

A
C M
A R T E
M E N U



NO.39 ST.
A N D R E W
S Q U A R E

SBAGLIATO

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

SEASONAL COBBLER

*Tio Pepe Fino Sherry, Calvados,
Bramble, Passionfruit, Ginger -- 12*

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

cultured butter, Blackthorn sea salt -- 5

GRILLED BRIOCHE

lobster butter, crispy pig -- 9

CHORIZO CROQUETES

béchamel, spring onion -- 7

WILD MUSHROOM ARANCINI

tomato & chilli salsa -- 5

S C O T T I S H S H E L L F I S H

SCALLOP CRUDO *ponzu, wasabi -- 23*

TOWNHOUSE SHRIMP COCKTAIL *spicy Marie Rose, avocado -- 16*

WEST COAST CRAB CRUMPET *spiced butter, pickled cucumber -- 18*

S T A R T E R S

BURRATA

black fig, caramelised walnut, aged balsamic -- 15

GLEN & CO COLD SMOKED SALMON

soured cream, rye -- 18

CHICKEN & HAM HOCK TERRINE

toffee apple, crackling, mustard -- 16

GRILLED AUBERGINE CAPONATA

baby artichoke, green salsa -- 14

SPICY RAW BEEF

pickled shimeji, cured yolk -- 19

large with fries -- 29

BAKED BEETROOT

ricotta, chicory, hazelnut, sherry vinegar -- 12

M A I N S

LOCH ETIVE SEATROUT

rainbow chard, clams, roe, saffron sauce -- 26

ROAST CHICKEN BREAST

sweetcorn, rose harissa, shimeji -- 26

HUNTERS PASTA

game ragu, pappardelle, pecorino -- 22

SPICED PUMPKIN & FETA FILO TART

pickled walnut, black cabbage -- 18

BARBEQUE SADDLEBACK PORK CHOP

romesco, grilled scallions -- 32

EAST COAST COD

sea greens, preserved lemon -- 29

280G TWEED VALLEY SIRLOIN

blackthorn sea salt & rosemary fries, peppercorn sauce -- 45

TRUFFLE GNOCCHI

autumn squash, wild mushroom, sage -- 19

S H A R I N G

WHOLE ROAST BREAM

baby leek, brown shrimp, capers -- 52

TWEED VALLEY CHATEAUBRIAND

thick cut chips, burnt butter hollandaise -- 95

F O R T H E T A B L E

HARISSA CARROTS

labneh, dukkah -- 6

COS LETTUCE

Dijon dressing, Parmesan -- 6

MASHED POTATO

black truffle -- 8

TENDERSTEM BROCCOLI

saffron, hazelnuts -- 6

FRIES

Blackthorn sea salt, rosemary -- 6

BORLOTTI BEANS

nduja, sweet & sour tomato -- 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.*