



NO.39 ST.
A N D R E W
S Q U A R E

SUNDAY ROAST

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

TWEED VALLEY BEEF TARTARE *pickled onions, game crisps*

THE SPENCE ONION SOUP *truffle Anster cheese*

HERITAGE BEETROOT *linseed, horseradish, Katy Rodger's yoghurt*

GLENEAGLES OAK SMOKED SALMON *crème fraîche, cucumber preserve*

MAINS

PORK LOIN *toffee apple sauce*

SIRLOIN OF BEEF *horseradish cream (+£5)*

LAMB SHOULDER *mint sauce*

LOCH MELFORT TROUT *warm tartare sauce*

WINTER ROOT VEGETABLE PITHIVIER

all served with roast potatoes, honey roasted carrots & parsnip, cabbage, gravy, Yorkshire pudding

ON THE SIDE -- 8 EACH

WINTER SALAD
toasted seeds, sherry vinaigrette

SKIN-ON FRIES
Blackthorn sea salt, rosemary

CAULIFLOWER CHEESE

BRAISED SAVOY CABBAGE
pancetta cream

ROASTED ROOTS
thyme & honey mustard

MASHED POTATO

DESSERTS

APPLE CRUMBLE *vanilla custard*

STICKY TOFFEE PUDDING *clotted cream ice-cream*

CHOCOLATE ICE-CREAM SUNDAE

HONEYCOMB BAKED ALASKA *For Two (+£4pp)*
Scotch, oats, pistachio

PETIT FOURS & 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.