

Commons Club



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PRELUDE

Jerusalem artichoke, Cacklebean Hen's egg, wild mushroom (v)	12
Belhaven smoked salmon, capers, crème fraîche, rye bread, lemon	14
Onion soup, Thistly Cross traditional cider, cheese croutons	9
Oyster, lemon & raspberry mignonette	5 each
Heritage beetroots, Knockraich farm crowdie, raspberry, walnut (v)	13

FAMILY ROAST

Roast sirloin, Yorkshire pudding, red wine jus	19
Whole poussin, miso mustard	17
Hake, brown shrimp, grilled cucumber, chive beurre blanc	16
Beef wellington, truffle, mushroom, bone marrow jus (for 2 people)	75
Scottish lobster, garlic butter	MP
Whole roast cauliflower, balsamic glaze, aged parmesan (vg)	16

TO THE TABLE

All our main courses are served with unlimited amount of

Duck fat roasted potatoes, spiced carrots, seasonal vegetables, cauliflower cheese

FINALE

Buttermilk panna cotta, berry compote, caramel sauce, lemon curd	8
Salted caramel tart, clotted cream, maple syrup	9
Caramelised pineapple, tiger milk, mango & lime salsa, coconut sorbet (vg, gf)	7
IJ Mellis Cheese, Isle of Mull seaweed chutney, bramble gel & fruit bread	16

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.