

BAR

PRINCE

SIGNATURE COCKTAILS

£15.50

Black Isle Watcher

'X' by Glenmorangie, Courvoisier VSOP, Belsazar Dry, Cherry Liqueur, Grand Marnier

Prince Punch

Rotational Rum, Secret Old Spice Syrup and Sour Mix

Make it your own, your choice of: Pineapple Juice, Madagascan Cola or Ginger Beer

Peach Highball

Belsazar Rosé, Peach, Apricot, Lemon Juice

Prince Martini

Sloe Mulberry Gin, Creme de Poire, Lillet Blanc, Orange bitters

Balmoral Collins

Balmoral Gin, Spice Syrup, Lemon Juice, Cucumber Tonic

Islay Cooler

Havana 7yrs, Lime Juice, Campari, dash of Bitters, Bowmore 15 year, Gomme Syrup

CLASSIC COCKTAILS

£15.50

Penicillin

Created in 2005 by Sam Ross, an Australian bartender, just a year after he emigrated from Melbourne to the United States.

Laphroig/Talisker, Ginger liqueur, Honey Water and Lemon Juice

Rob Roy

Dates back to 1894, created in the original Waldorf Astoria on Fifth Avenue. Inspired by an operetta, "Rob Roy" which was performed at the nearby Herald Square Theatre.

Dewars 12yr, Antica formula, Angostura and Orange Bitters

White Lady

Invented by famed bartender Harry MacElhone in 1919 while he was working at Ciro's Club in London.

Bombay Sapphire, Lemon Juice, Cointreau and Aquafaba

Sidecar

Potentially the most famous cognac cocktail, dating back to around WW1. With the name coming from a customer who arrived to the bar in 'sidecar' of a motorcycle.

Courvoisier VSOP, Cointreau and Lemon Juice

Vieux Carre

This was first stirred to life in the 1930s by Walter Bergeron, a bartender at New Orleans' legendary Carousel Bar, inside the Hotel Monteleone.

Woodford Reserve, Courvoisier VSOP Sweet Vermouth, DOM Benedictine, Angostura and Peychauds Bitters

Tequila Sunrise

The modern version of this drink originates from Sausalito in the early 1970s after an earlier one created in the 1930s in Phoenix.

Patron Silver, Orange Juice, Grenadine and Orange Bitters

Dark and Stormy

A hazy date to put down but it is said first combined by sailors who enjoyed the obvious benefits of rum and the stomach-settling qualities of ginger but its lineage can be traced squarely to an island in the Atlantic Ocean.

Gosling's Black Seal Rum/Bacardi Ocho, Ginger Beer and Lime Juice

Paloma

The first knowledge of this classic was in 1950, the legendary Don Javier Delgado Corona, was the former owner of La Capilla in Tequila, Mexico who created the Batanga cocktail.

Patron Silver, Grapefruit Juice Lime Juice and Soda

Moscow Mule

Born in 1941 and helped contribute to vodka's rise in America in the Cock 'n' Bull pub. John Martin needing to sell Smirnoff vodka, his distribution company had recently purchased, and bar owner Jack Morgan needing to deplete his stash of ginger beer.

Grey Goose Vodka, Lime Juice and Ginger Beer

Hemingway Daiquiri

After spending some time in Cuba, Hemingway quickly became a type of connoisseur with the daiquiri. In 1921, Constantino Ribalaigua of El Floridita in Havana created this variation of the rum sour and named it after his daiquiri-loving regular and the rest is history.

Bacardi Carta Blanca, Lime Juice, Grapefruit Juice and Maraschino Liqueur

Cosmopolitan

Sex and the City drove this drinks popularity to the peak in the 1990s but it was supposedly created by Miami bartender Cheryl Cook in 1985 at the south beach bar called The Strand.

