

A C M  
C A R T E  
M E N U



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

SPENCE SPRITZ

*Pampero Blanco rum, plum, ginger,  
allspice, Crémant -- 15*

0% AMARETTI FIZZ

*Lyre's Amaretti 0%, charred lemon,  
Wild Idol alcohol free sparkling -- 12*

TOWNHOUSE G&T

*Tanqueray 10 gin, rosehip, rowan berries,  
grapefruit, Fever Tree tonic water -- 15*

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

COMPANY BAKERY SOURDOUGH

*Edinburgh cultured butter, Blackthorn sea salt -- 9*

LAMB CROQUETTE

*black garlic, pickled mustard -- 8*

SPRING TARTLET

*peas, broad beans, feta -- 7*

LOBSTER CHAWANMUSHI

*tomato dashi, seaweed tapioca -- 9*

S C O T T I S H S E A F O O D

WEST COAST SCALLOP *crispy pig, black pudding, celeriac, apple -- 20*

DRESSED CRAB *grilled brioche, apple, celery -- 19*

CURED STONEBASS TARTAR *kefir, pepper dulse, capers -- 19*

S T A R T E R S

CHICKEN & HAM HOCK TERRINE

*piccalilli, grilled brioche -- 14*

BURRATA

*smoked beetroot, yoghurt, nuts & seeds -- 18*

OX TAIL TORTELLONE

*spring vegetables, consommé -- 16*

SPICY RAW BEEF

*pickled shimeji, egg yolk, beef dripping toast -- 19*  
*large with fries -- 32*

BRITISH ASPARAGUS

*almond, preserved lemon -- 14*

HEIRLOOM BEETROOTS

*pear, pickled mustard seeds -- 15*

M A I N S

COD ROYALE

*salt cod beignet, rainbow chard, sea herbs -- 32*

ROAST STUFFED CHICKEN BREAST

*asparagus, broad beans, morels -- 32*

SPRING LAMB CANNON

*croquette, black garlic -- 38*

RICOTTA AGNOLOTTI

*courgette, macadamia, basil -- 20*

300G TWEED VALLEY SIRLOIN

*Koffman fries, green peppercorn sauce -- 55*

SPICED AUBERGINE

*tahini, cured lemon, pickled chilli -- 18*

SPRING RISOTTO

*peas, broad beans, wild garlic -- 20*

MARKET FISH

*white asparagus, morels, mussel velouté -- M.P.*

S H A R I N G

WHOLE ROAST BREAM

*charred spring onion, brownshrimp butter, lilliput capers -- 65*

TWEED VALLEY CHATEAUBRIAND

*Koffman fries, béarnaise -- 105*

F O R T H E T A B L E

KOFFMAN FRIES

*Blackthorn sea salt, rosemary -- 7*

BEEF DRIPPING CARROT

*labneh, hemp seed granola -- 8*

POMME PURÉE -- 8

TENDERSTEM BROCCOLI

*pickled chilli, hazelnut -- 8*

SPRING SALAD

*sherry vinaigrette, anchovy, Grana Padano -- 6*

SEASONAL GREENS -- 6

*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.  
All fish, tea & coffee is locally or sustainably sourced.*