

WEEKEND
BRUNCH
MENU



NO.39 ST.
ANDREW
SQUARE

MIMOSA

ADD Veuve Clicquot -- 5

ADD Ruinart -- 10

ADD Dom Perignon -- 22

Build your own...

BLOODY MARY

Ketel One Vodka or Seedlip 108,

tomato, Townhouse spice blend

BERRIES

Feragaia 0%, summer berries,

rose, lemon, egg white,

Fever Tree Ginger Ale

TO THE
TABLE

BLINIS

crème fraîche, caviar

FROM THE
BERKEL SLICER

Coppa, Mortadella, Salami, Chorizo

ON THE BAR

COMPANY BAKERY BREAD

cultured butter & preserves

IJ MELLIS CHEESE

truffle honeycomb, chutney

SCOTTISH SHELLFISH & SEAFOOD

spicy Marie Rose, Mignonette

BAKED BEETROOT

goat's cheese, balsamic

FENNEL SALAD

orange segments, lambs lettuce

POTATO SALAD

smoked sausage & whole grain mustard

BITTER LEAF SALAD

house dressing

ROAST PUMPKIN & RED ONION

black cabbage, date molasses

BULGUR WHEAT SALAD

pomegranate, mint

FROM THE
KITCHEN

ROAST PORCHETTA *toffee apple, pickled slaw*

ROAST CHICKEN *sweetcorn, mushroom, harissa*

EAST COAST COD *brandade, black cabbage, piri piri*

GNOCCHI *wild mushroom, crème fraîche*

SPELT RISOTTO *Jerusalem artichoke, autumn truffle*

SIDES
TO SHARE

CHANTENAY CARROTS

baby onion, orange dressing

FRIES

rosemary & Blackthorn sea salt

DESSERT ROOM

CHOCOLATE FOUNTAIN

berries, pineapple & marshmallows

BANOFFEE CHOUX BUNS

PASSIONFRUIT TARTS

CARROT CUPCAKES

cream cheese frosting

HAND PIPED DOUGHNUTS

HOUSE-MADE ICE CREAM

sauces & toppings

PICK 'N' MIX

PLUM & VANILLA

CHEESECAKES

BITTER CHOCOLATE &

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