

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 -- 11*

HIBISCUS G&T

*Tanqueray gin, hibiscus, Chambreryzette,
Fever-Tree light tonic -- 10*

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

GRILLED CORNBREAD

chicken butter, crispy skin -- 4.5

COMPANY BAKERY SOURDOUGH

cultured butter, Blackthorn sea salt -- 4

RAW VEGETABLES

bagna cauda OR roast pumpkin tahini -- 9

SMOKED SALMON BEIGNETS

citrus mayonnaise -- 7

RARE BREED CRISPY PIG *brown sauce -- 6*

O Y S T E R S & S H E L L F I S H

6 ARGYLE ROCK OYSTERS

'Classic' lemon, mignonette, Tabasco -- 21

'Ceviche' Blood orange, campari & ginger -- 22

WEST COAST LANGOUSTINES *in their shell, Dijonnaise -- 17*

PAN SEARED ISLE OF MULL SCALLOP *pork belly, cauliflower -- 17*

S T A R T E R S

WILD MUSHROOM TART *goats curd mousse -- 11.5*

BAKED BEETROOTS *pear, candied walnut -- 10.5*

PRESSED RABBIT & HAM KNUCKLE TERRINE
bacon jam, Autumn roots -- 15

WEST COAST CRAB CRUMPET

spiced brown crab butterscotch, meat radish -- 18

CURED TROUT *blood orange, pickled almond -- 16*

SPICY RAW BEEF *pickled shimeji, soy cured yolk -- 16*
large with fries -- 26

S H A R I N G

WHOLE ROASTED BREAM

charred leeks, brown shrimps -- 49

TWEED VALLEY CHATEAUBRIAND

burnt butter Hollandaise, triple cooked chips -- 85

M A I N S

PLANT BURGER

tomato, caramelised onion, sweet pickle, fries -- 18

ROAST PUMPKIN & FETA FILO TART

Swiss chard, pickled walnut -- 18

RICOTTA GNUDI *celeriac, wild mushroom -- 18*

EAST COAST COD *pickled fennel*

roasted cauliflower & cockle chowder -- 28

GIGHA HALIBUT *sea greens, preserved lemon -- 29.5*

WILD ROE DEER HAUNCH

red cabbage, bramble, salsify -- 33

HUNTERS PASTA *game ragu, Parmesan -- 28*

CORN FED CHICKEN BREAST

confit leg hot pot, Jerusalem artichoke -- 26

TWEED VALLEY BEEF FILLET

fries, bone marrow sauce -- 40

F O R T H E T A B L E

HARISSA ROASTED CARROTS *labneh -- 5.5*

ROAST SWEET POTATO *miso honey butter, chimichurri -- 5*

BRUSSEL SPROUTS *chestnuts, Dijon, pangrattata -- 5.5*

BITTER LEAVES *passionfruit, jalapeno, Parmesan -- 6*

TENDERSTEM BROCCOLI *saffron, hazelnut -- 5.5*

FRIES *Blackthorn sea salt, rosemary -- 5*

*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.*