

TO FINISH

Salted caramel tart, clotted cream, smoked maple (v)	8
Green apple & sorrel granita, blueberries, meringue cream (v)	8
Chocolate & pear, 70% chocolate crémeux, tahini, pear sorbet (v, gf)	9
Caramelised pineapple, tiger milk, mango & lime salsa, coconut sorbet (vg, gf)	7
IJ Mellis Cheese, bramble gel, charcoal crackers, Scottish oatcakes	16



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 Aberdeen Angus beef to the finest salmon 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 éclair, black garlic, bitter orange 9
 Baked Tarbert scallop, champagne velouté, caviar 19
 Belhaven salmon, buttermilk, burnt apple, celeriac 18
 Heritage tomatoes, anchovy, shiso, pickled shallots (v) 14
 Burrata, charred endive, peach, walnut (v) 10

RAW BAR

Tuna, seven spices, truffle aioli, caviar, yuzu ponzu 17
 Beef tartare, tarragon emulsion, fried capers, shallot 16
 Fruits de Mer, langoustine, tuna, oyster, crab claw, razor clam, mignonette, lemon mayonnaise, aged soy MP
 Caviar, blinis, Katy Rodger's crème fraîche, chives & egg Exmoor Cornish Salted Baerii 10g 75 The 1295 Caviar Company Sturia 15g 70
 Oyster, lemon & raspberry mignonette 5 each

ON THE SIDE

Commons garden salad (vg) 6
 Sour cucumbers, dill, feta, Aleppo pepper (v) 7
 Pink fur hasselback potatoes, seaweed butter (v) 7
 Garlic mash potatoes (v) 7
 Charred asparagus, oregano, shio koji, almond (v) 11
 Grilled baby Romaine, whipped anchovies, pancetta, aged parmesan 11



SIGNATURE CUTS

Isle of May creel caught Scottish langoustines, garlic butter 3 for 45

Native breed tomahawk pork chop (350 gr) 32

32 day dry aged beef strip loin (200gr) 39

32 day dry aged côte de boeuf (700gr) 95

Barnsley chop, roast garlic & chive butter 27

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

FROM THE LAND

Summer truffle and ricotta tortellini, tarragon, keta butter sauce (v) 25
 Corn fed chicken breast, haggis croquettes, spinach, Aberfeldy 12 whisky air 29
 Saddle of rabbit, pancetta, macadamia, pomme purée, asparagus, red wine jus 23

FROM THE SEA

Sole on the bone, capers, lemon confit, sea vegetables, dill MP
 Halibut, chicken butter sauce, brown shrimp, macadamia, roast cucumber 28
 Home made linguine, Scottish half lobster, cherry tomatoes, bisque, wild soft herbs 37

FROM THE FARM

Hand stretched sourdough pizza, The Buffalo Farm mozzarella, Gorgonzola cheese, pear, walnuts, rocket, balsamic reduction (v) 16
 Wild garlic risotto, peas, sheep's curd (v) 16
 Courgette flower, ricotta, lemon, mint (v) 29

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.