

PRINCE

SNACKS & STARTERS

Niçoise Olives & Toasted Nuts *vg, ngci* 7.00

Scottish Oysters, Freshly Shucked,
Classically Dressed, each *ngci* 2.75

Traditional French Baguette, Edinburgh Butter *v* 4.50

Balmoral Smoked Salmon, Capers, Shallots,
Soda Bread 10.50

Steak Tartare, Watercress Mayonnaise,
Beef Dripping Croutons 10.00

Isle of Mull Scallops, Crispy Pork Belly, Caramelised
Cauliflower *ngci* 14.25

SALADS

Endive, Roquefort, Caramelised Walnut Salad
v, ngci 9.00 / 16.00

Chicken Club Salad, Avocado, Bacon, Blue Cheese,
Egg, Buttermilk Dressing 9.00 / 16.00

Superfood Salad, Kale, Seeds & Grains
vg, ngci 9.00 / 16.00

CLASSICS

Traditional French Onion Soup, Comté Cheese
Crouton 8.50

Steak Frites, Café de Paris Butter 22.00

Haggis, Neeps and Tatties, Whisky Cream Sauce
7.50 / 15.00

Steak Tartare, Watercress Mayonnaise,
Beef Dripping Croutons & Fries 22.50

The Balmoral Fish Pie 18.00

SUNDAY ROAST *(Sunday Lunch Only)*

Roast Rump of Beef with Roasted
Vegetables & a Yorkshire Pudding 21.95

ALLERGEN KEY

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

MAIN COURSES

Roasted Cod, Romesco, Jerusalem Artichoke 19.50

Loin of Venison, Red Cabbage, Celeriac Puree *ngci*
26.00

Roast Breast of Corn Fed Chicken, Wild Mushroom,
Parsnip *ngci* 19.50

Roasted Cauliflower, Hazelnuts & Salsa Verde
vg, ngci 17.00

Scottish Salmon, Hollandaise, Truffle Leeks *ngci* 18.00

Scottish Rib Eye, Hand Cut Chips, Watercress &
Béarnaise Sauce *ngci* 27.95

Fillet of Beef, Hand Cut Chips, Watercress
& Béarnaise Sauce *ngci* 32.00

SIDES

Ratte Potatoes, Sour Cream & Chive *v, ngci* 5.50

French Fries, Herbs de Provence Salt *vg, ngci* 5.50

Mac & Mull Cheddar Cheese,
Rosemary & 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

Apple Tart Fine, Clotted Cream Ice Cream *v* 9.00

Crème Brûlée *v, ngci* 9.00

Coupe Pear Belle Hélène *v* 9.50

Brasserie Prince Gâteau au Chocolat *v, ngci* 9.50

Profiterole & Vanilla Ice Cream, Hot Chocolate Sauce
v 9.00

Selection of Cheeses, Toasted Fruit Bread & Quince
Jelly 11.50

~ 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 labeling 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.

PRINCE

CHAMPAGNE & SPARKLING

	125ml	Bottle
Cecilia Beretta Prosecco, N.V		48.00
Piper-Heidsieck Brut, N.V	12.00	60.00
Charles Heidsieck Brut Réserve	16.00	80.00
Bollinger Special Cuvée, N.V		90.00
Laurent Perrier Rosé, N.V		95.00
Charles Heidsieck Rosé Réserve	18.00	96.00
Charles Heidsieck Blanc de Blancs		96.00
Dom Pérignon, 2010		270.00

WHITE WINE

	175ml	Bottle
Luberon, La Famille Perrin, France 2020	6.75	25.00
Catarratto/Inzolia, Borgo Selene, Terre Siciliane, Italy 2017		28.00
Chenin Blanc, Winemaker's Collection, Swartland Winery, South Africa 2019		28.00
Picpoul de Pinet, Baron de Badassiere, France 2020		30.00
Sauvignon Blanc, Tinpot Hut, New Zealand 2020	9.00	35.00
Chardonnay, Montes Alpha, Casablanca, Chile 2018	10.00	38.00
Burgundy, Mâcon-Solutré, Auvigue, France 2020		39.00
Cotes-du-Rhone, Blanc Les Bees Fins, Tardieu-Laurent, France 2018		39.00
Gewurztraminer, Cave du Cleebourg, Alsace, France 2017		41.00
Sancerre, Domaine Bonnard, Loire, France 2019	12.75	50.00
Chablis, Domaine Long-Depaquit, France 2018	13.50	52.00
Old Vines White Blend, Mullineux Signature, Coastal Region, South Africa 2019		65.00
Pouilly Fuisse, Bouchard Aine & Fils, Maconnais, Burgundy, France 2016		66.00
Soave Classico, Pieropan, Garganega, La Rocca, Veneto, Italy 2016		80.00
Semillion, Sauvignon Blanc, Stella Bella Suckfizzle, Margaret River, Australia 2019		90.00

ROSÉ WINE

	175ml	Bottle
Cabernet Sauvignon Garnacha, Mas Oliveras, Spain 2018	7.00	26.00
Sancerre Rosé, Maison Chaumeau Balland, France 2017	11.50	45.00

RED WINE

	175ml	Bottle
Ventoux Rouge, La Famille Perrin, France 2019	6.75	25.00
Nero d'Avola/Nerello Mascalese, Borgo Selene, Sicily, Italy 2019		26.00
Merlot, Montes Classic Series, Colchagua Valley, Chile 2020		30.00
Pinot Noir, Montes Alpha, Colchagua Valley, Chile 2019	8.50	34.00
Syrah/Grenache, Vignobles Gonnet, Cotes du Rhône, France 2019	9.00	35.00
Vina Izadi, Rioja Reserve, Spain 2017	11.75	45.00
Pinotage, Fairview, Paarl, South Africa 2018		45.00
Malbec, Kaiken Ultra, Mendoza, Argentina 2018	12.00	46.00
Chateau Macquin, Saint Georges Saint Emilion, France 2018		48.00
Pinot Noir, Esk Valley, Marlborough, New Zealand 2019		55.00
Syrah, The Wild Boar, Consolation, Roussillon, France 2017		60.00
Pinot Noir, Meo Camuzet, Bourgogne Rouge, France 2012		65.00
Tempranillo, PSI, Peter Sisseck, Ribera Del Duero, Spain 2008		80.00
Sangiovese, Poggio Sant Enrico, Carpineto, Vino Montalcino, Tuscany, Italy 2010		85.00
Pinot Noir, Bruno Clair, Gevrey Chambertin, France 2017		115.00
Syrah, Michel et Ogier, Cote Rotie, Rhone, France 2017		130.00
Nebbiolo, Barolo Carobric, Paolo Scavino, Piedmont, Italy 2006		160.00

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