

WEEKEND
BRUNCH
MENU

BELLINI TROLLEY

Choose your flavour...

ADD *Veuve Clicquot* -- 7



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
HAM HOCK 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, Grana Padano

HERITAGE TOMATOES
basil, sherry dressing

QUINOA SALAD
sun-dried tomatoes, feta

SCOTTISH NEW POTATO SALAD
scallions, Arran mustard

MIXED GREEN LEAVES
sherry vinaigrette

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

PEACH & 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.