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SPENCE SPRITZ

Ketel One vodka, Papet del Mas Cava, spiced
honey, bitters -- 18



0% CITRUS FIZZ

Everleaf Forrest 0%, Seedlip Grove 0%, citrus
cordial, Wild Idol alcohol free sparkling -- 16

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TOWNHOUSE G&T

Tanqueray 10 gin, Midori, cucumber, lime, Fever
Tree light tonic water -- 18

B R E A D & S N A C K S

COMPANY BAKERY SOURDOUGH

Edinburgh cultured butter, Blackthorn sea salt -- 9

CRISPY PORK BELLY

brown sauce, pickled mustard seeds -- 8

WHIPPED ARTICHOKE & TRUFFLE

seeded lavosh -- 8

SMOKED SALMON TARTLET

Katy Rodgers Crème Fraîche, yuzu -- 7

S C O T T I S H S E A F O O D

WEST COAST SCALLOP seaweed & chilli butter, celeriac, smoked bacon -- 20

DRESSED CRAB CRUMPET Granny Smith apple, coriander -- 19

CUMBRAE ROCK OYSTERS for 6 -- 30

au naturel | Edinburgh hot sauce | lime & jalapeño granita

S T A R T E R S

WILD GAME TERRINE

walnut jam, winter roots, truffle dressing, sourdough bread -- 20

BURRATA

black fig, balsamic, sweet & spicy walnuts -- 18

ROASTED CAULIFLOWER
& PITCHFORK CHEDDAR SOUP

Grana Padano biscuit -- 16

SPICY RAW BEEF

Anster cheddar, egg yolk emulsion, beef dripping toast -- 19/29

ADD 10g Sturia Oscietra caviar -- 30

ROAST DELICA PUMPKIN

goats curd, pine nut dressing -- 15

HERITAGE BEETROOT SALAD

brambles, bitter leaves -- 15

M A I N S

COD ROYALE

champagne beurre blanc, salsify, confit leeks -- 34

ROAST CHICKEN BREAST

winter root vegetable, braised leg -- 32

BAROLO BRAISED BEEF

mashed potato, roast carrot, pangrattata -- 38

ROASTED KING OYSTER MUSHROOM

polenta, wild mushroom sauce -- 20

300G TWEED VALLEY SIRLOIN

Koffman fries, green peppercorn sauce -- 55

WILD GAME RAGU

tagliatelle, Grana Padano -- 24

PEARL BARLEY RISOTTO

Jerusalem artichoke, black truffle -- 20

STONE BASS

roast fennel, brown shrimp butter -- 38

S H A R I N G

WHOLE GRILLED LEMON SOLE

crayfish meunière sauce. brioche croutons, mash potato -- 85

TWEED VALLEY CHATEAUBRIAND

Koffman fries, brown butter hollandaise -- 105

F O R T H E T A B L E -- 8

KOFFMAN FRIES

Blackthorn sea salt, rosemary

MAPLE ROASTED
CARROTS & PARSNIP

WINTER LEAVES

truffle dressing, Grana padano

ROAST BRUSSELS SPROUTS
smoked pancetta, Dijon, honey

BLACK TRUFFLE MASHED POTATO

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.