A LA CARTE MENU

NO.39 ST. ANDREW SQUARE

THE SPENCE SPRITZ
Cynar, Tio Pepe sherry, cranberry, ginger, Papet del Mas cava, Fever-Tree soda -- 18

FESTIVE MARGARITA
Almave 0.5% or Don Julio blanco tequila, apple, clove, lime -- 14/18

THE TOWNHOUSE G&T
Tanqueray gin, Yuzu sake, Creme de Cacao, Cocchi Torino, Fever-Tree light tonic -- 18

BREAD & SNACKS

COMPANY BAKERY SOURDOUGH
Edinburgh cultured butter & Blackthorn sea salt -- 9

SPICED HAGGIS & ONION FRITTERS
coriander & mint raita -- 9

BUTTERBEAN HUMMUS
seeded crackers, lemon, garlic, sumac -- 8

NATIVE LOBSTER & CRAYFISH TOAST
Thermidor gratin -- 14

SCOTTISH SEAFOOD

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

PETERHEAD MONKFISH CRUDO *ginger dressing, pear, radish, sour cream* -- 21

GLENEAGLES OAK-SMOKED SALMON *fennel, dill, yoghurt* -- 21
(add 10g Oscietra caviar + 30)

STARTERS

JERUSALEM ARTICHOKE & POTATO SOUP
crème fraîche, chestnut, thyme -- 17

WILD MUSHROOM PARFAIT
forest fruit preserve, pine kernels, croûte -- 19

LANARK BLUE & CELERIAC 'WALDORF'
walnut, apple, celery, Arran mustard -- 18

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

CURED DUCK BREAST
quince, kohlrabi, chicory, linseed -- 19

HERITAGE CARROTS
sea buckthorn, labneh, dukkah -- 18

MAINS

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

LOCH MELFORT TROUT
Partan Bree, chard, crab & crayfish -- 36

HALIBUT 'CULLEN SKINK' RISOTTO
smoked haddock, seaweed, parsley -- 38

SAGE DUMPLINGS & BUTTERNUT SQUASH
crowdie, hazelnut, black garlic -- 26

SHETLAND COD
leek & potato, warm tartare sauce, caviar, dill -- 36

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

HARISSA ROASTED CAULIFLOWER
caper & lemon gremolata, spinach, yeast -- 26

GRILLED PORK NECK
Stornoway black pudding, white beans, smoked butter, sauce charcuterie -- 36

HIGHLAND VENISON
skirlie sauce, parsnip, bramble -- 40

500G TWEED VALLEY CHÂTEAUBRIAND *(to share)*
roast onion, gravy butter, sticky beef, chimichurri, fries -- 110
(peppercorn sauce +2) please allow 45 minutes

FOR THE TABLE -- 8

CHARLOTTE POTATOES
Isle of Mull cheddar, pickles, crispy onions

FRIED BRUSSELS SPROUTS
simply buttered or with roast chicken cream

CRISP BITTER LEAF SALAD
piccalilli dressing

SKIN-ON FRIES
garlic & herb salt

GLAZED CARROTS & PARSNIPS
malt butter

MULLED WINE RED CABBAGE

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.