

OVER COCKTAILS

Oysters

Warm Scottish oysters, Champagne & caviar veloute. (GF)

£4 ea

Crowdie & Fennel

East Coast cured fennel salami, crisp bread, whipped Katie Rodgers
Crowdie, pear gel, toasted seeds.

£14

Salmon

Belhaven Smokehouse cold smoked salmon, sweetcorn muffin, pickled
cucumber, dill & spinach cream.

£9

TO START

Sea Trout

Sea trout crudo, mango & pineapple, coriander oil, ketta. (GF)

£17

Game Terrine

pressed winter game & foie grass turkey, pickled wild
mushrooms, plum & ginger chutney, brioche crumb.

£18

Commons Signature Caesar

Creel-caught langoustines, chicken skin wafer, lettuce
emulsion, crispy pancetta, anchovies.

£18

Risotto

Scottish farm spelt & barley risotto, Scottish wild mushrooms,
roasted macadamias. (V)

£16

Quail

Seared quail, Jerusalem artichoke puree, artichoke crisp,
foie gras quail egg.

£17

Beetroot

Confit & pickled beetroot, tempura cherry tomato stuffed with
marinated tofu, hazelnut & kale pesto, olive powder. (VE)

£16

TO FOLLOW

Halibut

Pan-seared Gigha halibut, confit seasonal vegetables in a light Shetland blue mussel & saffron velouté. (GF) **£33**

Beef

32 day dry aged Scottish beef, bone marrow, wild mushroom & brioche crumb, cold smoke infused mash, wilted winter greens, salsa verde. **£36**

Turkey

roasted organic turkey, mini fondant potato, shaved brussle sprout, carrots & parsnip, stuffing scotch egg, roasting jus & sage oil. **£30**

Brill

pan seared brill, hazelnut crust, roasted ceps, Jerusalem artichoke puree, pomme noisette & evo. **£33**

Tortellini

Isle of Mull seaweed tortellini, wild herb ricotta, celeriac puree, heritage roasted carrots, carrot veloute, pumpkin seeds. (V) **£26**

Gnocchi

Chestnut gnocchi, sauteed wild forest mushrooms, truffle, roasted macadamias. (VE) **£25**

TO FINISH

Cheesecake

Blackberry & wild honey cheesecake, blackberry sorbet. **£9**

Cremeux

70% chocolate cremeux, spiced clementine & mulled wine sorbet. **£9**

Tatin

Apple tatin, burnt butter ice cream, apple cider caramel. (V) **£9**

Pineapple

Compressed & caramelised pineapple, mango & lime salsa, coconut sorbet. (VE) (GF) **£9**

Cheese

A selection of fine Scottish cheeses from I.J. Mellis. fruit & nut bread, bramble gel, Isle of Mull seaweed chutney. **£16**

WINTER 2022 | EXECUTIVE CHEF STEVEN WILSON

@CommonsClubEdi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please inform your server of any allergies, intolerances, 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 our team.

Whilst the utmost care will be taken, we cannot guarantee that there will not be traces of other products due to the nature of our production area.