

Commons Club



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MIDWEEK MENU

MONDAY - THURSDAY

PENICILLIN HIGHBALL - 15

BenRiach 10yr, BenRiach 10yr Smoke, wildflower honey, ginger, Crème de Pêche, Rapsallion
Ginger Ninja

TO START

Duck parfait éclair, black garlic, bitter orange

House made 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 (v)

Two courses 30

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