

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 Balmoral Gin, Lemon Juice, Spiced Syrup, Cucumber Tonic	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 Scallop, 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

Paris Brest, Almond Choux, Chocolate Cremeux, Praline Chantilly	v	10.50
Crème Brûlée	+ v, ngci	10.50
Chocolate Mousse, Chocolate Croquant, Crème Fraîché	v, ngci	10.50
Île Flottante, Floating Island, Pink Pralines, Crème Anglaise	v, ngci	10.50
Peach Melba, Vanilla Cream, Roasted Peaches, Almond, Raspberry	ngci	10.50
Selection of Cheeses, Toasted Fruit Bread and Quince Jelly		13.95
Selection of Ice Cream & Sorbet	v, ngci	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.

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PRINCE

APÉRITIF	CHAMPAGNE & SPARKLING	ROSÉ WINE
Aperol Spritz - <i>Aperol, Prosecco, Soda</i> 15.50	<i>125ml / Bottle</i>	<i>175ml / Bottle</i>
Golden Scottish - <i>Chase Marmalade Vodka, Grand Marnier, Benedictine, Champagne</i> 17.00	Cantina Colli Euganei, Prosecco, N.V 48.00	Cabernet Sauvignon Garnacha, Mas Oliveras, Spain 2020 9.00 / 29.00
Prince Royale - <i>Chase Mulberry Sloe Gin, Campari, Cherry Heering, Champagne</i> 17.00	Piper-Heidsieck Brut, N.V 14.00 / 65.00	Côtes de Provence, Miraval Rosé, France 2020 12.50 / 46.00
Italian Connection - <i>Italicus, Grey Goose Citron, Lime, Champagne</i> 17.00	Charles Heidsieck Brut Réserve 16.00 / 89.00	
Champagne Cocktail - <i>Courvoisier VSOP, Brown Sugar, Angostura Bitters, Champagne</i> 17.00	Bollinger Special Cuvée, N.V 96.00	DESSERT WINE
	Charles Heidsieck Rosé Réserve 18.00 / 96.00	<i>75ml</i>
WHITE WINE	Charles Heidsieck Blanc de Blancs 96.00	Noble Riesling, Framingham, 2019 10.00
	Laurent Perrier Rosé, N.V 110.00	Jurançon, Uroulat, Charles Hours, 2017 11.00
	Dom Pérignon, 2010 270.00	Noans, La Tunella, Colli Orientali, 2019 10.00
<i>175ml / Bottle</i>	RED WINE	Gewürztraminer 'Vendanges Tardives', Trimbach 2011 12.00
Luberon, La Famille Perrin, France 2020 7.50 / 27.00	<i>175ml / Bottle</i>	PORT
Louriero / Alvarinho, Vinho Verde, Azevedo, Portugal 2019 28.00	Ventoux Rouge, La Famille Perrin, France 2019 7.50 / 27.00	<i>75ml</i>
Catarratto / Inzolia, Borgo Selene, Terre Siciliane, Italy 2020 28.00	Nero d'Avola / Nerello Mascalese, Borgo Selene, Sicily, Italy 2020 29.00	Delaforce 10 Year Old Tawny 7.00
Sauvignon Blanc, Tinpot Hut, New Zealand 2021 9.50 / 37.00	Merlot, Montes Classic Series, Colchagua Valley, Chile 2020 32.00	Barros LBV 2015 8.00
Picpoul de Pinet, Baron de Badassiere, France 2020 32.00	Pinot Noir, Montes Alpha, Colchagua Valley, Chile 2020 9.50 / 35.00	WHISKY
Cortese, Gavi di Gavi Fratelli, Italy 2019 10.00 / 38.00	Syrah / Grenache, Vignobles Gonnet, Côtes du Rhône, France 2019 9.00 / 35.00	<i>25ml</i>
Chardonnay, Montes Alpha, Casablanca, Chile 2019 11.00 / 39.00	Valpolicella Classico Superiore, Cecilia Baretta, Italy 2017 13.50 / 43.00	The Macallan 12 Years Old Double Cask 10.00
Burgundy, Mâcon-Solotr�, Auvigues, France 2020 39.00	Malbec, Kaiken Ultra, Mendoza, Argentina 2019 13.00 / 48.00	The Macallan 18 Years Old Sherry Oak 28.00
Gewurztraminer, Cave du Cleebourg, Alsace, France 2018 42.00	Vina Izadi, Rioja Reserve, Spain 2017 13.50 / 50.00	The Macallan 18 Years Old Double Cask 28.00
Greco di Tufo, 'Cutizzi, Campania, Italy 2020 50.00	Ch�teau Macquin, Saint-Georges-Saint-�milion, France 2018 52.00	TEA & COFFEE
Sancerre, Domaine Bonnard, Loire, France 2020 13.75 / 54.00	Pinot Noir, Esk Valley, Marlborough, New Zealand 2019 55.00	Single Espresso 5.00
Chablis, Domaine Long-Depaquit, France 2019 14.50 / 54.00	Syrah, The Wild Boar, Consolation, C�tes Catalanes, France 2019 60.00	Your choice of coffee or loose leaf teas 5.75
F-Series Old Vine Reisling, Framingham, Marlborough, New Zealand 2017 60.00	Tempranillo, PSI, Peter Sisseck, Ribera Del Duero, Spain 2018 80.00	<i>Please ask your server for our selection.</i>
Albari�o, 'Leirana', Bodegas Foras del Sal�s, Spain 2019 65.00	Sangiovese, Poggio Sant Enrico, Carpineto, Vino Montalcino, Tuscany, Italy 2012 85.00	
Old Vines White Blend, Mullineux Signature Coastal Region, South Africa 2019 65.00	Pinot Noir, Bruno Clair, Gevrey-Chambertin, France 2018 120.00	
Pouilly-Fuiss�, Bouchard A�n� & Fils, M�connais, Burgundy, France 2018 66.00	Syrah, Michel et St�phane Ogie, C�te R�tie, Rhone, France 2017 130.00	
Soave Classico, Pieropan, Garganega, La Rocca, Veneto, Italy 2016 80.00	Amarone della Valpolicella Classico, Allegrini, Veneto, Italy 2017 145.00	
Semillion, Sauvignon Blanc, Stella Bella Suckfizzle, Margaret River, Australia 2019 90.00	C�te-R�tie, 'Ampodium', Domaine Rostaing, Northern Rh�ne, France 2016 150.00	
Meursault, Jean Chartron, Burgundy, France 2019 115.00	Nebbiolo, Barolo Carobric, Paolo Scavino, Piedmont, Italy 2012 160.00	
	Ch�teau Grand Puy Lacoste, 5eme Cru, Pauillac, France 2006 190.00	
	<i>Please be aware that some vintages may vary due to availability</i>	
PROMOTION 6 Scottish Oysters, Freshly Shucked and Classically Dressed Served with 2 Glasses of Piper Heidsieck Champagne 40.00		

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