

A LA
CARTE
M E N U



NO.39 ST.
ANDREW
SQUARE

THE SPENCE SPRITZ

Tanqueray 10 gin, grapefruit, bergamot, Papet del
Mas Cava, Fever Tree soda -- 16

0% AMARETTI FIZZ

Lyre's Amaretti 0%, charred lemon, Wild Idol
alcohol free sparkling wine -- 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

WHIPPED ARTICHOKE

seeded crackers, rosemary oil & roast garlic -- 8

MUTTON & CROWDIE CROQUETTES

gherkin relish -- 10

LOBSTER & CRAYFISH SCONE

bloody Mary rose sauce, radish -- 18

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

WEST COAST SCALLOPS chicken crumble, fennel, hazelnut, chicken butter sauce -- 24

CUMBRAE ROCK OYSTERS traditional accompaniments -- 5 per oyster

GLENNEAGLES OAK SMOKED SALMON crème fraîche & cucumber preserve -- 20

(add 10g Oscietra caviar -- 20)

S T A R T E R S

SCOTTISH SQUASH TARTLET

pumpkin seed dukkah & blood orange dressing -- 16

TWEED VALLEY BEEF TARTARE

pickled onions & game crisps -- 19/29

HERITAGE BEETROOT

linseed, horseradish & Katy Rodger's Yoghurt -- 16

HAGGIS FRITTER

parsley sauce, quail egg & pickled mushrooms -- 16

THE SPENCE ONION SOUP

truffled Anster cheese -- 18

ICED BITTER LEAVES SALAD

Lanark blue, candied walnuts & pear -- 16

M A I N S

ROAST CHICKEN BREAST

grilled leeks, winter truffle & confit chicken leg -- 36

300G TWEED VALLEY SIRLOIN

beef dripping onion, fries & ox cheek gravy -- 55

LOCH MELFORT TROUT

butter beans, variegated kale & anchovy relish -- 32

SPICED CAULIFLOWER

raisins, almonds, croutons, spinach & chervil -- 22

HIGHLAND VENISON

red cabbage, deer stalker pie & hedgerow preserve -- 42

PORK TENDERLOIN

Stornoway black pudding, cheek, apple, cabbage & mustard -- 34

BAKED CELERIAC

braised barley, Nith valley egg, Hen of the Woods mushroom -- 24

HALIBUT "CULLEN SKINK"

smoked haddock, potato & seaweed -- 38

S H A R I N G

WHOLE GRILLED LEMON SOLE

potato purée, grilled leeks & warm tartar sauce -- 85

TWEED VALLEY CHATEAUBRIAND

beef dripping onion, fries & ox cheek gravy -- 110

(please allow a minimum of 45 minutes)

F O R T H E T A B L E -- 8

SKIN-ON FRIES

garlic & herb salt

WINTER SALAD

toasted seeds & sherry vinaigrette

BRAISED SAVOY CABBAGE

pancetta cream

SPROUTING BROCCOLI

smoked garlic

ROASTED ROOTS

thyme & honey mustard

POTATO PURÉE

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

All fish, tea & coffee is locally or sustainably sourced.