

WEEKEND
BRUNCH
MENU



NO.39 ST.
ANDREW
SQUARE

APINI

*Sweet dram Escubac, Scottish honey,
lemon, Veuve Clicquot -- 15*

BLOODY MARY

*Ketel One vodka OR Don Julio Blanco tequila
OR Tanqueray No.10 gin, tomato, spice -- 11*

BREAD & SNACKS

GRILLED CORNBREAD

chicken butter, crispy skin -- 4.5

COMPANY BAKERY SOURDOUGH

cultured butter, Blackthorn sea salt -- 4

RAW VEGETABLES

bagna cauda OR roast pumpkin tahini -- 9

SMOKED SALMON BEIGNET

citrus mayonnaise -- 7

RARE BREED CRISPY PIG *brown sauce -- 6*

OYSTERS

&

SHELLFISH

6 ARGYLE ROCK OYSTERS

*'Classic' lemon, mignonette, Tabasco -- 21
'Ceviche' blood orange, campari & ginger -- 22*

WEST COAST LANGOUSTINES

in their shell, Dijonnaise -- 17

PAN SEARED ISLE OF MULL SCALLOP

pork belly, cauliflower -- 17

STARTERS

WILD MUSHROOM TART *goats curd mousse -- 11.5*

BAKED BEETROOT *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, soy cured yolk -- 16*

large with fries -- 24

SHARING

WHOLE ROASTED BREAM

charred leeks, brown shrimps -- 49

TWEED VALLEY CHATEAUBRIAND

burnt butter Hollandaise, triple cooked chips -- 85

BRUNCH

OAT MILK & BUCKWHEAT PANCAKE

banana, honeycomb -- 9.5

CHOPPED ASIAN SLAW *ponzu -- 13*

add chicken -- 5

SWEETCORN FRITTERS

mushroom, avocado, tomato salsa -- 9.5

PLANT BURGER

tomato, caramelised onion, sweet pickle, fries -- 18

RICOTTA GNUDI *celeriac, wild mushroom -- 18*

WEST COAST CRAB OMELETTE

pickled slaw, Sriracha -- 17.5

LORNE SAUSAGE BUN

crispy fried egg, Connage gouda -- 9.5

CORN FED CHICKEN BREAST

confit leg hot pot, Jerusalem artichoke -- 26

FOR THE TABLE

BUTTERED SPINACH -- 4.5

BRUSSEL SPROUTS *chestnuts Dijon, pangrattato -- 5.5*

GRILLED HALLOUMI -- 4

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

TENDERSTEM BROCCOLI *saffron, hazelnut -- 5.5*

FRIES *Blackthorn sea salt, rosemary -- 5*

*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.*