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SEASONAL COBBLER

*Oloroso, Cream Sherry, Ginger,  
Carrot, Bramble -- 12*



SBAGLIATO

*Valentian vermouth, Cocchi Torino, Aperol,  
Cremant D'Alsace -- 14*

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HIBISCUS G&T

*Tanqueray gin, hibiscus, Chamberyzette,  
Fever-Tree Light Tonic -- 12*

B R E A D & S N A C K S

COMPANY BAKERY SOURDOUGH

*Edinburgh cultured butter, Blackthorn sea salt -- 6*

JALAPEÑO HONEY CORNBREAD

*chicken butter, crispy skins -- 8*

EAST COAST SALT COD BEIGNETS

*Peri Peri -- 9*

POTATO RÖSTI

*mushroom ketchup, grilled shiitake, furikake -- 7*

S C O T T I S H S E A F O O D

LANGOUSTINES IN THEIR SHELL *crispy seaweed, Dijonnaise -- 18*

WEST COAST DRESSED CRAB *Isle of Wight heritage tomato, dashi, basil -- 18*

HALIBUT CEVICHE *blood orange, pickled fennel -- 16*

S T A R T E R S

BURRATA

*wild garlic & smoked almond pesto, anchovies -- 15*

SEAWEED CURED SHETLAND SALMON

*oyster emulsion, green apple, buttermilk -- 19  
Add Sturia Oscietra Caviar -- 10*

CHICKEN & HAM HOCK TERRINE

*toffee apple, crackling, mustard -- 16*

RAW SPRING VEGETABLES

*house dressing, nuts & seeds  
smoked cod roe or tahini -- 14*

CHARRED BRITISH ASPARAGUS

*garden pea, black truffle cream -- 18*

SPICY RAW BEEF

*pickled shimeji mushroom, cured yolk, crispy potato -- 19  
large with fries -- 29*

M A I N S

CHARRED MONKFISH

*sriracha butter sauce, pickled carrot -- 38*

ROAST CHICKEN

*British asparagus, morrels, tarragon sauce -- 29*

COURGETTE CAVATELLI

*gordal olive, pine nut, aged Parmesan -- 18*

SPINACH & FETA SPRING TART

*tenderstem broccoli -- 18*

SCOTTISH LAMB RUMP

*peas, broad beans, wild garlic -- 34*

EAST COAST COD

*sea greens, preserved lemon -- 29*

280G TWEED VALLEY SIRLOIN

*fries, green peppercorn sauce -- 45*

HERB GNOCCHI

*ricotta, confit tomato, black olive caramel, basil -- 20*

S H A R I N G

WHOLE ROAST BREAM

*sweet & sour nduja beans -- 55*

TWEED VALLEY CHATEAUBRIAND

*thick cut chips, burnt butter hollandaise -- 95*

F O R T H E T A B L E

HISPI CABBAGE

*black garlic, crispy seaweed -- 6*

NDUJA BEANS

*sweet & sour tomato -- 6*

PEAS

*broad beans, wild garlic -- 6*

SPRING SALAD

*house dressing, hazelnut -- 6*

JERSEY ROYALS

*herb & almond butter -- 6*

FRIES

*Blackthorn sea salt, rosemary -- 6*

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.*