

BRASSERIE



PRINCE



CHAMPAGNE 125ml, served by the glass

Piper Heidsieck Brut NV	14.00
Charles Heidsieck Brut Reserve	16.00
Charles Heidsieck Rose NV	18.00

THE BALMORAL GIN COCKTAIL

The Balmoral, in partnership with The Old Curiosity Distillery, is now showcasing a premium own-label Scottish gin 'Baile Mhoireil'.

Start your dining experience off right with our own Balmoral gin cocktail.

Balmoral Collins <i>Balmoral Gin, Lemon Juice, Spiced Syrup, Cucumber Tonic</i>	15.50
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SNACKS & STARTERS

Niçoise Olives and Toasted Nuts	vg, ngci	8.00
Tobermory Oysters, Freshly Shucked, Classically Dressed, each	ngci	3.00
Traditional French Baguette, Edinburgh Butter	v	4.50
Balmoral Smoked Salmon, Homemade Butter, Soda Bread		13.50
Steak Tartare, Watercress Mayonnaise, Beef Dripping Sourdough		11.95
Isle of Mull Scallops, Crispy Pork Belly, Caramelised Cauliflower	ngci	14.95
Chicken Liver Parfait, Toasted Brioche, Spiced Grape		11.50

CLASSICS

Traditional French Onion Soup, Comté Cheese Crouton	10.50
Steak Frites, Café de Paris Butter	25.00
Haggis, Neeps and Tatties, Whisky Cream Sauce	9.00 / 16.50
Steak Tartare, Watercress Mayonnaise, Beef Dripping Croutons and Fries	25.00
The Balmoral Fish Pie	22.50

SUNDAY ROAST - Sunday Lunch Only

Roast Rump of Scottish Beef, Beef Dripping Roast Potatoes with Seasonal Vegetables and Yorkshire Pudding	22.95
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MAIN COURSES

Roasted Cod, Gnocchi, Samphire, Champagne Sauce	+		23.95
Roast Rump of Lamb, Harissa Chickpeas, Maguez Sausage, Coriander Oil			27.00
Truffled Chicken Kiev, Parmesan Mash, Wild Garlic			21.00
Roasted Cauliflower, Hazelnuts and Salsa Verde	+	vg, ngci	19.00
Scottish Salmon, Asparagus, Truffle, Hollandaise Sauce		ngci	23.00
Scottish Rib Eye, Hand Cut Chips, Watercress and Béarnaise Sauce	+	ngci	30.95
Fillet of Beef, Hand Cut Chips, Watercress and Béarnaise Sauce		ngci	34.95

SALADS

Endive, Roquefort, Caramelised Walnut Salad	v, ngci	9.50 / 16.00
Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing		10.00 / 18.00
Superfood Salad, Kale, Seeds and Grains	v, ngci	9.00 / 16.00

SIDES

Ratte Potatoes, Sour Cream and Chive	v, ngci	5.50
French Fries, Herbes de Provence Salt	vg, ngci	5.50
Mac and Mull Cheddar Cheese, Rosemary and Bacon Crust		5.50
Butter Leaf Salad, Herb Vinaigrette	vg, ngci	5.50
Steamed Seasonal Vegetables	vg, ngci	5.50
Tender Stem Broccoli, Garlic Butter	vg, ngci	5.50

DESSERTS & CHEESE

Hot Chocolate Fondant, Mint Chocolate Ice Cream <i>(please allow 20 minutes cooking time)</i>		10.50
Crème Brûlée	+	v, ngci 10.00
Knickerbocker Glory		10.50
Lemon Meringue Pie		10.50
Rum Baba, Vanilla Creme Chantilly		10.50
Selection of Cheeses, Toasted Fruit Bread and Quince Jelly		12.50
Selection of Ice Cream & Sorbet		2.00

v - vegetarian vg - vegan ngci - non gluten containing ingredients



A donation of £2 from the sale of these dishes will be donated to The British Red Cross Ukraine Crisis Appeal

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 allergen labelling is available to view on request. Please note that all prices are inclusive of VAT and a discretionary service charge of 10% will be added to your final bill.

