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A R T E  
M E N U



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

THE SPENCE SPRITZ

*Select Aperitivo, cherry, olive, Papet del Mas  
Cava, Fever Tree soda water -- 18*

0% AROMATIC SPRITZ

*Monin Bitter, Wild Idol alcohol free sparkling  
wine, Fever Tree soda water -- 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*

BUTTERBEAN HOUMOUS

*seeded crackers, lemon & garlic -- 8*

SPICED HAGGIS & ONION FRITTERS

*coriander & mint raita -- 9*

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 *spring onion, mustard, radish, chicken juices -- 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

ISLE OF WIGHT HERITAGE TOMATOES

*whipped crowdie, cucumber, basil maceration -- 17*

HERITAGE BEETROOT

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

THE SPENCE ONION SOUP

*truffled Anster cheese -- 18*

TWEED VALLEY BEEF TARTARE

*pickled onions, cultivated mushrooms, nasturtium, crisps -- 19/29*

SEARED PIGEON BREAST

*asparagus, haggis and new season potato -- 23*

LANARK BLUE & BUTTERHEAD SALAD

*celery, grape, hazelnut, frisee -- 17*

M A I N S

ROAST CHICKEN BREAST

*spring leeks, truffle, confit chicken leg. vichyssoise whip -- 36*

LOCH MELFORT TROUT

*roast fennel, sorrel and grapefruit dressing, pine nuts -- 33*

SCOTTISH BORDERS HOGGET

*purple sprouting broccolli, wild garlic, curd -- 38*

POTATO & MOREL DUMPLINGS

*peas and broad beans, ricotta, noisette -- 26*

SHETLAND COD

*roast squash, mussels & vadouvan butter -- 35*

300G TWEED VALLEY SIRLOIN

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

HARISSA SPICED CAULIFLOWER

*raisins, almonds, croutons, spinach -- 24*

PORK TENDERLOIN & SLOW COOKED CHEEK

*Stornoway black pudding, celery root, apple, watercress, sauerkraut -- 35*

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*

CRISP LEAVES & CARROT SALAD

*orange and tarragon dressing*

BROCCOLI & SPRING GREENS

*simply steamed*

LOLLO BLONDO AND ROSSO

*toasted seeds. sherry vinaigrette*

ROASTED ROOTS

*truffle honey*

NEW SEASON POTATOES

*sour cream and chives*

*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.*