



THE BALMORAL
EDINBURGH

À LA CARTE MENU
V B J M B C M F V S T

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E P U P

Ribeye steak frites, watercress, served with peppercorn or Béarnaise sauce ngci £25.00

& Z W P X

Bal moral cheeseburger, tomato, lettuce, crispy shallots, served with fries £ 5.00

D o Z f u

#u berland hot dog, mustard and sauerkraut £ .00

, P P v f f

Ce on, spinach and pine nut pasta with courgette pistou v £ 5.50

u Z f f Z o

#hicken, bacon and leek feuilleté, po espurée £ .00

Z u f f Z f f

W

cala i, harissa and burrata sourdough pi a £20.00

f u f f

Vorth Bridge #obb salad ngci £ 5.00
add s oked sal on ngci £5.00

4 4

-ndive, Ro uefort and walnut salad v, ngci £ .00

W f f u v f f U Z

CHILDREN'S MENU

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& Z f f W f f P U v P X

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, f f f u f f f f v f f P A P U v P X

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4 4 & 3 5 4

. 4 b

f u f f v f f A v o

1 B T U B M P H O F T F

W f f u f f v P

1 B O S P B T U F E G J T I G J M M F U T X J U I G S J F T B O E B T O H D J

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& v & f v Z Z f f f

4 U S B X C F S S J F T B O E D S F B N W

P P

F D S F B N T V O E B F W

add a Whisky of your choice, see over for selection



no a selection o in roo oves ith
our co li ents includin ro antic
co edies thrillers action oves and a il
avourites rder ro our ne ur e lu
in roo dinin enu eaturin our t ist on
classic ovie snacks

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A o f f f f v u Z

Please call 791 to place an order.

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

ou re ure in ormation regarding ood allergens in our dis es, lease ask a mem er o our team, o ill e a to rovide urt er in ormation regarding
amendments t at can e made ll in roo deliveries ill incur a char e to our account lease note that all rices are inclusive o



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CHAMPAGNE & SPARKLING WINES

	125ml	Bottle
Piper-Heidsieck Brut N.V	12.00	60.00
Prosecco, Cantina Colli Euganei, NV		48.00
Veuve Cliquot Ponsardin, Champagne, NV		85.00
Charles Heidsieck Brut Réserve	16.00	89.00
Bollinger Special Cuvée, Champagne, NV		90.00
Pol Roger White Foil, Champagne, NV		95.00
Laurent-Perrier Rosé, Champagne, NV		95.00
Charles Heidsieck Rosé Réserve	18.00	96.00
Charles Heidsieck Blanc de Blancs	18.00	96.00
Dom Perignon, Champagne, 2009		270.00
Krug Grande Cuvée, Champagne, Multi-Vintage		270.00

RED WINES

	175ml	250ml	Bottle
Exhibitionist Merlot, One Chain Vineyards, Australia	7.50	10.50	30.00
Chateau Le Peyrat, Bordeaux, France			32.50
Malbec, K-Nom, Cahors, France			35.00
Chianti Classico, Podere Il Palazzino, Italy	9.50	13.00	37.50
Pinot Noir, Klippenkop, South Africa	10.50	14.00	42.00
Valpolicella Classico Ripasso Superiore, L. Righetti, Italy			45.00
Rioja Gran Reserva, Bodegas Franco-Espanholas, Spain			55.00
Château Teyssier, Montagne St. Emilion, Bordeaux, France			65.00
Amarone della Valpolicella, L. Righetti, Italy			70.00
Chateaufeuf-du-Pape, Chateau La Nerthe, France			125.00

WHITE WINES

	175ml	250ml	Bottle
Chardonnay, Pencarrow Estate, New Zealand	7.50	10.50	30.00
Viognier 'Naturalys', G. Bertrand, France			30.00
Gewürztraminer, Villa Wolf, Germany			32.50
Pinot Grigio, Il Casone, Italy	8.50	11.00	32.50
Gavi di Gavi, Broglia, Italy			45.00
Sancerre, Selection Roux, Joseph Mellot, Loire, France	12.50	17.00	50.00
Chardonnay, Casablanca, Montes Alpha, Chile			50.00
Albariño, Fefiñanes, Spain			60.00
Sauvignon Blanc, Cloudy Bay, New Zealand			65.00
Puligny Montrachet, J. Chartron, Burgundy, France			135.00