Grey Goose Le Citron Vodka, Cointreau, Lime Juice, Cranberry Juice and Orange Bitters

CHAMPAGNE COCKTAILS

£17

Italian Connection

Italicus, Grey Goose Citron, Lime, Champagne

Bellini

Peach Purée and Peach Liqueur, Champagne

French 75

Bombay Sapphire Premier Cru, Sugar, Lemon, Champagne

Prince Royal

Chase Mulberry Sloe Gin, Bitter Campari and Cherry Marnier, Champagne

La Vie en Rose

Bombay Sapphire Gin, Chambord, Fresh Lemon Juice, Homemade Rose Syrup, Champagne

Rossini

Crème de Fraise, Strawberry Puree, Champagne

Golden Scottish

Grey Goose Orange, Grand Marnier, Bénédictine, Champagne

Champagne Cocktail

Courvoisier VSOP, Brown Sugar soaked in Angostura Bitters, Champagne

NEGRONI, WITH A TWIST...

£15.50

The North British Negroni

Balmoral Gin, Cocchi Americano, Suze liqueur, Limoncello.

Modern Negroni

Botanist Gin, Italicus liqueur, Campari, Fernet Branca.

The King's Negroni

Lindores Abbey Aqua Vitae, Campari, Noilly Pratt, Domaine de Canton.

Premier Cru Negroni

Bombay Sapphire Premier Cru, Aperol, Bristol Cream Sherry St Germain.

Heritage Negroni

Balmoral Gin, Campari, Lillet Rose, Chartreuse

GINS			25ML/50ML
Baile Mhoireil Gin	Scotland 40%		5.25/10.25
Blackwoods	Scotland 40%		5.75/11.25
Daffy's Gin	Scotland 43.4%		5.75/11.25
Edinburgh Gin	Scotland 43%		5.25/10.25
Hendrick's Gin	Scotland 41.4%		5.75/11.25
LoneWolf Gin	Scotland 44%		6.25/12.25
NB Gin	Scotland 42%		5.75/11.25
The Botanist	Scotland 46%		5.25/10.25
Isle of Harris Distillery	Scotland 45%		7.25/14.25
Elderflower and Jasmine Gin, SGD	Scotland 39%		5.00/10.00
Bathtub	England 42%		5.75/11.25
Beefeater	England 40%		5.25/10.25
Beefeater 24	England 45%		5.25/10.25
Bombay Sapphire	England 40%		5.75/11.25
Bombay Bramble Gin	England 37.5%		5.50/11.00
Bombay Sapphire Premier Cru	England 47%		7.00/14.00
Brockmans	England 40%		5.75/11.25
Chase Rhubarb and Bramley Apple	England 40%		5.25/10.25
Chase Sloe Mulberry	England 29%		5.25/10.25
Chase William Gin	England 48%		6.25/12.25
Chapel Down Bacchus	England 41.2%		6.25/12.25
Fifty Pounds	England 43.5%		5.75/11.25

GINS		
		25ML/50ML
Jinzu	England 41.3%	5.75/11.25
King of Soho London Dry	England 42%	5.75/11.25
No. 3 Gin	England 46%	6.25/12.25
Plymouth	England 41.2%	5.75/11.25
Silent Pool	England 43%	6.25/12.25
Tanqueray	England 43.1%	5.25./10.25
Tanqueray No.10	England 47.3%	6.75/13.25
Tanqueray Rangpur	England 41.3%	5.75/11.25
Jawbox Single Estate Classic Dry	Northern Ireland 43%	5.75/11.25
Copperhead	Belgium 40%	7.25/14.25
Gin Mare	Spain 42.7%	6.25/12.25
Monkey 47	Germany 47%	7.25/14.25
Bols Genever	Netherlands 42%	5.75/11.25
Aviation	USA 42%	5.75/11.25
Bluecoat American Gin	USA 47%	5.75/11.25
Death's Door	USA 47%	7.25/14.25
Mezcal Gin Jov Tequila	Mexico 40%	10.25/20.25

Add a mixer to your spirit for an additional £2.60

VODKAS	
	25ML/50ML
Belvedere Pure	5.75/11.25
Belvedere Pink Grapefruit	6.25/12.25
Blackwoods	5.75/11.25
Grey Goose/ Citron / Orange	5.75/11.25
Ketel One	5.75/11.25
Stolichnaya Elit	8.75/17.25
Titos	6.50/13.00
Grey Goose Essence	
Strawberry & Lemongrass	6.00/12.00
Watermelon & Basil	6.00/12.00
White Peach & Rosemary	6.00/12.00

