

B R E A K
F A S T
M E N U



NO.39 ST.
A N D R E W
S Q U A R E

J U I C E S , S H O T S
& S M O O T H I E S

GREEN JUICE *spinach, cucumber,
ginger, apple & celery* -- 6

FRESHLY SQUEEZED OJ
Seville orange -- 6

TURMERIC BOOSTER
cayenne, lemon, ginger -- 5

SUPER BERRY SMOOTHIE
raspberry, blueberry, strawberry -- 8

YOU + I KOMBUCHA
original OR ginger -- 6

F R U I T S & G R A I N S

TOWNHOUSE FRUIT SALAD
poppy seed, pistachio -- 10

MANGO & PASSION FRUIT
SMOOTHIE BOWL -- 12

HOUSE GRANOLA
blueberry, Yester farm organic OR Coyo yogurt -- 10

SPELT & CHIA PORRIDGE
Granny Smith apple, mixed seeds -- 10

B R E A D S & P A S T R I E S

ALMOND BRIOCHE BOSTOCK -- 6

PAIN AU CHOCOLAT -- 6

CROISSANT -- 6

GF DOUBLE CHOCOLATE MUFFIN -- 6

COMPANY BAKERY SOURDOUGH,
GRILLED CORNBREAD *OR* SEEDED RYE
cultured butter & Isabella's Perthshire preserves -- 6

H O U S E
F A V O U R I T E S

THE TOWNHOUSE

*Nith Valley eggs, pork & sage sausage, Virginia cured streaky bacon, Stornoway black pudding,
McWilliam haggis, potato scone, Portobello mushroom, baked beans, grilled tomato* -- 22

FRENCH TOAST *Virginia cured streaky bacon, maple syrup* -- 16

VANILLA PANCAKES *blackberry compote, mascarpone cream* -- 12

SMASHED AVOCADO & POACHED NITH VALLEY EGGS *toasted sourdough* -- 14

HARISSA & SWEET POTATO HASH *tahini yogurt, pickled carrot* -- 12

CRISPY CRISPY *crispy fried Nith Valley egg, crispy bacon bap, Poppy's brown sauce* -- 12

SCRAMBLED NITH VALLEY EGGS *black truffle, griddled brioche, aged Parmesan* -- 26

EGGS BENEDICT *Pata Negra, brown butter hollandaise* -- 18

S I D E S -- 5 EACH

SAUSAGES

SMOKED SALMON

HALLOUMI

AVOCADO

STREAKY BACON

STORNOWAY BLACK PUDDING

MCWILLIAM HAGGIS

PORTOBELLO MUSHROOM

O R I G I N
C O F F E E

FILTER COFFEE -- 5

ESPRESSO -- 4

AMERICANO -- 5

MACCHIATO -- 5

FLAT WHITE -- 5

LATTE -- 5

CAPPUCCINO -- 5

HOT CHOCOLATE -- 5

MATCHA LATTE -- 6.5

P E K O E T E A

BREAKFAST TEA -- 5

EARL GREY -- 5

ROOIBOS -- 5

JADE TIPS -- 5

PEPPERMINT -- 5

CHAMOMILE -- 5

CHAI BLACK -- 5

*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.*