

BRASSERIE PRINCE				
CHAMPAGNE 125ml, served by the glass			MAIN COURSES	
Piper Heidsieck Brut NV	15.00		Seafood Bouillabaisse, Saffron Rouille, Sourdough Crouton	25.95
Charles Heidsieck Brut Réserve	17.00		Roast Duck Breast, Beetroot, Braised Cabbage	<i>ngci</i> 26.95
Charles Heidsieck Rosé NV	19.00		Roast Breast of Chicken, Pancetta, Morel Mushroom Sauce	23.50
THE BALMORAL GIN COCKTAIL			Truffled Pearl Barley, Roasted Squash, Pumpkin Seeds	<i>vg</i> 19.95
<i>The Balmoral, in partnership with The Old Curiosity Distillery, is now showcasing a premium own-label Scottish gin ‘Baile Mhoireil’.</i> Start your dining experience off right with our own Balmoral gin cocktail.			Scottish Salmon, Baby Leeks, Truffle, Hollandaise Sauce	<i>ngci</i> 24.50
Balmoral Collins			Scottish Rib Eye, Hand Cut Chips, Watercress and Béarnaise Sauce	<i>ngci</i> 33.00
<i>Balmoral Gin, Lemon Juice, Spiced Syrup, Cucumber Tonic</i>	16.00		Fillet of Beef, Hand Cut Chips, Watercress and Béarnaise Sauce	<i>ngci</i> 35.95
SNACKS & STARTERS			SALADS	
Niçoise Olives	<i>vg, ngci</i>	7.00	Endive, Roquefort, Caramelised Walnut Salad	<i>v, ngci</i> 10.00 / 17.00
Scottish Oysters, Freshly Shucked, Classically Dressed	<i>ngci</i>	3.25 each	Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing	11.95 / 19.95
Traditional French Baguette, Edinburgh Butter	<i>v</i>	5.50	Salad of Spiced Lentils, Crispy Shallot, Artichoke	<i>vg, ngci</i> 10.00 / 18.00
Balmoral Smoked Salmon, Homemade Butter, Soda Bread		13.95	SIDES	
Steak Tartare, Watercress Mayonnaise, Sourdough		13.50	Tartiflette, Potato, Cream, Bacon, Reblochon	<i>ngci</i> 6.00
Prawn & Avocado Cocktail, Bloody Mary Sauce	<i>ngci</i>	14.50	French Fries, Herbes de Provence Salt	<i>vg, ngci</i> 5.50
Chicken Liver Parfait, Toasted Brioche, Truffle and Tarragon Butter		12.50	Mac and Mull Cheddar Cheese, Rosemary and Bacon Crust	6.00
CLASSICS			Baby Gem, Tomato & Olive Salad, Cabernet Dressing	<i>vg, ngci</i> 5.50
Traditional French Onion Soup, Comté Cheese Crouton	10.95		Steamed Seasonal Vegetables	<i>vg, ngci</i> 5.50
Haggis, Neeps and Tatties, Whisky Cream Sauce	10.50 / 18.00		Tenderstem Broccoli, Garlic Butter	<i>vg, ngci</i> 6.00
Baked Camembert, Rosemary, Garlic Sourdough Baguette	17.00		DESSERTS & CHEESE	
Steak Frites, Café de Paris Butter	27.00		Paris-Brest, Almond Choux, Chocolate Crèmeux, Praline Chantilly	<i>v</i> 10.50
Steak Tartare, Watercress Mayonnaise, Sourdough and Fries	26.00		Crème Brûlée	<i>v, ngci</i> 10.50
The Balmoral Fish Pie	24.00		Chocolate Mousse, Chocolate Croquant, Crème Fraîche	<i>v, ngci</i> 10.50
SUNDAY ROAST - <i>Sunday Lunch Only</i> Roast Rump of Scottish Beef, Beef Dripping Roast Potatoes with Seasonal Vegetables and Yorkshire Pudding 24.95			Île Flottante, Floating Island, Pink Pralines, Crème Anglaise	<i>v, ngci</i> 10.50
			Green Apple Sundae, Cinnamon, Raisins, Oat Crumble	<i>v</i> 10.50
			Selection of Cheeses, Toasted Fruit Bread and Quince Jelly	14.50
			Selection of Ice Cream & Sorbet	<i>v, ngci</i> 2.00 per scoop
<i>v - vegetarian vg - vegan ngci - non gluten containing ingredients</i>				
<i>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.</i>				
@brasserieprince				

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