BRASSERIE

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iper Heidsieck Brut NV	14.00	Seafood Bouillabaisse, Saffron Rouille, Sourdough Cruton		+ 2	24.95
Charles Heidsieck Brut Réserve	16.00	Roast Duck Breast, Beetroot Puree, Braised			
Charles Heidsieck Rosé NV	18.00	Cabbage	ngci	2	26.50
THE BALMORAL GIN COCKTAIL	Roast Breast of Chicken, Pancetta, Morel Mushroom Sauce		Ç	22.95	
the Balmoral, in partnership with The Old Curiosity Distillery, is now shown remium own-label Scottish gin 'Baile Mhoireil'.	Truffled Pearl Barley, Roasted Squash, Pumpkin Seeds Scottish Salmon, Baby Leeks, Truffle,	vg	1	19.95	
Start your dining experience off right with our own Balmoral gin cocktail. Balmoral Collins		Hollandaise Sauce	ngci	2	24.50
Salmoral Gin, Lemon Juice, Spiced Syrup, Cucumber Tonic	15.50	Scottish Rib Eye, Hand Cut Chips, Watercress and Béarnaise Sauce	ngci	g	32.00
SNACKS & STARTERS	Fillet of Beef, Hand Cut Chips, Watercress and Béarnaise Sauce	ngci	g	34.95	
Jiçoise Olives vg, ngci	6.50	SALADS			
obermory Oysters, Freshly Shucked, Classically Dressed ngci Fraditional French Baguette,	3.00 each	Endive, Roquefort, Caramelised Walnut Salad	v, ngci	10.00 / 2	17.00
dinburgh Butter valmoral Smoked Salmon, Homemade Butter,	5.00	Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing		11.00 / 3	19.00
oda Bread teak Tartare, Watercress Mayonnaise,	13.50	Salad of Spiced Lentils, Crispy Shallot, Artichoke	vg, ngci	10.00 /	18.00
ourdough	13.00	SIDES			
rawn & Avocado Cocktail, Bloody Mary Sauce ngci	14.50				
Chicken Liver Parfait, Toasted Brioche, Truffle and Tarragon Butter	12.00	Tartiflette, Potato, Cream, Bacon, Reblochon	ngci		5.50
		French Fries, Herbes de Provence Salt	vg, ngci		5.50
CLASSICS		Mac and Mull Cheddar Cheese, Rosemary and Bacon Crust			6.00
raditional French Onion Soup, Comté Cheese Crouton	10.50	Baby Gem, Tomato & Olive Salad, Cabernet Dressing	vg, ngci		5.50
	0 / 17.50	Steamed Seasonal Vegetables	vg, ngci		5.50
Saked Camembert, Rosemary, Garlic Sourdough Baguette	16.00	Tender Stem Broccoli, Garlic Butter	vg, ngci		6.00
Steak Frites, Café de Paris Butter 26.0 Steak Tartare, Watercress Mayonnaise, Sourdough and Fries 25.0		DESSERTS & CHEESE			
he Balmoral Fish Pie	23.50	Paris Brest, Almond Choux, Chocolate Cremeux Praline Chantilly	ζ, ν		10.50
		Crème Brûlée 👆	v, ngci	1	10.50
SUNDAY ROAST - Sunday Lunch Only		Chocolate Mousse, Chocolate Croquant, Crème Fraîché	v, ngci	1	10.50
Roast Rump of Scottish Beef, Beef Dripping Roast Potatoe	with	Île Flottante, Floating Island, Pink Pralines, Crème Anglaise	v, ngci	1	10.50
Seasonal Vegetables and Yorkshire Pudding		Peach Melba, Vanilla Cream, Roasted Peaches, Almond, Raspberry	ngci	1	10.50
	23.95	Selection of Cheeses, Toasted Fruit Bread and Quince Jelly			13.95
		Selection of Ice Cream & Sorbet	v, ngci		2.00

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.



