

BRASSERIE
PRINCE

CHAMPAGNE 125ml, served by the glass

Piper Heidsieck Brut NV	14.00
Charles Heidsieck Brut Réserve	16.00
Charles Heidsieck Rosé NV	18.00

THE BALMORAL GIN COCKTAIL

The Balmoral, in partnership with The Old Curiosity Distillery, is now showcasing a premium own-label Scottish gin 'Baile Mhoireil'.

Start your dining experience off right with our own Balmoral gin cocktail.

Balmoral Collins <i>Balmoral Gin, Lemon Juice, Spiced Syrup, Cucumber Tonic</i>	15.50
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SNACKS & STARTERS

Niçoise Olives and Toasted Nuts	vg, ngci	8.00
Tobermory Oysters, Freshly Shucked, Classically Dressed	ngci	3.00 each
Traditional French Baguette, Edinburgh Butter	v	5.00
Balmoral Smoked Salmon, Homemade Butter, Soda Bread		13.50
Steak Tartare, Watercress Mayonnaise, Sourdough		13.00
Isle of Mull Scallops, Crispy Pork Belly, Caramelised Cauliflower	ngci	14.95
Chicken Liver Parfait, Toasted Brioche, Truffle and Tarragon Butter		12.00

CLASSICS

Traditional French Onion Soup, Comté Cheese Crouton	10.50
Steak Frites, Café de Paris Butter	26.00
Haggis, Neeps and Tatties, Whisky Cream Sauce	10.00 / 17.50
Steak Tartare, Watercress Mayonnaise, Sourdough and Fries	25.00
The Balmoral Fish Pie	23.50

SUNDAY ROAST - Sunday Lunch Only

Roast Rump of Scottish Beef, Beef Dripping Roast Potatoes with Seasonal Vegetables and Yorkshire Pudding	23.95
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MAIN COURSES

Sea Bass, Artichoke, Pepper, Herb Dressing	ngci	+	24.95
Roast Rump of Lamb, Harissa Chickpeas, Merguez Sausage, Cucumber Yoghurt			27.00
Truffled Chicken Kyiv, Parmesan Mash, Wild Garlic oil			22.50
Roasted Cauliflower, Hazelnuts and Salsa Verde	+	vg, ngci	19.50
Scottish Salmon, Baby Leeks, Truffle, Hollandaise Sauce		ngci	24.50
Scottish Rib Eye, Hand Cut Chips, Watercress and Béarnaise Sauce	+	ngci	32.00
Fillet of Beef, Hand Cut Chips, Watercress and Béarnaise Sauce		ngci	34.95

SALADS

Endive, Roquefort, Caramelised Walnut Salad	v, ngci	10.00 / 17.00
Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing		11.00 / 19.00
Superfood Salad, Kale, Seeds and Grains	v, ngci	10.00 / 18.00

SIDES

Ratte Potatoes, Sour Cream and Chive	v, ngci	5.50
French Fries, Herbes de Provence Salt	vg, ngci	5.50
Mac and Mull Cheddar Cheese, Rosemary and Bacon Crust		6.00
Rocket, Parmesan and Tomato Salad	ngci	5.50
Steamed Seasonal Vegetables	vg, ngci	5.50
Tender Stem Broccoli, Garlic Butter	vg, ngci	6.00

DESSERTS & CHEESE

Hot Chocolate Fondant, Mint Chocolate Ice Cream <i>(please allow 20 minutes cooking time)</i>	+	10.50
Crème Brûlée	+	v, ngci 10.00
Knickerbocker Glory		10.50
Lemon Meringue Pie		10.50
Rum Baba, Vanilla Crème Chantilly		10.50
Selection of Cheeses, Toasted Fruit Bread and Quince Jelly		13.95
Selection of Ice Cream & Sorbet		2.00 per scoop

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



£2 from the sale of these dishes will be donated to The British Red Cross Ukraine Crisis Appeal

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.