AQUA VITAE/ AMARO	
	50ML
Lindores Abbey Aqua Vitae	8.00
Grappa di Moscato, Pilzer	7.00
Grappa di Traminer, Pilzer	7.00
Amaro Averna	10.00
Amaro Del Capo	10.00
Amaro Lucano	10.00

Add a mixer to your spirit for an additional £2.60

RUM	
	25ml/50ml
Angostura 1824	8.25/16.25
Bacardi Ocho	6.75/13.25
Bacardi Coconut	5.00/10.00
Bacardi Cuatro	5.00/10.00
Bacardi Spiced	5.00/10.00
Bacardi Carta Blanca	5.00/10.00
Diplomatico Reserva Exclusiva	7.25/14.25
Gosling's	6.25/12.25
Havana Club 7 Year Old	5.75/11.25
Kraken	5.25/10.25
Myers's	5.00/9.75
Ron Zacapa 23	5.25/10.25
Ron Zacapa XO	18.25/36.25
Sailor Jerry	5.25/10.25
Santa Taresa 1796	13.50/27.00

TEQUILA	
	25ML/50ML
Patron Silver	6.25/12.25
Patron Reposado	6.25/12.25
Patron Anejo	10.50/21.00

Add a mixer to your spirit for an additional £2.60

WHISKY			25ML
Speyside			
Aberlour A’Bunadh			10.25
Glenfiddich	21 Year Old		16.50
The Macallan Double Cask	12 Year Old		10.00
The Macallan Double Cask	18 Year Old		28.00
Highland			
Aberfeldy	21 Year Old		15.00
Dalmore King Alexander III			22.25
Glenmorangie Lasanta	12 Year Old		8.25
Oban	14 Year Old		6.50
Tomatin	18 Year Old		10.00
Islands			
Highland Park	18 Year Old		12.00
Talisker	10 Year Old		6.25

WHISKY			25 ML
Islay			
Ardbeg Uigeadail			10.25
Bowmore	18 Year Old		12.50
Bunnahabhain	18 Year Old		12.25
Lowland			
Ailsa Bay			7.00
Auchentoshan	18 Year Old		12.00
Glenkinchie	12 Year Old		6.25
Campbeltown			
Glen Scotia Victoriana			10.00
Bourbon			
Bulleit			5.25
Bulleit Rye			4.75
Jack Daniel's No. 7			4.75
Maker's Mark			5.25
Woodford Reserve			5.25
Angels Envy			6.50
Blend			
Johnnie Walker Blue Label			20.25
Japan			
Hibiki			12.00

COGNAC	
	25ML
V.S.O.P.	
Remy Martin V.S.O.P	6.25
Courvoisier V.S.O.P.	6.25
XO	
Courvoisier XO	14.25
Hennessy XO	16.75
SHERRY	
	50ML
Harveys Bristol Cream	7.60
Tio Pepe Palomino Fino	7.50
CALVADOS	
	25ML
Avallen Calvados	5.00
ARMAGNAC	
	25ML
Chateau du Tariquet XO	5.50

PORT	
	75ML
Delaforce 2012 Late Bottled Vintage	12.00

LIQUEURS	
	50ML
Baileys Irish Cream	8.00
Drambuie	8.00
Frangelico	8.00
Glavya	8.00
Kahlua	8.00
Limoncello	8.00
Mozart Dark Chocolate Liqueur	8.00

WINE

WHITE WINE

	<i>175 ml</i>	<i>250 ml</i>	<i>Bottle</i>
Luberon, La Famille Perrin, France 2020	7.50	9.50	27.00
Sauvignon Blanc, Tinpot Hut, Marlborough, NZ 2020	9.50	13.50	37.00
Cortese, Gavi, Fratelli, Italy 2019	10.00	13.00	38.00
Chardonnay, Casablanca, Montes Alpha, Chile 2019	11.00	14.00	39.00
Sancerre, Domaine Bonnard, Loire, France 2020	13.75	17.95	54.00
Chablis, Domaine Long-Depaquit, France 2019	14.50	19.00	54.00

ROSÉ WINE

	<i>175 ml</i>	<i>250 ml</i>	<i>Bottle</i>
Cabernet Sauvignon Garnacha, Mas Oliveras, Spain 2018	9.00	11.00	29.00
Miraval Rosé, Côtes de Provence France 2020	12.50	16.00	46.00

