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SPENCE SPRITZ

*Pampero Blanco rum, plum, ginger,
allspice, Crémant -- 15*

0% AMARETTI FIZZ

*Lyre's Amaretti 0%, charred lemon,
Wild Idol alcohol free sparkling -- 12*

TOWNHOUSE G&T

*Tanqueray 10 gin, rosehip, rowan berries,
grapefruit, Fever Tree tonic water -- 15*

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

COMPANY BAKERY SOURDOUGH

Edinburgh cultured butter, Blackthorn sea salt -- 6

SMOKED COD'S ROE

preserved lemon, fennel pollen -- 8

CHICKEN LIVER PARFAIT

blackberry, crispy chicken skin -- 8

WILD MUSHROOM ARANCINI

cashew cream, Périgord truffle -- 7

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

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

DRESSED CRAB *grilled brioche, apple, celery -- 18*

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

SEAWEED CURED SHETLAND SALMON

oyster emulsion, green apple, buttermilk -- 19

Add Sturia Oscietra Caviar -- 10

S T A R T E R S

BURRATA

pickled squash, date molasses -- 16

CELERIAC & BLUE CHEESE VELOUTÉ

wild mushroom duxelle, sourdough crouton -- 9

WILD GAME TERRINE

walnut jam, winter roots, truffle dressing -- 15

SEASONAL CRUDITÉS

Delica pumpkin tahini, heritage carrot, brittle -- 13

HEIRLOOM BEETROOTS

pear, pickled mustard seeds -- 14

SPICY RAW BEEF

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

large with fries -- 29

M A I N S

ROAST MONKFISH

parsnip, hazelnut, chicken sauce -- 29

DRY AGED CREEDY CARVER DUCK

roast squash, caramelised walnut -- 29

VENISON LOIN

salsify, pancetta, blackberry -- 38

SPICED AUBERGINE

tahini, cured lemon, pickled chilli -- 18

SPELT & BLACK TRUFFLE RISOTTO

roast cauliflower, black cabbage -- 18

STONE BASS

roast fennel, brown shrimp butter -- 28

280G TWEED VALLEY SIRLOIN

Koffman fries, green peppercorn sauce -- 48

GOAT'S CHEESE TORTELLINI

butternut squash, wild mushroom, sage -- 20

S H A R I N G

ROAST PORCHETTA

braised apple, calvados sauce -- 72

TWEED VALLEY CHATEAUBRIAND

Koffman fries, burnt butter hollandaise -- 95

F O R T H E T A B L E

BRUSSEL SPROUTS

smoked pancetta, parmesan -- 6

ROASTED WINTER ROOTS

Arran mustard -- 6

POTATO DAUPHINOISE

Gruyère cheese -- 7

TENDERSTEM BROCCOLI

saffron, hazelnut -- 7

BITTER LEAF SALAD

truffle dressing, Pecorino -- 7

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.