ROSÉ WINES

	175ml	250ml	Bottle
'La Berle', Chateau Minuty, Michel Roux, France	7.50	10.50	29.00
Garnacha Rosado, Borsao, Spain			45.00
Cotes-du-Rhone Rosé, Les Cerisiers, France			45.00

DESSERT WINES

	75ml	Bottle
Beerenauslese, Domäne Wachau, Austria	12.00	50.00
Chateau Filhot Sauternes, France	15.00	65.00

SINGLE MALTS

HIGHLANDS	25ml
Glenlivet Founder's Reserve	6.00
Glenmorangie Original	6.00
Dalwhinnie 15 Year Old	6.50
Balvenie 12 Year Old	6.50
Glenfiddich Small Batch Reserve	10.00
Macallan 12 Year Old	10.00
Glenmorangie Extremely Rare	14.00
ISLAY	
Bowmore 12 Year Old	6.00
Lagavulin 16 Year Old	7.50
ISLANDS	
Isle of Jura 10 Year Old	6.00
Talisker 10 Year Old	6.00
Highland Park 12 Year Old	6.00
LOWLANDS	
Glenkinchie 12 Year Old	6.00
Auchentoshan 12 Year Old	6.00

BOTTLED BEER

Peroni 330ml	5.00
Innis & Gunn Original 330ml	5.50
Deuchars IPA 500ml	6.00
Thistly Cross Cider 330ml	5.25
GIN	
Baile Mhoireil Gin	25ml 5.00
Bombay Sapphire	5.00
Tanqueray	5.00
Hendrick's	5.50

VODKA

Absolut	25ml 5.00
Belvedere Pure	5.50
Grey Goose	5.50

COFFEE & TEA

Espresso	4.00
Double Espresso	4.50
Macchiato	4.50
Americano	4.50
Caffe Latte	5.00
Cappuccino	5.00
Tea & Blends	5.50
Hot Chocolate	5.50

SOFT DRINKS & WATER

Ginger Beer	200ml	2.00
Lemonade	125ml	2.70
Tonic Water / Slimline Tonic	125ml	2.70
Canada Dry Ginger Ale	125ml	2.70
Fresh Juice	300ml	4.00
Coca Cola / Diet Coke	330ml	4.00
Sprite	330ml	4.00
Speyside Glenlivet Still	750ml	6.50
Speyside Glenlivet Sparkling	750ml	6.50

CHAMPAGNE HOUSE SELECTION

Charles Heidsieck Brut Réserve
125ml Glass £16.00 75cl Bottle £89.00 150cl Magnum £175.00

Charles Heidsieck Blanc de Blancs
125ml Glass £18.00 75cl Bottle £96.00

Charles Heidsieck Rosé Réserve
125ml Glass £18.00 75cl Bottle £96.00

BUCKET OF BEERS

£20.00 (includes four bottles)

Paolozzi Helles Lager, 5.2%

Harviestoun Schiehallion Craft Lager, 4.8%

Innis & Gunn The Original, 6.6%

Innis & Gunn Lager, 4.6%

Please call 735 for curfew club beverages only.



COCKTAIL CREATIONS

£15.00 each or £40.00 for three

Old Fashioned - Whisky, Sugar, Bitters

Add your ice to the rock glass, pour in the cocktail and stir for 20 seconds, garnish with an orange twist and griotte cherries.

Negroni - Campari, Gin, Vermouth

Add your ice to the rock glass, pour in the cocktail and stir for 20 seconds, garnish with an orange twist.

Martinez - Gin, Sweet Vermouth, Maraschino, Bitters

Add ice to the mixing glass, pour in the cocktail and stir for 20 seconds. Pour and strain into a coupette glass, garnish with an orange twist.

Mint Julep - Bourbon, mint, sugar cube, a splash of soda

Take your rocks glass with mint and sugar. Add the bourbon mix and pack glass tightly with crushed ice, mix lightly.

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If you require information regarding food allergens in our dishes, please ask a member of our team, who will be happy to provide further information regarding amendments that can be made. All in-room deliveries will incur a £5 charge to your account. Please note that all prices are inclusive of VAT.