

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

BUTTERBEAN HUMMUS

seeded crackers, lemon & garlic -- 8

SPICED HAGGIS & ONION FRITTERS

coriander & mint raita -- 9

SCOTTISH BROWN CRAB BRIOCHE

gooseberry, elderflower -- 12

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

WEST COAST SCALLOPS sugar snap salsa, Caesar emulsion, chicken skin -- 24

CURED SCOTTISH SEA BASS turnip, apple, samphire -- 20

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

AYRSHIRE POTATO SALAD

smoked leeks, summer truffle, capers, watercress -- 17

COURGETTE VELOUTÉ

Fife buffalo mozzarella, mint -- 16

TWEED VALLEY BEEF TARTARE

pickled onions, nasturtium, crisps -- 19/29

CURED SALT AGED DUCK

Scottish raspberry, beetroot, sour cream -- 22

LANARK BLUE & BUTTERHEAD SALAD

celery, grape, hazelnut, frisée -- 17

M A I N S

ROAST CHICKEN

roast breast, confit leg, smoked gem lettuce, 'nduja butter -- 36

LOCH MELFORT TROUT

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

HALIBUT 'CULLEN SKINK'

smoked haddock, potato & seaweed -- 38

POTATO DUMPLINGS & SCOTTISH GIROLLES

sweetcorn, ricotta, noisette, truffle -- 27

SHETLAND COD

peas & broad beans, fregola, bacon sauce -- 36

300G TWEED VALLEY SIRLOIN

roast onion, gravy butter, sticky beef, chimichurri, fries -- 55

CRISPY AUBERGINE

red pepper, Katy Rodgers yoghurt, mint, almond, pomegranate -- 24

SALT AGED PORK CHOP

Stornoway black pudding, hispi cabbage, apricot, Arran mustard -- 35

SCOTTISH BORDERS LAMB

summer vegetables, samphire, anchovy gremolata -- 38

500G TWEED VALLEY CHÂTEAUBRIAND (to share)

roast onion, gravy butter, sticky beef, chimichurri, 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

FINE BEANS, KALE & STEAMED GREENS

with or without smoked butter

BROCCOLI FLORETS & BRAISED STEMS

Isle of Mull cheddar, crispy onions

CRISP LEAVES & CARROT SALAD

tarragon mustard, sunflower seeds

NEW SEASON POTATOES

sour cream & 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.