

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

SCOTTISH BROWN CRAB BRIOCHE
radish, Granny Smith -- 12

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

WEST COAST SCALLOPS *Jerusalem artichoke, samphire, capers, bacon sauce -- 24*

CURED PETERHEAD MONKFISH *ginger beer, fennel, Knockraich farm yoghurt -- 21*

GLENEAGLES OAK-SMOKED SALMON *buttermilk, cucumber & dill -- 20*
(add 10g Oscietra caviar + 30)

S T A R T E R S

WHIPPED BEETROOT 'BORANI'
figs, pecans, amaranth -- 17

WILD MUSHROOM PARFAIT
forest fruit preserve, pine kernels, croûte -- 18

BUTTERNUT SQUASH VELOUTÉ
trompette, seed pistou, Corra Linn cheese -- 17

TWEED VALLEY BEEF TARTARE
pickled onions, nasturtium, crisps -- 19/29

SALT AGED DUCK PASTRAMI
turnip, apple, Thistly Cross cider -- 20

LANARK BLUE & BUTTERHEAD SALAD
celery, grape, hazelnut, frisée -- 17

M A I N S

ROAST CHICKEN
malted barley, savoy cabbage, chicken & beer sauce -- 36

LOCH MELFORT TROUT
Partan Bree, chard, crab & crayfish -- 35

HALIBUT 'CULLEN SKINK'
smoked haddock, potato, leek & seaweed -- 38

POTATO DUMPLINGS & SCOTTISH GIROLLES
sweetcorn, ricotta, noisette, truffle -- 27

SHETLAND COD
cauliflower, parsley, caviar -- 35

300G TWEED VALLEY SIRLOIN
roast onion, gravy butter, sticky beef, chimichurri, fries -- 55

CELERIAC & ARRAN MUSTARD
plum, hazelnut, yeast -- 24

SALT AGED PORK CHOP
Stornoway black pudding, hispi cabbage, pear -- 35

HIGHLAND VENISON
skirlie sauce, parsnip, bramble -- 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

CRISP BITTER LEAF SALAD
piccalilli dressing

HERITAGE CARROTS
marmalade glaze

CONFIT POTATOES
Isle of Mull cheddar, pickles, crispy onion

*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.*