

WEEKEND  
BRUNCH  
MENU



NO.39 ST.  
ANDREW  
SQUARE

BUILD YOUR OWN BLOODY MARY  
*Ketel One Vodka or Seedlip 108, tomato, Townhouse spice blend*

MIMOSA  
*orange juice, Cremant d'Alsace*  
ADD *Veuve Clicquot Champagne -- 5*

RHUBARB  
*Seedlip Garden 108, rhubarb,*  
*Fever Tree Soda Water, bitters*

ON THE  
TABLE

HASH BROWN  
*mushroom ketchup, furikake*

FROM THE  
BERKEL SLICER

BELLOTA HAM  
*Mortadella, Salami, Chorizo*

ON THE BAR

COMPANY BAKERY BREAD  
*Edinburgh Butter Company*

IJ MELLIS CHEESE  
*truffle honeycomb, chutney*

SCOTTISH SHELLFISH & SEAFOOD  
*spicy Marie Rose, Mignonette*

GREEK SALAD  
*tomato, cucumber, feta, olive*

FENNEL SALAD  
*orange, lambs leaf*

POTATO SALAD  
*smoked sausage & whole grain mustard*

SUMMER SALAD  
*house dressing, hazelnut*

GREEN BEAN SALAD, PEAS  
*mangetout, red onion*

SUPER GRAIN SALAD  
*broccoli, edamame, radish, ponzu*

FROM THE  
KITCHEN

ROAST PORCHETTA *toffee apple, pickled slaw*

ROAST CHICKEN *peas, broad beans, baby gem*

EAST COAST COD *brandade black cabagge, piri piri*

HERB GNOCCHI *ricotta, confit tomato, black olive caramel*

SPINACH & FETA TART *tenderstem broccoli*

SIDES  
TO SHARE

TENDERSTEM BROCCOLI  
*saffron & hazelnut*

FRIES  
*rosemary & Blackthorn sea salt*

DESSERT ROOM

HAND PIPED DOUGHNUTS  
SUMMER BERRY CHOUX BUNS

STRAWBERRY TARTS

CHOCOLATE FOUNTAIN  
*berries, pineapple & marshmallows*

LEMON & VANILLA CUPCAKES

PICK 'N' MIX SWEETS

WHIPPED MASCARPONE  
*peach & elderflower*

DARK CHOCOLATE  
AND CHERRY 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. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.*