



THE CHEF'S TABLE

at Commons Club

Edinburgh, Scotland

An Ode to the Scottish Larder

THE CHEFS TABLE BY EMMA HANLEY

This menu marks a homecoming of sorts — to a city where tradition and terroir meet innovation and heart. Edinburgh is more than Emma's current home; it's where she fell in love with the rhythm of the seasons, the richness of the land, and the stories told through Scotland's unparalleled ingredients.

From the icy depths of the North Sea to the heathered hills of the Highlands, this journey showcases the abundance of Scotland's natural larder — its sweet, briny crab and succulent langoustines, its deep-flavoured venison, smoky delicacies, and the soul-warming character of its whiskies.

Each dish is a tribute to the craft and character of this land: precise, bold, and unmistakably Scottish — brought to life through Emma's own lens of curiosity and reverence.

This is not just a menu; it's an exploration of place, memory, and flavour.

Commons Club

Forth Bridge

*Belvedere Vodka, Yuzushu Sake, Tiptree Lemon Curd,
Coconut*

Dr. Konstantin Frank Gewürztraminer

Finger Lakes, USA

Balfour Skye's Chardonnay

Kent, England

St Hallett Butcher's Cart Shiraz

Barossa, Australia

Ruinart Rosé NV

Champagne, France

£55 per person

Amuse

*Angus cow beef tartare, tarragon emulsion and caper
Scottish crab doughnut, langoustine crème fraîche*

Mackerel

Green apple, almond, elderflower, buttermilk

Halibut

Arbroath smokie caramel, champagne, caviar, coastal sea vegetables

Highland Venison

Celeriac, haggis, pickled blackberry, apricot, wild garlic & venison tartare cigar

Dalmore Cigar Malt whisky ice cream

Soft chocolate, miso caramel, raspberry, toasted shards

Petit Fours

*Pine marshmallow, sea buckthorn ice cream cone
Dalmore 12yr whisky gummy*

£85 per person

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