

BAR

PRINCE

SIGNATURE COCKTAILS

£19.50

The Red Barron

Cachaca, DOM Benedictine, Honey Water, Basil and Raspberry
Shrub, Green Chartreuse

Japanese Garden

Hendrick's Gin, Wasabi Syrup, Lime Juice, Cucumber Bitters, Tonic Water,
Angostura Bitters

Passionate Kiss

Patron Silver Tequila, Mezcal, Licor 43, Passion Fruit, Lime, Spiced Agave

Wild Wild Jenny

Grey Goose Vodka, Midori, Kiwi Puree, Lemon, Gomme

Prince Punch No.2

Bacardi Carta Blanca, Bacardi Carribean Spiced, Xante Pear, Spiced
Syrup, Lime, Ginger Beer

Complimentary Bar Snacks

Black Pepper Rice Crackers

Olives

Please note that all prices are inclusive of VAT & an optional
service charge of 12.5% will be added to your final bill



@brasserieprince

CHAMPAGNE COCKTAILS

£21.00

La Vie en Rose

Bombay Premier Cru, Chambord, Rose Syrup, Lemon, Champagne

About Last Night

Bombay Bramble Gin, Brockmans Gin, Maraschino, Cherry, Raspberry, Champagne

Secret Weapon

Monkey 47 Gin, Honey Water, Lemon, Violet, Champagne

Cham-pear

Bacardi Ocho, Xante Pear, Frangelico, Caramel, Lemon, Chocolate Bitters, Champagne

Tequila Talks

Patron Reposado Tequila, Limoncello, Maraschino, Gomme, Champagne

MARTINI MENU

£20.50

Allow us to mix up your martini with one of our carefully crafted recipes

Scottish Nectar

X Muse Scottish Vodka, Licor 43, Suze

Gibson No.2

Gin Mare, Martini Ambrato, Tio Pepe, Orange Bitters, Borettane Onion

Olive Drop

X Muse Scottish Vodka, Olive brine, Extra Virgin Olive Oil

Himalayan Heights

Hapusa Gin, Aqua Bianca Liqueur, Ginger Liqueur, Saline solution,
Cardamom Bitters

Mediterranean Martini

Bombay Premier Cru Gin, Italicus Liqueur, Thyme and Bay Leaf Syrup,
Lavender Bitters

OLD FASHIONED COCKTAILS

£19.50

Nutty Professor

Angel's Envy, Bacardi Caribbean Spiced, Cochi Torino,
Frangelico, Orange, Black Walnut Bitters

Smoking Hot

35.00

Aberlour Abunadh, Bowmore 18, Banana, Chocolate, Angostura
Bitters

Jalisco Elixir

Patron Anejo, Mezcal, Montenegro, Grapefruit, Peychaud Bitters

French Governor

Remy Martin VSOP, Vermouth del Professore, Quaglia Ciligia Absinthe,
Angostura, Orange Bitters

Tiki Latina

Bacardi Ocho, Bacardi Caribbean Spiced, Coconut & Chocolate syrup,
Tiki and Orange Bitters

TOUR OF EDINBURGH COCKTAILS

£19.50

Cramond Island

Edinburgh Gin, Grey Goose Orange Vodka, Italicus, Lychee, Lemon, Blood Orange, Soda

