

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% AROMATIC SPRITZ

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

TO THE TABLE

SMOKED AVRUGA CAVIAR *blinis, crème fraîche*

FROM THE DELI

PORK PIES

HAGGIS & PORK SAUSAGE ROLL

CHICKEN AND STORNOWAY BLACK PUDDING TERRINE

DUCK LIVER PARFAIT

AT THE BERKEL

CHORIZO, COPPA, BRESAOLA, MORTADELLA

mustards & pickles

ON THE BAR

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

FROM THE KITCHEN

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*

FOR THE
TABLE

ROAST POTATOES, CARROTS,

CABBAGE, GRAVY,

YORKSHIRE PUDDINGS

DESSERT ROOM

CHOCOLATE FOUNTAIN *berries, pineapple, marshmallows*

CHOCOLATE BROWNIES

PASSION FRUIT CHOUX BUN

LEMON CUPCAKE

RHUBARB & ELDERFLOWER CHEESECAKE

STRAWBERRY 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.