspberry. (vg)	6
Commons Club dauphinoise potatoes with Scottish Brie & truffle.	9
Pickled vegetables, smoked yogurt, seeds. (v)	6

TO FINISH

Fig leaf Panna Cotta, wild honey, pine & blackberries.	9
Pineapple, Madagascan pepper & coconut. (vg)	9
Baked meringue, sheep's milk yoghurt cream & rhubarb.	9
Peanut butter parfait, salt caramel & soft chocolate.	9
IJ Melis Cheese, served with Isle of Mull seaweed chutney, bramble gel & Arran oat cakes.	16

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.

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.



CHEF DE CUISINE, EMMA HANLEY

Showcasing the best of Scottish larder, featuring influence and nostalgia from her travels, Chef de Cuisine Emma Hanley is proud to present the Summer edition of Commons Club.

The Company Bakery Sourdough, Edinburgh cultured butter & Gordal olives (v)
7.5

Hand-carved 'Black Label' Jamon Iberico de Bellota (30g/60g)
15/30

Belhaven Smoked Salmon, rye bread, capers, crème fraiche & lemon.
22 per 130g

Exmoor Caviar Blinis, with Katy Rodger's crème fraiche, chives & egg (10g/30g)
7.5/190

Oysters, with lemon & raspberry mignonette
5 each

Fried Chicken & Caviar
12

TO START

Crudo of Seasonal Raw Vegetables, Katy Rodgers Crowdie cheese with green spring onion oil & kombu. (v)	9
Cured Scottish Mackerel, mandarin dashi, horseradish crème fraiche & daikon.	15
Smoked Beef Tartare, clam mayonnaise & mustard stem.	19
Jerusalem Artichoke, Cacklebean Hen's egg, wild mushrooms & summer truffle. (v)	15
Commons Caesar, Langoustines, chicken skin, lettuce emulsion, pancetta & anchovies.	27
Heritage Tomatoes, tofu & yuzu koshu compressed melon. (vg)	15

TO FOLLOW

Comte Tartlet, wild herb salad & black olive crumb. (v)	19
Spelt & Barley Risotto, wild mushrooms, roasted macadamias. (v/vg)	24
Roasted Scottish Lobster Thermidor.	market price
Day Boat Fish, asparagus, garden peas & buttermilk herb dressing.	market price
Halibut, burnt butter dashi, watercress & smoked mussels.	32
Roast Chicken, black pudding, tarragon & spinach.	26
32-Day Dry-Aged Scottish Beef, charcoal mash potato, charred leek & kohlrabi.	38
Squid Ink Linguini, clams, keta & sea purslane.	28

Commons Club