

A C M
A R T E
M E N U



NO.39 ST.
A N D R E W
S Q U A R E

SBAGLIATO

*Valentian vermouth, Cocchi Torino, Aperol,
Cremant D'Alsace -- 14*

SEASONAL COBBLER

*Tio Pepe Fino Sherry, Calvados,
Bramble, Passionfruit, Ginger -- 12*

HIBISCUS G&T

*Tanqueray gin, hibiscus, Chamberyzette,
Fever-Tree light tonic -- 12*

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

GRILLED CORNBREAD

chicken butter, crispy skins -- 6

RAW VEGETABLES

smoked cods roe OR tahini -- 9

COMPANY BAKERY SOURDOUGH

cultured butter, Blackthorn sea salt -- 3/5

BACALAO BEIGNETS

piri piri -- 7

RARE BREED CRISPY PIG

brown sauce -- 7

S C O T T I S H S H E L L F I S H

WEST COAST CRAB CRUMPET *spiced butter, pickled cucumber -- 18*

PAN SEARED ISLE OF MULL SCALLOP *seaweed, miso & chilli butter -- 23*

WEST COAST LANGOUSTINES *in their shell, Dijonnaise -- 26*

S T A R T E R S

HERITAGE TOMATO TART

aubergine tahini, yogurt -- 11

BURRATA

courgette, candied lemon, green salsa -- 15

GRILLED BRITISH ASPARAGUS

peas, truffle cream -- 16

PORK & PISTACHIO TERRINE

pickled walnut jam -- 15

DULSE CURED LOCH ETIVE SEA TROUT

pickled kohlrabi, kafir & elderflower -- 16

SPICY RAW BEEF

pickled shimeji, cured yolk -- 19

large with fries -- 29

M A I N S

SPINACH & GOATS CHEESE FILO TART

British asparagus, wild garlic -- 18

RICOTTA & WILD GARLIC TAGLIOLINI

peas, Parmesan -- 17

CORN FED CHICKEN

confit leg, potato terrine, tarragon mustard -- 26

EAST COAST COD

chorizo, mussels, bortlotti, tomato water -- 29

TRUFFLE GNOCCHI

British asparagus, morels -- 18

HARISSA BARBEQUE PORK CHOP

romesco, grilled onions -- 32

ROAST SCOTTISH LAMB RUMP

spinach, lamb fat carrot -- 33

GRILLED GIGHA HALIBUT

sea greens, preserved lemon -- 34

200G TWEED VALLEY FILLET STEAK

Blackthorn sea salt & rosemary fries -- 45

S H A R I N G

ROASTED MONKFISH CHOP

smoked n'duja, tomato, soft herbs -- 66

TWEED VALLEY CHATEAUBRIAND

triple cooked chips -- 90

F O R T H E T A B L E

ROASTED CARROTS

tahini yogurt, date molasses, pistachio -- 6

JERSEY ROYALS

mint butter, spring onion -- 6

CHARGRILLED HISPI CABBAGE

bagna cauda, garlic panko -- 6

CHICORY SALAD

sherry vinigarette, anchovy, Parmesan -- 6

TENDERSTEM BROCCOLI

saffron, hazelnut -- 6

FRIES

Blackthorn sea salt, rosemary -- 6

S A U C E S

all 4.5

GREEN PEPPERCORN

JALAPEÑO HOLLANDAISE

BONE MARROW

CHIMICHURRI

*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.*