



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

SUNDAY LUNCH

2 COURSES £32 | 3 COURSES £38

CHAMPAGNE
Veuve Clicquot -- 17
Ruinart -- 25
Mimosa -- 15

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*
CHICKEN LIVER PARFAIT *quince jelly, toasted brioche*
HERITAGE BEETROOT SALAD *pickled mustard seeds*
GLEN & CO SMOKED SALMON *sour cream, rye bread*

MAINS

PORK LOIN *toffee apple sauce*
RUMP OF BEEF *horseradish cream (+£5)*
LEG OF LAMB *mint sauce*
SEA BREAM *roast fennel, sea herbs*
MUSHROOM & PUMPKIN PITHIVIER

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

ON THE SIDE

CAULIFLOWER CHEESE -- 8
SUNDAY SALAD -- 6
house dressing
MASH & GRAVY -- 7
PORK & SAGE STUFFING -- 7
KOFFMAN FRIES -- 6
Blackthorn sea salt, rosemary
SEASONAL GREENS -- 6

DESSERTS

CHOCOLATE NEMESIS *crème fraîche, raspberry*
STICKY TOFFEE PUDDING *clotted cream*
VANILLA CHOUX BUN *hot chocolate sauce*
CHERRY BOMBE (+£3)
Amarena cherry ice cream, yoghurt, hazelnuts, sour cherry sauce

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.