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SPENCE SPRITZ

*Pampero Blanco Rum, strawberry, elderflower,  
gooseberry, cacao, Select Aperitivo, bubbles -- 14*

TOWNHOUSE G&T

*Tanqueray Gin, lavender,  
Fever Tree Tonic Water -- 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 -- 6*

SMOKED COD'S ROE

*preserved lemon, seeded lavosh -- 7*

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 CRAB CRUMPET *apple, coriander -- 18*

HAND DIVED SCALLOP *lardo, hazelnut, sour apple -- 20*

S T A R T E R S

BURRATA

*pickled walnut, fig, balsamic -- 16*

SEASONAL CRUDITÉS

*house dressing, nuts & seeds, tahini -- 14*

SEAWEED CURED SHETLAND SALMON

*oyster emulsion, green apple, buttermilk -- 19*

*Add Sturia Oscietra Caviar -- 10*

BEETROOT TERRINE

*dukkah, pickled beetroot, whipped feta -- 16*

CHICKEN LIVER PARFAIT

*port jelly, orange, brioche -- 16*

SPICY RAW BEEF

*pickled shimeji mushroom, cured yolk, crispy potato -- 19*

*large with fries -- 29*

M A I N S

MONKFISH & CHORIZO BALLOTINE

*white beans, gem lettuce, butter sauce -- 29*

SPELT RISOTTO

*Jerusalem artichoke, autumn truffle -- 18*

ROAST CHICKEN

*sweetcorn, mushroom, harissa -- 29*

HALIBUT

*crispy squid, coconut & lemon grass bisque -- 38*

VENISON LOIN

*salsify, pancetta, blackberry -- 38*

280G TWEED VALLEY SIRLOIN

*Koffman fries, green peppercorn sauce -- 48*

SPICED AUBERGINE

*tahini, cured lemon, pickled chili -- 18*

GOAT'S CHEESE TORTELLINI

*butternut squash, wild mushroom, sage -- 20*

S H A R I N G

WHOLE ROASTED BREAM

*charred spring onion, brown shrimp butter -- 55*

TWEED VALLEY CHATEAUBRIAND

*Koffman fries, burnt butter hollandaise -- 95*

F O R T H E T A B L E

HISPI CABBAGE

*black garlic, crispy seaweed -- 6*

TENDERSTEM BROCCOLI

*saffron, hazelnut -- 6*

CHANTENAY CARROTS

*baby onions, orange dressing -- 6*

BITTER LEAF SALAD

*Dijon & honey, parmesan -- 6*

BAKED SWEET POTATO

*maple & miso butter, chimichurri -- 6*

KOFFMAN 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.*