

WEEKEND
BRUNCH
MENU



NO.39 ST.
ANDREW
SQUARE

BUILD YOUR OWN BLOODY MARY

*Ketel One Vodka or Seedlip 108, tomato, Townhouse spice blend,
pick your own garnish*

MIMOSA

*freshly squeezed orange juice,
Cremant d'Alsace*

SONIC SILK

*peach tea, honey, almond, lime, Fever-Tree Tonic,
egg white*

ON THE
TABLE

WILD MUSHROOM ARANCINI

tomato & chilli gazpacho

FROM THE
BERKEL SLICER

CURED CAPICOLA

Mortadella, Chorizo & accompaniments

ON THE BAR

COMPANY BAKERY BREAD

Edinburgh Butter Company

IJ MELLIS CHEESE

truffle honeycomb, chutney

SCOTTISH SHELLFISH & SEAFOOD

spicy Marie Rose, Mignonette

HERITAGE TOMATO

rocket, mozzarella

ZATAR SPICED
CAULIFLOWER & CHICKPEA

pomegranate, coconut yoghurt

BABY NEW POTATOES

smoked sausage, mustard

FENNEL

orange & radicchio salad

ROAST PUMPKIN

date molasses, nuts & seeds

MARINATED BEETROOT

goats' cheese, balsamic vinegar

FROM THE
KITCHEN

ROAST PORK LOIN *mashed potato, mustard sauce*

ROAST CHICKEN BREAST *sweetcorn, rose harissa, shimeji*

EAST COAST COD *sea greens, preserved lemon*

TRUFFLE GNOCCHI *baby onions, wild mushrooms*

ROAST PUMPKIN & FETA FILO TART

black cabbage, pickled walnut

SIDES
TO SHARE

HARISSA ROASTED CARROTS

labneh, dukkha

FRIES

rosemary & Blackthorn sea salt

DESSERT ROOM

HAND PIPED DOUGHNUTS

SUMMER BERRY CHEESECAKE CHOUX BUN

STRAWBERRY TARTS

LEMON DRIZZLE CUPCAKES

CHOCOLATE FOUNTAIN

MACARONS, BROWNIES, FUDGE & NOUGAT

PASSION FRUIT POSSET

BITTER CHOCOLATE & RASPBERRY GANACHE

*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.*