

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

SPENCE SPRITZ

Ketel One vodka, Papet del Mas Cava, spiced
honey, bitters -- 18



0% CITRUS FIZZ

Everleaf Forrest 0%, Seedlip Grove 0%, citrus
cordial, Wild Idol alcohol free sparkling -- 16

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

TOWNHOUSE G&T

Tanqueray 10 gin, Midori, cucumber, lime, Fever
Tree light tonic water -- 18

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

COMPANY BAKERY SOURDOUGH

Edinburgh cultured butter, Blackthorn sea salt -- 9

CRISPY PORK BELLY

brown sauce, pickled mustard seeds -- 8

WHIPPED ARTICHOKE & TRUFFLE

seeded lavosh -- 8

SMOKED SALMON TARTLET

Katy Rodgers Crème Fraîche, yuzu -- 7

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

WEST COAST SCALLOP seaweed & chilli butter, celeriac, smoked bacon -- 20

DRESSED CRAB CRUMPET Granny Smith apple, coriander -- 19

CUMBRAE ROCK OYSTERS for 6 -- 30

au naturel | Edinburgh hot sauce | lime & jalapeño granita

S T A R T E R S

RABBIT & HAM HOCK TERRINE

celeriac remoulade, port & bacon jam, sourdough -- 15

BURRATA

black fig, balsamic, sweet & spicy walnuts -- 16

SWEETCORN & SMOKED HADDOCK VELOUTÉ

wild mushroom, pickled chilli -- 14

SPICY RAW BEEF

Anster cheddar, egg yolk, beef dripping toast -- 19/29

ADD 10g Sturia Oscietra caviar -- 30

ROASTED DELICA PUMPKIN

sea buckthorn, ricotta -- 14

HEIRLOOM BEETROOTS

pear, pickled mustard seeds -- 15

M A I N S

COD ROYALE

fennel escabeche, roasted cauliflower, surf clam dressing -- 30

ROAST CHICKEN BREAST

autumn root vegetables, chicken hot pot -- 32

VENISON LOIN

roasted beetroot, blackberry, game sauce -- 38

ROASTED KING OYSTER MUSHROOM

polenta, wild mushroom sauce -- 20

300G TWEED VALLEY SIRLOIN

Koffman fries, green peppercorn sauce -- 55

WILD GAME RAGU

tagliatelle, Grana Padano -- 24

SPICED PUMPKIN RISOTTO

autumn truffle, sage, brown butter -- 20

MARKET FISH

seasonal garnish -- MP

S H A R I N G

WHOLE GRILLED LEMON SOLE

sea herbs, brown shrimp butter, Scottish baby potatoes -- 85

TWEED VALLEY CHATEAUBRIAND

Koffman fries, brown butter hollandaise -- 105

F O R T H E T A B L E

KOFFMAN FRIES

Blackthorn sea salt, rosemary -- 7

HERITAGE BEETROOTS

red chard, ricotta, pine nuts -- 8

SCOTTISH NEW POTATOES

mint butter -- 8

TENDERSTEM BROCCOLI

sesame dressing, pickled chilli -- 8

AUTUMN LEAVES

truffle dressing, 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.