

RAW BAR

3 / 6 / 12 Natural Oysters **GF DF** 12 / 24 / 48
raspberry vinegar, lemon

John Gilmour Beef Tartare 18
warm bone marrow, crispy onions, capers,
tarragon-truffle emulsion

Spicy Tuna Tartare 17
truffle mayo, caviar, ink tempura

Scottish Smoked Salmon 14
crème fraîche, dill, homemade brioche bread

STARTERS

Crab Fishcake Bon Bon 14
Maris Piper potatoes, remoulade

Campbells Haggis Croquettes 12
Monkey Shoulder whisky air, whipped mash potatoes,
turnip chips

Leek & Potato Soup **v** 9
Isle of Mull cheddar crouton

Commons Club Caesar 11
grilled romaine, quail eggs, anchovy tempura,
Scottish aged Parmesan

Chicken Popcorn 11
sesame seed, coriander, spring onion

Artichoke **v** 9
wild Scottish mushroom, Cacklebean egg, brioche crumb

Heritage Beetroot **GF V** 10
Scottish goat's cheese, candied walnuts, raspberry

FROM THE GRILL

LAND

Striploin (200g / 400g) **GF DF** 26 / 45

Ribeye (250g / 400g) **GF DF** 39 / 59

Fillet (180g) **GF DF** 41

Rump (250g) **GF DF** 29

LARGE CUTS

Our steaks are a minimum of 700g, please check with
the team what we have available for you today.

Beef Wellington for 2 95

Prime Rib on the Bone **GF DF** 16 per 100g

Porterhouse **GF DF** 13 per 100g

SEA

Seabass Fillets **GF DF** 29

Scottish King Scallops **DF** 22

Loch Duart Salmon Steak On The Bone **GF DF** 24

Lemon Sole **GF DF** *MP*

Half or Whole Scottish Lobster **GF DF** *MP*

MAINS

Commons Club "Fish & Chips" 21
our version

Steak Frites 22
peppercorn sauce, fries

Wagyu Burger 25
homemade brioche burger bun, beef tomatoes,
truffle mayo, lettuce, fries

Corn Fed Chicken Breast 24
haggis bon bon, wilted spinach, Monkey Shoulder whisky,
red wine jus

Roasted Cauliflower **GF VG** 18
celeriac purée, puffed wild rice, saffron vinaigrette

Free-Range Duck Egg Ravioli **v** 19
Scottish ricotta, wild mushrooms

SAUCES

Blue Murder Cheese Sauce / Peppercorn & Whisky 3
Red Wine Jus **GF** / Garlic Butter **GF** / Salsa Verde

ON THE SIDE

Bitter Leave Salad **GF VG** 7
mustard vinaigrette

Garlic Mash Potatoes **GF** 7
Homemade Bread **v**
crème fraîche

Skinny Fries 7
Parmesan & rosemary

Heritage Tomato Salad **GF VG** 7
shallots, vinaigrette

Green Beans **GF VG** 7
garlic oil, toasted almonds

Bone Marrow 7
caramelised red onion,
crispy shallots

Commons Club

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

Commons Club

At Commons Club, we start with great ingredients - and Scotland gives us plenty to play with.

Our menus follow the seasons and celebrate the best of Scottish land and sea, from just-landed coastal catches to generous cuts of Aberdeen Angus beef. We work closely with trusted local suppliers, including John Gilmour Butchers, who partner with Scottish farmers to deliver some of the finest sustainably farmed meat in the country.

The result? Honest, flavour-led food with a strong sense of place. We care deeply about where things come from and how they're made - supporting local producers isn't a box we tick, it's the whole point.

Pair it with a great drink, settle in, and let us take care of the rest. Slàinte to good food, good wine, and even better company.

¹ Slàinte (pronounced "slan-chuh") is a traditional Scottish Gaelic toast meaning "good health."

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 discretionary 12.5% service charge to your bill. 100% of all service goes to our staff. VAT is included at the standard rate.