PRINCE

APÉRITIF	CHAMPAGNE & SPARKLING	ROSÉ WINE	
Aperol Spritz - Aperol, Prosecco, Soda 15.50	125ml / Boti	le 175ml / Bottle	
Golden Scottish - Chase Marmalade Vodka, Grand Marnier, Benedictine, Champagne 17.0	Cantina Colli Euganei, Prosecco, N.V 48.0 Piper-Heidsieck Brut, N.V 14.00 / 65.0	Mas Oliveras, Spain 2020 9.00 / 29.00	
Prince Royale - Chase Mulberry Sloe Gin, Campari, Cherry Marnier, Champagne 17.0		Côtes de Provence, Miraval Rosé,	
Italian Connection - Italicus, Grey Goose Citron, Lime, Champagne 17.0		DESSERT WINE	
Champagne Cocktail - Courvoisier VSOP, Brown Sugar, Angostura Bitters, Champagne 17.00	Charles Heidsieck Rosé Réserve 18.00 / 96.0 Charles Heidsieck Blanc de Blancs 96.0	00	
Brown Sugar, Angostura Bitters, Champagne 17.0	Laurent Perrier Rosé, N.V 110.	rəmi No	
WHITE WINE	Dom Pérignon, 2010 270.	Noble Riesling, Framingnam, 2019 10.00	
	Doin Tenghon, 2010	Jurançon, Oroulat, Charles Hours, 2017 11.00	
175ml / Bott	RED WINE	Noans, La Tunella, Colli Orientali, 2019 10.00	
Luberon, La Famille Perrin, France 2020 7.50 / 27.0 Louriero / Alvarinho, Vinho Verde, Azevedo, Portugal 2019 28.0	175ml / Bota	Gewürztraminer 'Vendanges Tardives', Trimbach 2011 12.00	
Portugal 2019 28.0 Catarratto / Inzolia, Borgo Selene, Terre Siciliane, Italy 2020 28.0	Ventoux Rouge, La Famille Perrin,	00 PORT	
Sauvignon Blanc, Tinpot Hut, New Zealand 2021 9.50 / 37.0	Nero d'Avola / Nerello Mascalese, Borgo Selene, Sicily, Italy 2020 29.0	75ml	
Picpoul de Pinet, Baron de Badassiere, France 2020	Merlot, Montes Classic Series, Colchagua Valley, Chile 2020	Delaforce 10 Year Old Tawny 7.00	
Cortese, Gavi di Gavi Fratelli, Italy 2019 10.00 / 38.0	Pinot Noir, Montes Alpha, Colchagua	Barros LBV 2015 8.00	
Chardonnay, Montes Alpha, Casablanca, Chile 2019 11.00 / 39.00			
Burgundy, Mâcon-Solutré, Auvigue, France 2020 39.00	Syrah / Grenache, Vignobles Gonnet, Côtes du Rhône, France 2019 9.00 / 35.0	00 WHISKY	
Gewurztraminer, Cave du Cleebourg, Alsace, France 2018 42.00	Valpolicella Classico Superiore, Cecilia Baretta, Italy 2017 13.50 / 43.0	25ml	
Greco di Tufo, 'Cutizzi, Campania, Italy 2020 50.00	Malbec, Kaiken Ultra, Mendoza,	The Macallan 12 Years Old Double Cask 10.00	
Sancerre, Domaine Bonnard, Loire, France 2020 13.75 / 54.0		The Macallan 18 Years Old Double Cask 26.00	
Chablis, Domaine Long-Depaquit, France 2019 14.50 / 54.0	Vina Izadi, Rioja Reserve, Spain 2017 13.50 / 50.0 Château Macquin, Saint-Georges-Saint-	00	
F-Series Old Vine Reisling, Framingham, Marlborough, New Zealand 2017 60.00	Émilion, France 2018 52.0	TEA & COFFEE	
Albariño, 'Leirana', Bodegas Foras del Salés,	Pinot Noir, Esk Valley, Marlborough, New Zealand 2019 55.		
Spain 2019 Old Vines White Blend, Mullineux	Syrah, The Wild Boar, Consolation,	Single Espresso 5.00	
Signature Coastal Region, South Africa 2019 65.0	Cotes Catalanes, France 2019	10th choice of conee of foose leaf teas 5.75	
Pouilly-Fuissé, Bouchard Aîné & Fils, Mâconnais, Burgundy, France 2018 66.0	Tempranillo, PSI, Peter Sisseck, Ribera Del Duero, Spain 2018 80.0	Please ask your server for our selection.	
Soave Classico, Pieropan, Garganega, La Rocca, Veneto, Italy 2016 80.00	Sangiovese, Poggio Sant Enrico, Carpineto, Vino Montalcino, Tuscany, Italy 2012 85.0	00	
Semillion, Sauvignon Blanc, Stella Bella Suckfizzle, Margaret River, Australia 2019 90.0	Pinot Noir, Bruno Clair, Gevrey-Chambertin, France 2018	00	
Meursault, Jean Chartron, Burgundy, France 2019 115.0	Amarone della Valpolicella Classico, Allegrini, Veneto, Italy 2017 145.	00	
PROMOTION	Côte-Rôtie, 'Ampodium', Domaine Rostaing, Northern Rhône, France 2016 150.	00	
6 Scottish Oysters, Freshly Shucked and	Nebbiolo, Barolo Carobric, Paolo Scavino, Piedmont, Italy 2012 160.	00	
Classically Dressed Served with 2 Glasses of Piper Heidsieck Champagne	Château Grand Puy Lacoste, 5eme Cru, Pauillac, France 2006	00	
40.00	Please be aware that some vintages may vary due to availability		