

WEEKEND
BRUNCH
MENU



NO.39 ST.
ANDREW
SQUARE

MIMOSA

ADD Veuve Clicquot -- 5

ADD Ruinart -- 12

ADD Dom Perignon -- 25

BLOODY MARY

Build your own...

Ketel One Vodka or Seedlip 108,
tomato, Townhouse spice blend

0% AMARETTI FIZZ

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

TO THE TABLE

CRÈME FRAÎCHE BLINIS *smoked avruga caviar*

FROM THE DELI

PORK PIES, VENISON & APRICOT SAUSAGE ROLLS,
SMOKED CHICKEN & HAM HOCK TERRINE,
DUCK & ORANGE PATE

AT THE BERKEL

EAST COAST CURED MEATS
Chorizo, Coppa, Bresaola & Mortadella

ON THE BAR

COMPANY BAKERY BREAD
cultured butter

ZATAR SPICED CAULIFLOWER
chickpeas, cranberry, yoghurt

BRAISED CHICORY
orange, yoghurt

IJ MELLIS CHEESE
truffle honeycomb, chutney

ISLE OF WHITE HERITAGE TOMATO
watermelon, balsamic, basil

POTATO SALAD
whole grain mustard

SCOTTISH SHELLFISH & SEAFOOD
spicy Marie Rose, Mignonette

COURGETTE & PEA SALAD
aged feta, mint

MIXED GREEN LEAVES
Dijon dressing

FROM THE KITCHEN

PORK LOIN *toffee apple sauce*

RUMP OF BEEF *horseradish cream*

LEG OF LAMB *mint sauce*

MUSHROOM & PUMPKIN PITHIVIER

SEA BREAM *fennel, sea herbs, brown butter*

FOR THE
TABLE

ROAST POTATOES, CARROTS,
CABBAGE, GRAVY &
YORKSHIRE PUDDINGS

DESSERT ROOM

ICE CREAM STATION

HAND PIPED DOUGHNUTS

CHOCOLATE FOUNTAIN
berries, pineapple, marshmallows

MACARONS, BROWNIES & FUDGE

RED VELVET CUPCAKE
cream cheese frosting

PICK 'N' MIX

COCONUT MANGO
& PASSIONFRUIT PANNA COTTA

CHOCOLATE & RASPBERRY MOUSSE

LEMON MERINGUE TART

BANOFFEE CHOUX BUN

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.