RED WINE

	<i>175 ml</i>	<i>250 ml</i>	<i>Bottle</i>
Ventoux Rouge, La Famille Perrin, France 2020	7.50	9.50	27.00
Pinot Noir, Montes Limited Selection, Chile 2020	9.50	12.50	35.00
Valpolicella Classico Superiore, Cecilia Beretta, Italy 2017	13.50	15.50	43.00
Malbec, Kaiken Ultra, Mendoza, Argentina 2018	13.00	17.00	48.00
Rioja Reserve, Vina Izadi, Spain 2017	13.50	17.50	50.00

CHAMPAGNE & PROSECCO

125ML BOTTLE

Cantina Colli Euganei, Prosecco	48.00
Piper-Heidsieck Brut N.V <i>vg</i>	14.00 65.00
Laurent Perrier Cuvée N.V <i>vg</i>	110.00
Charles Heidsieck Brut Réserve <i>vg</i>	16.00 89.00
Bollinger Special Cuvée N.V	96.00
Charles Heidsieck Rosé Réserve <i>vg</i>	18.00 96.00
Charles Heidsieck Blanc de Blancs <i>vg</i>	96.00
Laurent Perrier Cuvee Rosé Brut NV	110.00
Dom Pérignon 2012 <i>vg</i>	270.00
Krug Grand Cuvée <i>vg</i>	290.00
Louis Roederer Cristal <i>vg</i>	450.00

DRAUGHT BEERS		
	HALF PINT	PINT
Menabrea	4.00	7.95
Bitter & Twisted	4.00	7.95
Guinness	4.00	7.95
Drygate Lager	4.00	7.95
Drygate Seven Peaks	4.00	7.95
BOTTLED		
Innis & Gunn Original (330ml)		5.50
Peroni Libera Alcohol Free (330ml)		5.50
Peroni Red (330ml)		5.50
CIDERS		
Thistly Cross Fruit Cider (330ml)		5.50
Thistly Cross Traditional Cider (330ml)		5.50
SOFT DRINKS		
Coca Cola / Diet Coke (200ml)		4.00
Ginger Ale / Ginger Beer (200ml)		4.00
Fever Tree Madagascar Cola (200ml)		4.00
Lemonade (200ml)		4.00
Soda Water (200ml)		4.00
Tonic Water/ Elderflower Tonic/ Cucumber Tonic (200ml)		4.00
Still/ Sparkling water (330ml)		4.50
Appletiser (275ml)		5.00
Add Cordial		1.00

JUICES

Fresh Orange, Fresh Apple or Fresh Grapefruit	5.00
Tomato, Cranberry or Pineapple	4.00

COFFEE

Espresso	5.00
Double espresso	6.00
Americano	6.00
Latte	6.00
Cappuccino	6.00
Mocha	6.00

Add an extra shot of coffee for an additional £1.00

TEA

Loose Leaf Elegant British Breakfast	6.50
Loose Leaf Decaffeinated Ceylon Black	6.50
Loose Leaf Earl Grey Blue Flower	6.50
Loose Leaf Proper Peppermint	6.50
Loose Leaf Calming Chamomile	6.50
Loose Leaf Deluxe Green	6.50
Fresh Mint	6.50

Please note that all prices are inclusive of VAT & an optional service charge of 10% will be added to your final bill.

SNACKS & STARTERS

Niçoise Olives & Toasted Nuts <i>vg, ngci</i>	8.00
Traditional French Onion Soup, Comté Cheese Crouton	10.50
Tobermory Oysters, Freshly Shucked, Classically Dressed, <i>ngci</i>	3.00 <i>each</i>
Haggis, Neeps and Tatties, Whisky Cream Sauce	10.00 / 17.50
Endive, Roquefort, Caramelised Walnut Salad <i>ngci</i>	10.00 / 17.00
Balmoral Smoked Salmon, Homemade Butter, Soda Bread	13.50
Steak Tartare, Cress Mayonnaise, Beef Dripping Croutons	13.00
Charcuterie - Selection of Charcuterie, Pickles, Toasted Sourdough	11.00 / 21.00

MAIN COURSES

Goujons of Haddock, Fries, Tartare Sauce, Lemon	23.00
Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing	11.00 / 19.00
Chargrilled Rump Steak, Café de Paris Butter, French Fries	26.00
Steak Tartare, Watercress Mayonnaise, Beef dripping croutons, French fries	25.00

