

WEEKEND
BRUNCH
MENU



NO.39 ST.
ANDREW
SQUARE

BUILD YOUR OWN BLOODY MARY

*Ketel One Vodka or Seedlip 108, tomato, Townhouse spice blend,
pick your own garnish*

MIMOSA

*freshly squeezed orange juice,
Cremant d'Alsace*

SONIC SILK

*peach tea, honey, almond, lime, Fever-Tree Tonic,
egg white*

ON THE
TABLE

BACALAO BEIGNETS

Piri Piri

FROM THE
BERKEL SLICER

CURED CAPICOLA

Mortadella, Chorizo & accompaniments

ON THE BAR

COMPANY BAKERY BREAD

Edinburgh Butter Company

IJ MELLIS CHEESE

truffle honeycomb, chutney

SCOTTISH SHELLFISH & SEAFOOD

spicy Marie Rose, Mignonette

HERITAGE BEETROOTS

goats' cheese, aged balsamic

ZATAR SPICED
CAULIFLOWER & CHICKPEA

pomegranate, coconut yoghurt

POTATO

whole grain mustard & smoked sausage

FENNEL

bitter leaf, orange

ROAST PUMPKIN

rocket, molasses, nuts & seeds

MIXED GRAINS

cured lemon, almond, soft herbs

FROM THE
KITCHEN

SADDLEBACK PORK LOIN *mashed potato, mustard sauce*

ROAST CHICKEN *salt baked celeriac, Madeira sauce*

EAST COAST COD *sea greens, preserved lemon*

TRUFFLE GNOCCHI *wild mushroom, pickled baby onion*

ROAST PUMPKIN & FETA FILO TART

black cabbage, pickled walnut

SIDES
TO SHARE

JANUARY KING CABBAGE

confit garlic, lemon

FRIES

rosemary & Blackthorn sea salt

DESSERT ROOM

HAND PIPED DOUGHNUTS

PISTACHIO CHOUX BUNS

LEMON MERINGUE TARTS

CHOCOLATE FOUNTAIN

berries, pineapple & marshmallows

RED VELVET CUPCAKES

PIC AND MIX SWEETS

RHUBARB POSSET

DARK CHOCOLATE
AND BLACKBERRY GANACHE

*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.*