

Sunday Feast

AT THE SPENCE





BELLINI
white peach, strawberry or lychee
ADD Veuve Clicquot -- 7

BUILD YOUR OWN BLOODY MARY
Ketel One Vodka or Seedlip 108,
tomato, Townhouse spice blend

ESPRESSO MARTINI STATION
Choose from Classic,
White or 0%

FROM THE BUFFET

COMPANY BAKERY BREAD
Edinburgh cultured butter

SCOTTISH SHELLFISH & SEAFOOD
langoustines, whelks, winkles, mussels,
seafood cocktail, surf clams, crab

QUINOA SALAD
Kalamata olives, feta, apricot, rocket

SCOTTISH NEW POTATO SALAD
scallions, Arran mustard

PASTA WITH PESTO
cherry tomatoes, baby mozzarella

CROQUETTES
duck or cauliflower

HAGGIS & PORK SAUSAGE ROLL

CHICKEN & CHORIZO TERRINE

CHICKEN & BLACK PUDDING TERRINE





A WEE WELCOME

SOMETHING DELICOUS WILL ARRIVE AT YOUR TABLE SHORTLY AFTER YOU DO

CHEESE SELECTION

ISLE OF MULL CHEDDAR

COLSTON BASSETT STILTON

TUNWORTH

ROSARY ASH LOG

GRUYÉRE

BAKED CAMEMBERT

FROM THE KITCHEN

SLOW COOKED PORCHETTA
herb & sausage stuffing, apple sauce

BEEF SIRLOIN
horseradish cream

CHICKEN ROASTED ON THE CROWN
confit leg & pigs in blankets

ROOT VEGETABLES PITHIVIER
vegetable gravy

LOCH MELFORT TROUT
Partan Bree, chard, crayfish

FOR THE TABLE

ROAST POTATOES, CARROTS, CABBAGE, GRAVY, YORKSHIRE PUDDINGS

AT THE BERKEL

CHORIZO, COPPA, BRESAOLA, JAMÓN SERRANO LEG
mustards & pickles

DESSERT ROOM

RED VELVET CAKE

PLUM CHEESECAKE

CHOCOLATE MOUSSE
55% Valrhona chocolate mousse, sour cherries

APPLE CRUMBLE TART

CARROT CUPCAKE

BROWNIES

CHOCOLATE FOUNTAIN
berries, marshmallows

BANOFFEE CHOUX BUN

DOUGHNUTS

MACARONS

PICK 'N' MIX



Prices include 20% VAT, with a discretionary 12.5% service charge applied.
Please notify your server of any allergies or dietary requirements, as not all ingredients are listed and the absence of allergens cannot be guaranteed.