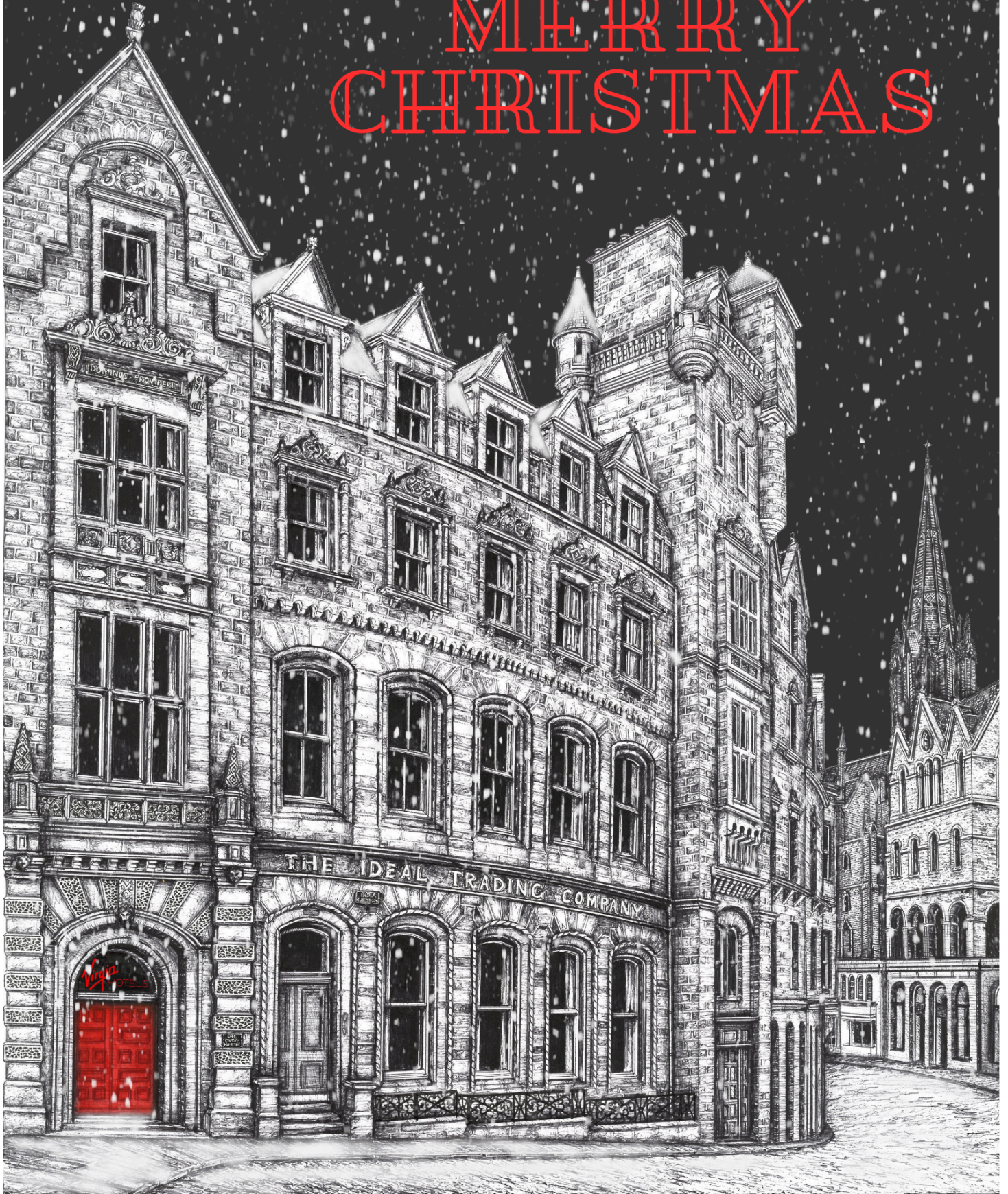


SO HERE IT IS

MERRY CHRISTMAS



Commons Club

CHAMPAGNE & CANAPES

Veuve Clicquot festive cocktail
(non alcoholic option available upon request)

Yellow fin tuna crudo, yuzu ponzu, truffle aioli, caviar
Beef fillet tartare, tarragon emulsion
House made warm brioche loaf, whipped Edinburgh cultured butter

TO START

Orkney hand dive scallop
champagne velouté, Exmoor caviar, dill emulsion (gf)

TO FOLLOW

House made ravioli
truffled ricotta & wild herb, sweet paprika, basil (v)

MAIN

Roast British turkey
pancetta, sage and onion stuffing, creamed parsnip, charred shallots,
brussels sprouts, duck fat roast potatoes

THE AFTER

Cloutie dumpling
sticky toffee pudding, salt caramel, hand churned Madagascar vanilla ice cream (v)

TO FINISH

I. J. Mellis cheeseboard
selection of continental cheeses, chutney, oatcakes

165 PER PERSON

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.