

Commons Club



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PRE THEATRE MENU 17:00 TILL 19:00

TO START

Duck parfait eclair, black garlic, bitter orange

House made wild garlic crumpet, Katy Rodgers crème fraîche, salmon roe

Burrata, charred endive, peach, walnut (v)

TO FOLLOW

Torched Scottish mackerel, buttermilk, asparagus, almond, green apple

Lamb, peas, sheep's curd, charred onion

Arborio risotto, mix wild mushroom, macadamia nuts (vg)

TO FINISH

Salt caramel tart clotted cream, smoked maple

Perthshire Strawberries, pink pepper, meringue cream, basil (v)

I J Mellis cheese, bramble gel, charcoal crackers

two course 30

three course 35

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