



THE CHEF'S TABLE

at Commons Club

A trip to Peru

THE CHEFS TABLE BY EMMA HANLEY

Our menu celebrates the rich and diverse gastronomic traditions of Peru, offering a tantalizing array of dishes inspired by centuries of culinary heritage.

Commons Club

DrinksPairing

Andean Dusk

Feudi Salentini Susumaniello Rosato, Salento

Familia Zuccardi Chardonnay Q 2021

BIRA Rosso di Uco

Pitri Mitri Negroni

£55 per person

Amuse

Pan de yuca, Edinburgh cultured butter | Tuna ceviche, mango, citrus, squid ink cracker

Tiradito {Nikkei cuisine from 1890 }

Loch Etive Sea Trout, green chilli, lemon, coconut

Cause “the cause”

Potato, salt baked beetroot, corn, puffed quinoa

Lomo Saltado “jumped loin”

Gilmour 32 days dry-aged striploin, charred onion, tomato, rice, green ant sauce

Suspiro a la Limena “sigh of a Lima lady”

Dulce de Leche, chocolate, sheep’s milk yoghurt cream, Brazil nut granola

Petit Fours

Guava ice cream cones | Tumbo pâte de fruits

£75 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% serve charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.