

WEEKEND
BRUNCH
MENU

MIMOSA

ADD *Veuve Clicquot* -- 7

ADD *Ruinart* -- 12



BLOODY MARY

Build your own...

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

NO.39 ST.
ANDREW
SQUARE

0% CITRUS FIZZ

*Everleaf Forrest 0%, Seedlip Grove 0%,
citrus cordial, Wild Idol alcohol free sparkling*

TO THE TABLE

SMOKED AVRUGA CAVIAR *blinis, crème fraîche*

FROM THE DELI

PORK PIES, VENISON & APRICOT SAUSAGE ROLLS,
SMOKED CHICKEN & HAM HOCK TERRINE,
DUCK LIVER PARFAIT

AT THE BERKEL

CHORIZO, COPPA, BRESAOLA, MORTADELLA
Mustards & pickles

ON THE BAR

COMPANY BAKERY BREAD
cultured butter

IJ MELLIS CHEESE
truffle honeycomb, chutney

SHELLFISH & SEAFOOD
spicy Marie Rose, Mignonette

ZATAR SPICED CAULIFLOWER
chickpeas, yoghurt

ROASTED PUMPKIN & KALE SALAD
date molasse

ROASTED FENNEL
orange segments & pickled ginger

HEIRLOOM BEETROOT & FETA CHEESE
SALAD *Brambles, pickled mustard seeds*

SCOTTISH NEW POTATO SALAD
scallions, Arran mustard

MIXED GREEN LEAVES
sherry vinaigrette, Grana Padano

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

PICK 'N' MIX

CHOCOLATE AND CARAMEL CUPCAKES

CHOCOLATE BROWNIE

LEMON MERINGUE TART

PEAR AND VANILLA MOUSSE

CHOCOLATE MOUSSE & BLACKBERRY COMPOTE

BANOFFEE CHOUX BUNS

*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.*