

ommons Club

PRE THEATRE MENU 17:00 TILL 19:00

PENICILLIN HIGHBALL - 15

Benriach The Original Ten, Benriach The Smoky Ten , wildflower honey, ginger, Crème de Pêche, Rapscallion Ginger Ninja

TO START

Duck parfait eclair, black garlic, bitter orange House made crumpet, Katy Rodgers crème fraîche, salmon roe Burrata, charred endive, peach, walnut (v)

TO FOLLOW

Torched Scottish mackerel, buttermilk, asparagus, almond, green apple Lamb, peas, sheep's curd, charred onion Arborio risotto, mix wild mushroom, macadamia nuts (vg)

TO FINISH

Salt caramel tart clotted cream, smoked maple Perthshire strawberries, pink pepper, meringue cream, basil (v) I J Mellis cheese, bramble gel, charcoal crackers (v)

> Two courses 30 Three courses 35





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