

A L A
C 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

SPICED HAGGIS & ONION FRITTERS

coriander & mint raita -- 9

BUTTERBEAN HUMMUS

seeded crackers, lemon & 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 *spring onion, mustard, radish, chicken jus -- 24*

SCOTTISH BROWN CRAB BRIOCHE *preserved gooseberry & elderflower -- 22*

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

new season potato salad, wild allium -- 23

LANARK BLUE & BUTTERHEAD SALAD

celery, grape, hazelnut, frisee -- 17

M A I N S

ROAST CHICKEN

smoked gem lettuce, confit leg, nduja butter -- 36

LOCH MELFORT TROUT

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

HALIBUT "CULLEN SKINK"

smoked haddock, potato & seaweed -- 38

POTATO & MOREL DUMPLINGS

peas and broad beans, ricotta, noisette -- 26

SHETLAND COD

potato, saffron, tapenade, basil -- 36

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

SCOTTISH BORDERS LAMB LOIN

braised shoulder, courgette, spiced lamb gravy -- 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

BROCCOLI & SPRING GREENS

simply steamed

CRISP LEAVES & CARROT SALAD

orange and tarragon dressing

LOLLO BLONDO AND ROSSO

toasted seeds. sherry vinaigrette

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.*