

WEEKEND
BRUNCH
MENU



NO.39 ST.
ANDREW
SQUARE

MIMOSA

ADD Veuve Clicquot -- 7

ADD Ruinart -- 12

BLOODY MARY

Build your own...

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

0% AROMATIC SPRITZ

*Monin Bitter, Wild Idol alcohol free sparkling
wine, Fever Tree soda water*

T O T H E T A B L E

SMOKED AVRUGA CAVIAR *blinis, crème fraîche*

F R O M T H E D E L I

PORK PIES

HAGGIS & PORK SAUSAGE ROLL

GAME TERRINE

DUCK LIVER PARFAIT

A T T H E B E R K E L

CHORIZO, COPPA, BRESAOLA, MORTADELLA
mustards & pickles

O N T H E B A R

COMPANY BAKERY BREAD

Edinburgh cultured butter

IJ MELLIS CHEESE

truffle honeycomb, chutney

SHELLFISH & SEAFOOD

spicy Marie Rose, Mignonette

ROASTED HARISSA CAULIFLOWER

yoghurt, kale

CAESAR SALAD

anchovies, croutons

HERITAGE TOMATOES

basil, sherry dressing

QUINOA SALAD

sun-dried tomatoes, feta

SCOTTISH NEW POTATO SALAD

scallions, Arran mustard

MIXED GREEN LEAVES

sherry vinaigrette, Grana Padano

F R O M T H E K I T C H E N

PORK LOIN *toffee apple sauce*

SIRLOIN *horseradish cream*

LEG OF LAMB *mint sauce*

ROOT VEGETABLES PITHIVIER

LOCH MELFORT TROUT *roast fennel, sorrel and grapefruit dressings, pine nuts*

F O R T H E
T A B L E

ROAST POTATOES, CARROTS,

CABBAGE, GRAVY,

YORKSHIRE PUDDINGS

& PIGS IN BLANKETS

D E S S E R T R O O M

CHOCOLATE FOUNTAIN *berries, pineapple, marshmallows*

CHOCOLATE BROWNIES

BERRY CHEESECAKE CHOUX BUN

RED VELVET CUPCAKE

WHITE CHOCOLATE MOUSSE *Yorkshire rhubarb*

LEMON MERINGUE TART

CHOCOLATE MOUSSE *sour cherries*

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.