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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 -- 5*

COMPANY BAKERY SOURDOUGH

*cultured butter, Blackthorn sea salt -- 5*

RAW VEGETABLES

*bagna cauda OR roast pumpkin tahini -- 9*

BACALAO BEIGNETS

*chilli -- 7*

RARE BREED CRISPY PIG *brown sauce -- 7*

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 -- 24*

PAN SEARED ISLE OF MULL SCALLOP *pork belly, cauliflower -- 23*

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, cured yolk -- 19*

*large with fries -- 28*

S H A R I N G

WHOLE ROASTED BREAM

*charred leeks, brown shrimps -- 49*

TWEED VALLEY CHATEAUBRIAND

*burnt butter Hollandaise, triple cooked chips -- 90*

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 -- 34*

WILD ROE DEER HAUNCH

*red cabbage, bramble, salsify -- 33*

HUNTERS PASTA

*game ragu, Parmesan -- 29*

CORN FED CHICKEN BREAST

*confit leg hot pot, Jerusalem artichoke -- 26*

TWEED VALLEY BEEF FILLET

*fries, bone marrow sauce -- 48*

F O R T H E T A B L E

HARISSA ROASTED CARROTS *labneh -- 6*

ROAST SWEET POTATO *miso honey butter, chimichurri -- 6*

BRUSSEL SPROUTS *chestnuts, Dijon, pangrattata -- 6*

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

TENDERSTEM BROCCOLI *saffron, hazelnut -- 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.*