

TO FINISH

Apple Tart Tartin, burnt butter ice cream, cider caramel, strudel crumb (v)	11
Fig leaf panna cotta, pine, blackberry, wild honey (v)	7
70% chocolate crèmeux, port braised damsons, plum sorbet (gf)	9
Caramelised pineapple, tiger milk, mango & lime salsa, coconut sorbet (vg, gf)	8
IJ Mellis Cheese, bramble gel, charcoal crackers, Scottish oatcakes	22



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.

Commons Club

Embracing the essence of Scottish terroir is paramount in culinary pursuits, as the quality of ingredients profoundly influences the flavour and authenticity of dishes. Utilising premium Scottish produce, renowned for its purity and exceptional taste, not only enhances the gastronomic experience but also supports local farmers and sustainable practices, something that we pride ourselves in Commons Club.

From succulent Highland venison to the finest white plaice from pristine Scottish waters, these ingredients encapsulate the natural beauty of home country, fostering a connection between plate and place.

By prioritising the use of high-quality Scottish ingredients, Chef de Cuisine, Emma celebrates a commitment to excellence, ensuring each bite is a tribute to the country's rich culinary heritage.

CHEF DE CUISINE, EMMA HANLEY

The Company Bakery sourdough, Edinburgh cultured butter, Gordal olives (v) 9

TO START

Hand - carved 'Black Label' Jamon Iberico de Bellota (30g/60g) 15/30
 Duck parfait choux, black garlic, bitter orange 11
 Baked Tarbert scallop, champagne velouté, caviar (gf) 19
 Loch Etive sea trout, green chilli, lemon, coconut (gf) 15
 Heritage beetroot, whipped tofu, candy walnuts, apple (vg, gf) 9
 Romanesco veloute, sheep's curd, cavolo nero (v, gf) 12

RAW BAR

Crudo seabream, seven spice, mandarin dashi, daikon (gf) 15
 Beef tartare, fried purslane, oyster cream, chive 14
 Roast shellfish platter (gf)
 oyster, scallop, Shetland mussels, crab claws, crevettes, clams 70
 add lobster 35
 Caviar, blinis, Katy Rodger's crème fraiche, chives & egg
 Exmoor Cornish Salted Baerii 10g 75
 The 1295 Caviar Company Sturia 15g 90
 Oyster, lemon & raspberry mignonette (gf) 5 each

ON THE SIDE

Commons garden salad (vg, gf) 6
 Jersey Royal hasselback potatoes, seaweed butter 9
 Heritage honey spiced carrots, pistachio dukkah (vg, gf) 8
 Garlic mash potatoes (v, gf) 7
 Isle of Mull cheddar, cauliflower cheese, truffle (v) 8
 Grilled baby Romaine, whipped anchovies, pancetta, aged parmesan 11



SIGNATURE CUTS

Lamb rack (gf) 35
 32 day dry aged beef strip loin (200gr) (gf) 42
 Gilmour's Guest Cut (gf) MP
 Native breed Tomahawk pork (350gr) (gf) 32
 Beef Wellington (to share) 75

All signature dishes are garnished with two sides of your preference and one sauce of your choice
 miso mustard, red wine jus, anchovy butter

FROM THE LAND

Commons Club Jacob's larder, short rib & bone marrow pie 35
 Corn fed chicken breast, haggis croquettes, spinach, Aberfeldy 12 whisky air 27
 Highland venison, salt baked heritage beetroot, bramble, charred shallot, Jerusalem artichoke, black winter truffle jus (gf) 30

FROM THE SEA

Whole plaice on the bone, Arbroath smokie fish caramel, sea vegetables, Araenkha (gf) MP
 Halibut, chicken butter sauce, brown shrimp, macadamia, roast cucumber (gf) 26
 Home made linguine, Scottish half lobster, cherry tomatoes, bisque, wild soft herbs 51

FROM THE FARM

Roast butter squash, basil, goat's curd, fried sage, toasted pine nuts (v, gf) 16
 Sweet corn risotto, chanterelles, winter truffle (v, gf) 22
 Artichoke, wild mushrooms, Cacklebean Egg, brioche crumb (v) 13

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.