SANDWICHES & BURGERS

Club Sandwich, Chicken, Bacon Egg & Tomato	22.00
Roasted Portobello Mushroom Burger, Romesco, Artichoke, Bun, Fries	<i>vg</i> 17.00
The Balmoral Burger, Bacon, Mull Cheddar & Beer Rarebit, Fries	22.00

SIDES

Traditional French Baguette, Edinburgh Butter	<i>v</i>	5.00
Rocket, Parmesan & Tomato Salad	<i>ngci</i>	6.00
French Fries, Herbes de Provence Salt	<i>vg, ngci</i>	5.50

DESSERTS

Crème Brûlée	<i>v, ngci</i>	10.00
Knickerbocker Glory		10.50
Lemon Meringue Pie		10.50
Rum Baba, Vanilla Crème Chantilly		10.50
Selection of Cheeses, Quince Jelly, Toasted Fruit Bread		13.95

v - vegetarian

vg - vegan ngci - non gluten containing ingredients

If you require information regarding food allergens in our dishes please ask a member of our team, who will be delighted to assist.

A menu with full details of identified food allergens labelling is available to view on request.
Please note that all prices are inclusive of VAT & an optional service charge of 10% will be added to your final bill.



@brasserieprince

'A Tour of Edinburgh' Cocktails

Each drink is designed by our skilled mixologists and completely unique, some are intriguing, some are confusing and some are magical.

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ARTHUR'S SEAT

£20

The miniature highlands of Edinburgh, Arthur's seat is an ancient volcano centred in the heart of the city sitting 251 metres above.



COCKTAIL DESCRIPTION

Ever wondered how to capture a walk in a glass?

This cocktail takes your taste buds on a brisk jaunt up Arthur's Seat, with fresh floral aromas and a delicate balance of herbaceous infusions.


Nettle infused Daffy's Gin, Pink peppercorn and orange infused Blackwood's vodka, Scottish honey, homemade rosemary and lemon bitters, Chamomile spray.



THE WATER OF LEITH

£20

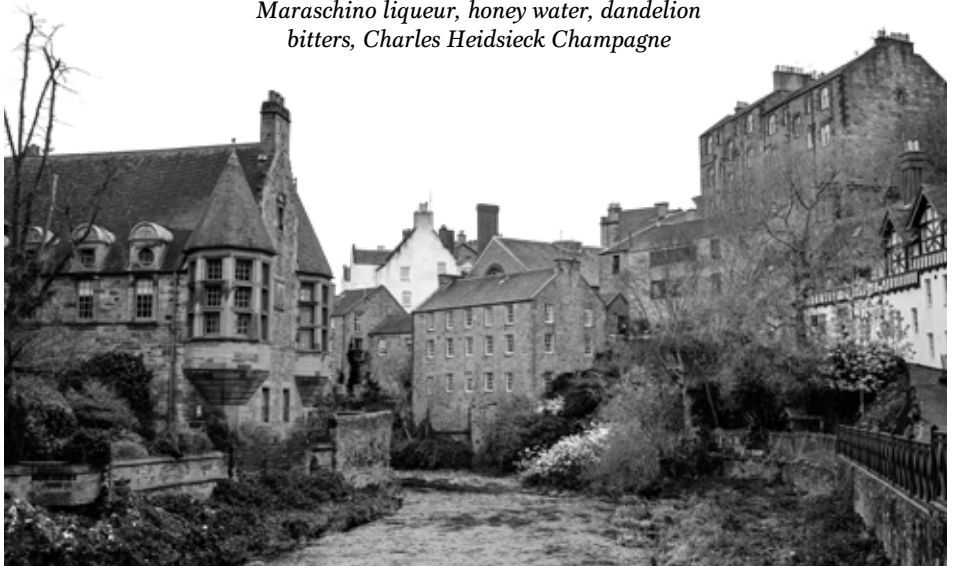
The main river flowing through the centre of Edinburgh, reaching the sea via the Firth of Forth. It was an integral part of the city during the industrial revolution with the river powering many mills producing goods Edinburgh became famous for.



