



NO.39 ST.  
ANDREW  
SQUARE

## 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, cultivated mushrooms, nasturtium, crisps*

THE SPENCE ONION SOUP *truffle Anster cheese*

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

GLENEAGLES OAK SMOKED SALMON *buttermilk, cucumber & dill*

## MAINS

PORK LOIN *toffee apple sauce*

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

LAMB SHOULDER *mint sauce*

LOCH MELFORT TROUT *roast fennel, sorrel and grapefruit dressing, pine nuts*

WINTER ROOT VEGETABLE PITHIVIER

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

## ON THE SIDE -- 8 EACH

LOLLO BLONDO AND ROSSO  
*toasted seeds, sherry vinaigrette*

SKIN-ON FRIES  
*Blackthorn sea salt, rosemary*

CAULIFLOWER CHEESE

BROCCOLI & SPRING GREENS  
*simply steamed*

ROASTED ROOTS  
*thyme & honey mustard*

NEW SEASON POTATOES  
*sour cream and chives*

## 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)

*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.*