

BAR

PRINCE

SNACKS & STARTERS

| | | |
|--|-----------------|---------------|
| Niçoise Olives & Toasted Nuts | <i>vg, ngci</i> | 7.00 |
| Traditional French Onion Soup, Comté Cheese Crouton | | 8.50 |
| Scottish Oysters, Freshly Shucked and Classically Dressed, each | <i>ngci</i> | 2.75 |
| Haggis, Neeps and Tatties, Whisky Cream Sauce | | 7.50 / 15.00 |
| Endive, Roquefort, Caramelised Walnut Salad | <i>v, ngci</i> | 9.00 / 16.00 |
| Balmoral Smoked Salmon, Caper, Shallots, Soda Bread | | 10.50 |
| Steak Tartare, Cress Mayonnaise, Beef Dripping Croutons | | 10.00 |
| Charcuterie - Selection of Charcuterie, Pickles, Toasted Sourdough | | 10.00 / 20.00 |

MAIN COURSES

| | | |
|---|--|---------------|
| Goujons of Haddock, Fries, Tartare Sauce, Lemon | | 22.00 |
| The Balmoral Fish Pie | | 22.00 |
| Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing | | 10.00 / 18.00 |
| Chargrilled Rump Steak, Café de Paris Butter, French Fries | | 25.00 |
| Barra Bronze Free Range Turkey, Traditional Garnish | | 22.50 |

SANDWICHES & BURGERS

| | | |
|--|-----------|-------|
| Club Sandwich, Chicken, Bacon, Egg & Tomato | | 21.00 |
| Roasted Portobello Mushroom Burger, Romesco, Artichoke, Bun, Fries | <i>vg</i> | 16.00 |
| The Balmoral Burger, Bacon, Mull Cheddar & Beer Rarebit, Fries | | 21.00 |

SIDES

| | | |
|---|-----------------|------|
| Traditional French Baguette, Edinburgh Butter | <i>v</i> | 4.50 |
| Butter Leaf Salad, Herb Vinaigrette | <i>vg, ngci</i> | 5.50 |
| French Fries, Herbes de Provence Salt | <i>vg, ngci</i> | 5.50 |

DESSERTS

| | | |
|---|----------------|-------|
| Apple Tart Fine, Clotted Cream Ice Cream | <i>v</i> | 9.00 |
| Crème Brûlée | <i>v, ngci</i> | 9.00 |
| Coupe Pear Belle Hélène | <i>v</i> | 9.50 |
| Brasserie Prince Gâteau au Chocolat | <i>v, ngci</i> | 9.50 |
| Profiterole, Vanilla Ice Cream, Hot Chocolate Sauce | <i>v</i> | 9.00 |
| Selection of Cheeses, Quince Jelly, Toasted Fruit Bread | | 11.50 |

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 allergen 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.

BAR

PRINCE

CHAMPAGNE BY THE GLASS

| | 125 ml | Bottle |
|--------------------------------|--------|--------|
| Piper-Heidsieck Brut N.V | 12.00 | 60.00 |
| Charles Heidsieck Brut Réserve | 16.00 | 80.00 |
| Charles Heidsieck Rosé Réserve | 18.00 | 96.00 |

WHITE WINE

| | 175 ml | 250 ml | Bottle |
|--|--------|--------|--------|
| Luberon, La Famille Perrin, France 2020 | 6.75 | 8.75 | 25.00 |
| Chardonnay, Casablanca, Montes Alpha, Chile 2018 | 10.00 | 13.00 | 38.00 |
| Burgundy, Mâcon-Solotr , Auvigue, France 2018 | 10.00 | 13.50 | 39.00 |
| Sancerre, Domaine Bonnard, Loire, France 2019 | 12.75 | 16.95 | 50.00 |
| Chablis, Domaine Long-Depaquit, France 2018 | 13.50 | 18.00 | 52.00 |

ROS  WINE

| | 175 ml | 250 ml | Bottle |
|---|--------|--------|--------|
| Cabernet Sauvignon Garnacha, Mas Oliveras, Spain 2018 | 7.00 | 9.00 | 26.00 |
| C tes de Provence, Miraval Ros , France, 2020 | 11.50 | | 45.00 |

RED WINE

| | 175 ml | 250 ml | Bottle |
|---|--------|--------|--------|
| Ventoux Rouge, La Famille Perrin, France 2019 | 6.75 | 8.75 | 25.00 |
| Pinot Noir, Montes Limited Selection, Chile 2019 | 8.50 | 11.50 | 34.00 |
| Syrah/Grenache, Vignobles Gonnet, Cotes du Rh ne, France 2018 | 9.00 | 11.25 | 35.00 |
| Rioja Reserve, Vina Izadi, Spain 2017 | 12.50 | 16.50 | 50.00 |
| Malbec, Kaiken Ultra, Mendoza, Argentina 2018 | 12.00 | 16.00 | 46.00 |

DRAUGHT

| | 1/2 Pint | Pint |
|---------------------|----------|------|
| Menabrea | 3.75 | 7.50 |
| Guinness | 3.75 | 7.50 |
| Drygate Seven Peaks | 3.75 | 7.50 |
| Drygate Lager | 3.75 | 7.50 |
| Bitter & Twisted | 3.75 | 7.50 |

BOTTLED

| | |
|---|------|
| Schiehallion, 330 ml | 5.25 |
| Innis & Gunn Original, 330 ml | 5.25 |
| Thistly Cross (Seasonal Fruits), 330 ml | 5.25 |

COCKTAILS

15.00

Prince Royal - Chase Mulberry Sloe Gin, Bitter Campari, Cherry Marnier, topped with Champagne.

Golden Scottish - Chase Marmalade Vodka, Grand Marnier, B n dictine, Champagne.

La Vie en Rose - Bombay Sapphire Gin, Chambord, fresh lemon juice, hibiscus syrup, Champagne.

Treasure of the Gods - Limoncello liqueur, mixed with Orgeat Syrup, fresh orange juice, fresh lemon juice, Champagne.

Coconut Blue Lagoon - Vodka, Blue Cura ao, coconut liqueur, lemon juice, topped up with lemonade.

Black Isle Watcher - Dalmore 15yo, R my VSOP, Belsazar Dry, Lillet Blanc, Grand Marnier, Luxardo Maraschino

Honey & Blueberry Old Fashioned - Whisky, honey & fresh blueberry, blueberry liqueur, Angostura Bitters.

VODKA

| | 25 ml | 50 ml |
|------------------|-------|-------|
| Grey Goose | 5.50 | 11.00 |
| Belvedere Pure | 5.50 | 11.00 |
| Ciroc | 6.00 | 12.00 |
| Stolichnaya Elit | 8.50 | 17.00 |

GIN

| | 25 ml | 50 ml |
|-----------------------------------|-------|-------|
| Chase Rhubarb & Bramley Apple Gin | 4.00 | 8.00 |
| Baile Mhoireil Gin | 5.00 | 10.00 |
| Bombay Sapphire Gin | 5.50 | 11.00 |
| Hendrick's Gin | 5.50 | 11.00 |
| Tanqueray Gin | 5.00 | 10.00 |

WHISKY

| | 25 ml | 50ml |
|--------------------------------------|-------|-------|
| The Macallan 12 Year Old Double Cask | 10.00 | 20.00 |
| Bowmore 15 Year Old | 8.00 | 16.00 |
| The Macallan 18 Year Old Sherry Oak | 20.00 | 40.00 |