COCKTAIL DESCRIPTION

A local and fresh twist on a classic, packed with flavours from around the water of Leith finished with the taste of local honeycomb

*Glenkinchie 12 year old, Olorosso Sherry,
Maraschino liqueur, honey water, dandelion
bitters, Charles Heidsieck Champagne*



NEWHAVEN

£20

Once a thriving fishing village where Newhaven's fishwives would carry their creels of fish to sell door to door, Newhaven harbour was created in 1504 by James IV as a naval port with the ambition to create a great Scottish navy.



COCKTAIL DESCRIPTION

Legend has it that Poseidon himself has sipped this drink and given it his blessing. This recipe was born where the winds of the Scottish Highlands and the North Sea meet. A delicate balance of fresh sea flavours intertwined with strong Scottish floral backnotes.

Edinburgh Seaside gin infused with oyster leaf and samphire grass, Wermod Great British Vermouth, Charles Heidsieck Brut Champagne, sea salt foam.



LEITH

£20

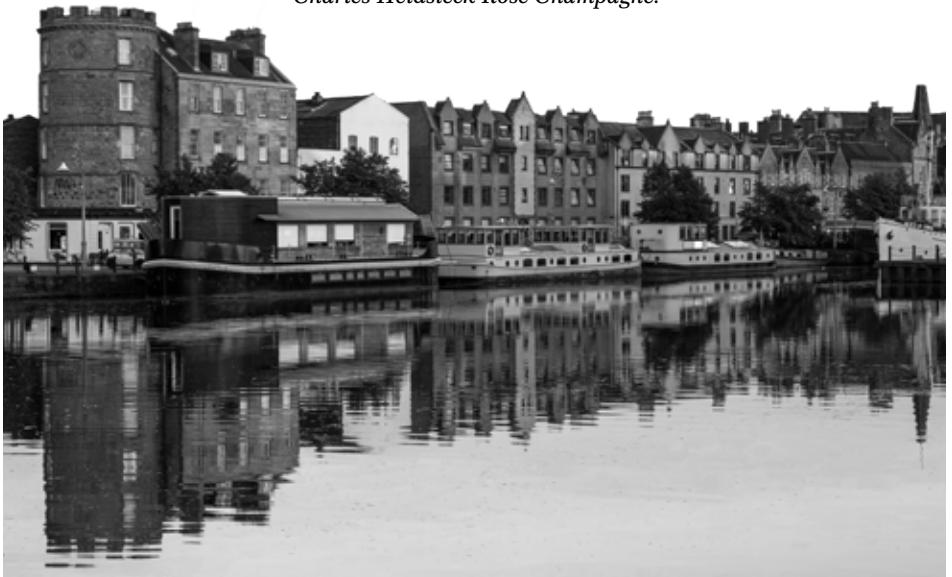
Once Scotland's main ports for trade and main industrial area of Edinburgh, after suffering from de-industrialisation and depopulation Leith is now one of the most thriving and multicultural neighbourhoods of the city.



COCKTAIL DESCRIPTION

A multi-cultural drink by all descriptions, our bartender has expertly paired 52 different spirits and liqueurs. This cocktail presents a different taste to everyone who tries it.

*A handpicked selection of 52 spirits and liqueurs,
Charles Heidsieck Rose Champagne.*



EDINBURGH CASTLE

£20

One of Scotland's most iconic landmarks and the home to the Honours of Scotland, the oldest crown jewels in Britain, which were lost in the castle for over a century before being rediscovered.



COCKTAIL DESCRIPTION

A royal drink fit for the numerous Kings and Queens who have resided in Edinburgh Castle, fashioned from the finest ingredients bringing you an intriguingly refreshing tipple to not only look but also taste like royalty.

Elderflower gin, Violet liqueur, lavender infused vodka, rose syrup, lemon juice, white chocolate liqueur, orange blossom water and vanilla syrup.



OLD TOWN

£16

A labyrinth of architecture and history both above and below ground. An unknown fact in Edinburgh, The Old Town was referred to as Little Dublin after a large Irish migration to this area in the city.



COCKTAIL DESCRIPTION

Inspired by the Irish locals of Edinburgh this drink gracefully combines everything an Irishman should love with an intriguing garnish.

Chocolate Syrup, Jamesons whisky, Cherry Heering liqueur, smoke essence.

