

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

HAGGIS, PORK & CARAMELISED SAUSAGE ROLL

GAME 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

ROASTED HARISSA CAULIFLOWER

yoghurt, kale

LENTILS SALAD

confit shallots and chorizo

ROASTED WINTER ROOT VEGETABLE

wild rocket

BRAISED LEEKS

quinoa, feta

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*

WINTER ROOTS PITHIVIER

LOCH MELFORT TROUT *butter beans, variegated kale & anchovy relish*

FOR THE
TABLE

ROAST POTATOES, CARROTS,

CABBAGE, GRAVY &

YORKSHIRE PUDDINGS

DESSERT ROOM

CHOCOLATE FOUNTAIN *berries, pineapple, marshmallows*

CHOCOLATE BROWNIES

BANOFFEE CHOUX BUN

CARROT CUPCAKES

APPLE CRUMBLE

RHUBARB MERINGUE TART

CHOCOLATE AND CLEMENTINE MOUSSE

HAND PIPED DOUGHNUTS

PICK 'N' MIX

FUDGE

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.