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

THE SPENCE SPRITZ

*Tanqueray 10 gin, grapefruit, bergamot, Papet del
Mas Cava, Fever Tree soda -- 16*

0% AMARETTI FIZZ

*Lyre's Amaretti 0%, charred lemon, Wild Idol
alcohol free sparkling wine -- 14*

THE TOWNHOUSE G&T

*Gleneagles gin, lavender, 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

MUTTON CROQUETTES

pickles & gherkin relish -- 10

WHIPPED ARTICHOKE

seeded crackers, rosemary oil & roast garlic -- 8

ARRAN MUSTARD BEIGNETS

Isle of Mull cheddar -- 8

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

WEST COAST SCALLOPS *chicken crumble, fennel, hazelnut & chicken butter sauce -- 24*

LOBSTER & CRAYFISH SCONE *Bloody Mary rose sauce -- 18*

GLENEAGLES OAK SMOKED SALMON *buttermilk, cucumber & dill -- 20*
(add 10g Oscietra caviar -- 20)

S T A R T E R S

TORCHED CARROTS & WHIPPED CROWDIE

blood orange & gingerbread -- 16

HERITAGE BEETROOT

linseed, horseradish & Katy Rodger's yoghurt -- 16

THE SPENCE ONION SOUP

truffled Anster cheese -- 18

TWEED VALLEY BEEF TARTARE

pickled onions & crisps -- 19/29

HAGGIS FRITTER

parsley sauce, quail egg & pickled mushrooms -- 16

LANARK BLUE & PEAR SALAD

iced bitter leaves & candied walnuts -- 17

M A I N S

ROAST CHICKEN BREAST

spring leeks, winter truffle & confit chicken leg -- 36

LOCH MELFORT TROUT

butter beans, variegated kale & anchovy relish -- 32

SCOTTISH BORDERS HOGGET

purple sprouting broccolli, wild garlic, curd -- 38

BAKED CELERIAC

braised barley, Nith valley egg, Hen of the Woods mushroom -- 24

SHETLAND COD

roast squash, mussels & vadouvan butter -- 35

300G TWEED VALLEY SIRLOIN

beef dripping onion and ox cheek gravy with skin-on fries -- 55

SPICED CAULIFLOWER

raisins, almonds, croutons, spinach & chervil -- 22

PORK TENDERLOIN

Stornoway black pudding, cheek, apple, cabbage & mustard -- 34

HALIBUT "CULLEN SKINK"

smoked haddock, potato & seaweed -- 38

500G TWEED VALLEY CHATEAUBRIAND *(to share)*

beef dripping onion and ox cheek gravy with skin-on fries -- 110
(peppercorn sauce -- +2) please allow 45 minutes

F O R T H E T A B L E -- 8

SKIN-ON FRIES

garlic & herb salt

BRAISED SAVOY CABBAGE

pancetta cream

ROASTED ROOTS

thyme & honey mustard

CRISP LEAVES

toasted seeds & sherry vinaigrette

TENDERSTEM BROCCOLI

smoked garlic

POTATO PURÉE

*Prices include 20% VAT, with a discretionary 12.5% service charge applied.
Please notify your server of any allergies or dietary requirements, as not all ingredients are listed and the absence of allergens cannot be guaranteed.*