



NO.39 ST.
ANDREW
SQUARE

FESTIVE SUNDAY LUNCH

2 COURSES £38 | 3 COURSES £43

CHAMPAGNE
Veuve Clicquot -- 18
Ruinart -- 25
Mimosa -- 18

BLOODY MARY
Build your own...
Ketel One Vodka or Seedlip 108,
tomato, Townhouse spice blend -- 15

0% AMARETTI FIZZ
Lyre's Amaretti 0%, charred lemon,
Wild Idol alcohol free
sparkling -- 12

STARTERS

PRAWN & CRAYFISH COCKTAIL *spicy Marie rose, gem lettuce*
ROASTED CAULIFLOWER & PITCHFORK CHEDDAR SOUP *Grana Padano biscuit*
HERITAGE BEETROOT SALAD *brambles, bitter leaves*
GLEN & CO SMOKED SALMON *sour cream, rye bread*

MAINS

PORK LOIN *toffee apple sauce*
SIRLOIN OF BEEF *horseradish cream (+£5)*
ROAST BALLOTINE OF TURKEY *pigs in blankets, trimmings, cranberry sauce*
SEA BREAM *roast fennel, sea herbs*
WINTER ROOT VEGETABLE PITHIVIER
all served with roast potatoes, maple roasted carrots & parsnip, cabbage, gravy & Yorkshire pudding

ON THE SIDE

CAULIFLOWER CHEESE -- 8
SUNDAY SALAD -- 6
house dressing
BLACK TRUFFLE
MASHED POTATO -- 8
PIGS IN BLANKETS -- 7
KOFFMAN FRIES -- 6
Blackthorn sea salt, rosemary
ROAST BRUSSELS SPROUTS
smoked pancetta, Dijon, honey -- 7

DESSERTS

CHOCOLATE NEMESIS *crème fraîche, raspberry*
STICKY TOFFEE PUDDING *clotted cream ice-cream*
MASCARPONE CHOUX BUN *Chocolate sauce*
CHERRY BOMBE (+£3pp)
Amarena cherry ice cream, yoghurt, hazelnuts, sour cherry sauce
PETIT FOURS, MINI MINCE PIES & COFFEE (+£8pp)

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.