BRASSERIE



PRINCE



APÉRITIF	CHAMPAGNE & SPARKLING	ROSÉ WINE
Aperol Spritz - <i>Aperol, Prosecco, Soda</i> 15.50	<i>125ml / Bottle</i>	<i>175ml / Bottle</i>
Golden Scottish - <i>Chase Marmalade Vodka, Grand Marnier, Benedictine, Champagne</i> 17.00	Cecilia Beretta Prosecco, N.V 48.00	Cabernet Sauvignon Garnacha, Mas Oliveras, Spain 2020 8.00 / 27.00
Prince Royale - <i>Chase Mulberry Sloe Gin, Campari Cherry Marnier, Champagne</i> 17.00	Piper-Heidsieck Brut, N.V 14.00 / 65.00	Côtes de Provence, Miraval Rosé, France 2020 12.50 / 46.00
Italian Connection - <i>Italicus, Grey Goose Citron, Lime, Champagne</i> 17.00	Charles Heidsieck Brut Réserve 16.00 / 80.00	
Champagne Cocktail - <i>Courvoisier VSOP, Brown Sugar, Angostura Bitters, Champagne</i> 17.00	Bollinger Special Cuvée, N.V 90.00	DESSERT WINE
	Charles Heidsieck Rosé Réserve 18.00 / 96.00	<i>75ml</i>
WHITE WINE	Charles Heidsieck Blanc de Blancs 96.00	Noble Riesling, Framingham, 2019 10.00
<i>175ml / Bottle</i>	Laurent Perrier Rosé, N.V 110.00	Jurançon, Uroulat, Charles Hours, 2017 10.00
Luberon, La Famille Perrin, France 2020 7.50 / 27.00	Dom Pérignon, 2010 270.00	Noans, La Tunella, Colli Orientali, 2019 10.00
Louriero / Alvarinho, Vinho Verde, Azevedo, Portugal 2019 28.00	RED WINE	Gewürztraminer 'Vendanges Tardives', Trimbach 2011 12.00
Catarratto / Inzolia, Borgo Selene, Terre Siciliane, Italy 2020 28.00	<i>175ml / Bottle</i>	PORT
Sauvignon Blanc, Tinpot Hut, New Zealand 2021 9.00 / 35.00	Ventoux Rouge, La Famille Perrin, France 2019 7.50 / 27.00	<i>75ml</i>
Cortese, Gavi di Gavi Fratelli, Italy 2019 10.00 / 36.00	Nero d'Avola / Nerello Mascalese, Borgo Selene, Sicily, Italy 2020 28.00	Delaforce 10 Year Old Tawny 7.00
Chardonnay, Montes Alpha, Casablanca, Chile 2019 11.00 / 39.00	Merlot, Montes Classic Series, Colchagua Valley, Chile 2020 30.00	Barros LBV 2015 8.00
Burgundy, Mâcon-Solotr�, Auvig�, France 2020 39.00	Pinot Noir, Montes Alpha, Colchagua Valley, Chile 2020 8.50 / 34.00	WHISKY
Vilana, Idaia Winery, Crete 2016 40.00	Valpolicella Classico Superiore, Cecilia Baretta, Italy 2017 11.50 / 41.00	<i>75ml</i>
Gewurztraminer, Cave du Cleebourg, Alsace, France 2018 41.00	Syrah / Grenache, Vignobles Gonnet, C�tes du Rh�ne, France 2019 9.00 / 35.00	The Macallan 12 Years Old Sherry Oak 12.00
Sancerre, Domaine Bonnard, Loire, France 2020 13.75 / 51.00	Vina Izadi, Rioja Reserve, Spain 2017 11.75 / 45.00	The Macallan 18 Years Old Sherry Oak 20.00
Chablis, Domaine Long-Depaquit, France 2019 13.50 / 52.00	Pinotage, Swartland Winery, South Africa 2018 45.00	The Macallan 18 Years Old Double Cask 20.00
Old Vines White Blend, Mullineux Signature Coastal Region, South Africa 2019 65.00	Malbec, Kaiken Ultra, Mendoza, Argentina 2019 12.00 / 46.00	TEA & COFFEE
Pouilly-Fuiss�, Bouchard A�n� & Fils, M�connais, Burgundy, France 2018 66.00	Ch�teau Macquin, Saint-Georges-Saint-�milion, France 2018 48.00	Single Espresso 5.00
Soave Classico, Pieropan, Garganega, La Rocca, Veneto, Italy 2016 80.00	Pinot Noir, Esk Valley, Marlborough, New Zealand 2019 55.00	Your choice of coffee or loose leaf teas 5.75
Chardonnay, Benefizio, Tuscany, Italy 2015 85.00	Syrah, The Wild Boar, Consolation, C�tes Catalanes, France 2019 60.00	<i>Please ask your server for our selection.</i>
Semillion, Sauvignon Blanc, Stella Bella Suckfizzle, Margaret River, Australia 2019 90.00	Tempranillo, PSI, Peter Sisseck, Ribera Del Duero, Spain 2018 80.00	
	Sangiovese, Poggio Sant Enrico, Carpineto, Vino Montalcino, Tuscany, Italy 2012 85.00	
	Pinot Noir, Bruno Clair, Gevrey-Chambertin, France 2018 120.00	
	Syrah, Michel et St�phane Ogie, C�te R�tie, Rhone, France 2017 130.00	
	Nebbiolo, Barolo Carobric, Paolo Scavino, Piedmont, Italy 2012 160.00	
	<i>Please be aware that some vintages may vary due to availability</i>	
<p>PROMOTIONS</p> <p>6 Scottish Oysters, Freshly Shucked, Classically Dressed Served with 2 Glasses of Piper Heidsieck Champagne</p> <p style="text-align: right;">40.00</p>		

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