Edinburgh's Mule

Aberfeldy 12, DOM Benedictine, Aperol, Yuzu, Blood Orange, Ginger Beer

Calton Hill

Rosemary Grey Goose Vodka, Parfait Amour, Blueberry, Lemon, Lavender

Holyrood Palace

Balmoral Gin, St Germain, Peach, Tio Pepe, Orange Bitters

Arthur's Seat

Brockman's Gin, Quaglia Pino Mugo, Aelder Liquor, Lemon, Elderflower, Gomme

GINS		<i>25ml/50ml</i>
Arbikie	Scotland 43%	6.25/12.50
Baile Mhoireil Gin	Scotland 40%	5.75/11.50
Blackwoods	Scotland 40%	6.25/12.50
Edinburgh Gin	Scotland 43%	5.75/11.50
Hendrick's Gin	Scotland 41.4%	6.25/12.50
NB Gin	Scotland 42%	6.25/12.50
The Botanist	Scotland 46%	7.75/15.50
Isle of Harris Distillery	Scotland 45%	7.75/15.50
Elderflower and Jasmine Gin, SGD	Scotland 39%	5.50/11.00
Pinot Noir Gin, SGD	Scotland 46%	6.00/12.00
Height of Arrows	Scotland 43%	6.25/12.50
Caorunn	Scotland 41.8%	5.75/11.50
Porter's Tropical	Scotland 40%	6.25/12.50
Great Glen	Scotland 43%	6.25/12.50
Kirkjuvagr	Scotland 57%	6.25/12.50
Hills & Harbour Gin	Scotland 40%	8.00/16.00
Bombay Sapphire	England 40%	6.25/12.50
Bombay Bramble Gin	England 37.5%	6.00/12.00
Bombay Pressé	England 37.5%	7.00/14.00
Bombay Sapphire Premier Cru	England 47%	7.50/15.00
Brockmans	England 40%	6.25/12.50

GINS		<i>25ml/50ml</i>
Chase Rhubarb and Bramley Apple	England 40%	5.75/11.50
No. 3 Gin	England 46%	6.75/13.50
Plymouth	England 41.2%	6.25/12.50
Silent Pool	England 43%	6.75/13.50
Tanqueray No. 10	England 47.3%	7.25/14.50
Sipsmiths Gin	England 41.6%	6.75/13.50
Jawbox Estate Classic Dry	Northern Ireland 43%	6.25/12.50
Copperhead	Belgium 40%	7.75/15.50
Gin Mare	Spain 42.7%	6.75/13.50
Engine Gin	Italy 42%	6.75/13.50
Monkey 47	Germany 47%	7.75/15.50
Ki No Bi	Japan 45.7%	6.25/12.50
Four Pillars	Australia 41.8%	6.25/12.50
Aviation	USA 47%	6.25/12.50
Hapusa Gin	India 43%	7.75/15.50
VII Hills	Italy 43%	8.00/16.00

Add a mixer to your spirit for an additional £4.00

VODKA*25ml/50ml*

Blackwoods	Scotland 40%	6.25/12.50
X Muse	Scotland 40%	9.25/18.50
Belvedere Pure	Poland 40%	6.25/12.50
Grey Goose/Citron/Orange	France 40%	6.25/12.50
Ketel One	The Netherlands 40%	6.25/12.50
Stolichnaya Elit	Latvia 40%	9.25/18.50
Titos	USA 40%	7.00/14.00
Grey Goose Essence	France 30%	
Strawberry & Lemongrass		6.50/13.00
Watermelon and Basil		6.50/13.00
White Peach & Rosemary		6.50/13.00

AQUA VITAE / AMARO*50ml*

Lindores Abbey Aqua Vitae	11.00
Grappa di Moscato, Montanaro	11.00
Grappa di Barbera, Montanaro	11.00
Amaro Averna	10.50
Amaro Del Capo	10.50
Amaro Lucano	10.50
Montenegro	10.50
Fernet Branca	10.00

Add a mixer to your spirit for an additional £4.00

RUM*25ml/50ml*

Gosling's	Bermuda	9.25/18.50
Bacardi Carta Blanca	Porto Rico	6.00/12.00
Bacardi Caribbean Spiced	Porto Rico	6.00/12.00
Bacardi Coconut	Porto Rico	6.00/12.00
Bacardi Cuatro	Porto Rico	6.00/12.00
Bacardi Ocho	Porto Rico	7.75/15.50
Havana Club 7 Year Old	Cuba	6.75/13.50
Ron Zacapa 23	Guatemala	12.50/25.00
Ron Zacapa XO	Guatemala	20.75/41.50
Kraken	Trinidad & Tobago	6.25/12.50
Angostura 1824	Trinidad & Tobago	9.25/18.50
Diplomatico Reserva Exclusiva	Venezuela	8.25/16.50
Santa Taresa 1796	Venezuela	14.75/28.50

