



Sunday Feast

AT THE SPENCE

AT THE TABLE

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

AT THE BAR

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

DESSERT ROOM

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, smoked sausages

PASTA WITH PESTO
cherry tomatoes, baby mozzarella

CROQUETTES
duck or cauliflower

HAGGIS & PORK SAUSAGE ROLL

CHICKEN & CHORIZO TERRINE

FARMHOUSE PÂTÉ

A WEE WELCOME

SOMETHING DELICIOUS WILL
ARRIVE AT YOUR TABLE SHORTLY
AFTER YOU DO

CHEESE SELECTION

ISLE OF MULL CHEDDAR

COLSTON BASSETT STILTON

TUNWORTH

ROSARY ASH LOG

COMTÉ

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
roast fennel, sorrel & grapefruit
dressings, pine nuts

FOR THE TABLE

ROAST POTATOES, CARROTS,
CABBAGE, GRAVY,
YORKSHIRE PUDDINGS

AT THE BERKEL

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

DESSERT ROOM

VICTORIA SPONGE CAKE

PEACH & ELDERFLOWER
CHEESECAKE

CHOCOLATE MOUSSE
raspberry & yuzu compote

STRAWBERRY TART

LEMON & BLUEBERRY CUPCAKE

BROWNIES

CHOCOLATE FOUNTAIN
berries, marshmallows

PASSION FRUIT 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.