Add a mixer to your spirit for an additional £4.00

TEQUILA

	25ml/50ml
Patron Silver	6.75/13.50
Patron Reposado	7.00/14.00
Mezcal la Vida	10.00/20.00
Patron Anejo	11.00/22.00
Ilegal Mezcal Reposado	12.00/24.00
Ilegal Mezcal Joven	12.00/24.00
Casamigos Reposado	16.00/32.00
Clase Azul Plata	23.00/46.00
Clase Azul Reposado	35.00/70.00
Don Julio 1942	40.00/80.00

Add a mixer to your spirit for an additional £4.00

WHISKY

25ml

Speyside

Aberlour A'Bunadh		12.00
Craigellachie	17 Year Old	15.00
Glenfiddich	21 Year Old	23.00
The Balvenie	21 Year Old	35.00
The Macallan Double Cask	12 Year Old	13.00
The Macallan Double Cask	18 Year Old	30.00
The Macallan Rare	2023 Edition	30.00

Highland

Aberfeldy	16 Year Old	12.50
Aberfeldy	21 Year Old	22.00
Dalmore Alexander III		37.00
Glenmorangie	18 Year Old	17.00
Old Pulteney	18 Year Old	17.50
Royal Brackla	12 Year Old	12.00
Royal Brackla	18 Year Old	20.00
Royal Brackla	21 Year Old	32.00
Tomatin	18 Year Old	15.00

Islands

Highland Park	18 Year Old	18.00
Talisker	18 Year Old	24.00

WHISKY

25ml

Islay

Ardbeg Uigeadail		12.00
Bowmore	18 Year Old	15.00
Bunnahabhain	18 Year Old	18.00
Lagavullin	16 Year Old	12.00
Ardbeg	25 Year Old	105.00

Lowland

Auchentoshan	18 Year Old	14.00
Glenkinchie Distillers Edition		12.00
RyeLaw (Malted Rye)		15.00

Campbeltown

Glen Scotia Victoriana		11.00
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Bourbon

Jack Daniels No.7		7.75
Maker's Mark		7.75
Woodford Reserve		7.75
Angels Envy		7.00
Michter's Rye		8.00
Elijah Craig		8.00
WhistlePig Rye		7.00
Blantos Gold Edition		25.00

WHISKY	
	<i>25ml</i>
Blend	
Johnnie Walker Blue Label	25.50
Ireland	
Teeling Small Batch	9.00
Japan	
Hibiki	12.50
COGNAC	
V.S.O.P.	<i>25ml</i>
Remy Martin V.S.O.P.	6.75
Courvoisier V.S.O.P.	6.75
XO	
Courvoisier XO	14.75
Hennessey XO	17.25
Sherry	
	<i>50ml</i>
Harvey's Bristol Cream	8.00
Tio Pepe Palomino Fino	8.50
Gonzales Byass 'Alfonso' Oloroso Sherry	8.50
Calvados	
	<i>25ml</i>
Avallen Calvados	5.50
Armagnac	
	<i>25ml</i>
Baron de Sigognac V.S.O.P	8.00



LOUIS XIII

Think a Century Ahead

*Guided by visionary Cellar Master, Baptiste
Loiseau, we make our mark today by handing down
precious eaux-de-vie to future generations.*

*These treasures of our terroir recount an
enduring bond with Nature.*

*Through them, LOUIS XIII Cognac is forever reborn,
a timeless spirit whose soul is unwavering.*

Time is our raw material, and every drop of
LOUIS XIII is our living legacy.

25ml

145.00

PORT

75ml

Delaforce Late Bottle Vintage	12.00
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LIQUEURS

50ml

Amaretto	10.00
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Baileys Irish Cream	10.00
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Drambuie	10.00
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Frangelico	10.00
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Glavya	10.00
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Kahlua	10.00
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Limoncello	10.00
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Mozart Dark Chocolate Liqueur	10.00
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Mozart White Chocolate Liqueur	10.00
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Tia Maria	10.00
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Velvet Falernum	10.00
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Disaronno Velvet Liqueur	10.00
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WINE

White Wine

	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Luberon, La Famille Perrin, S.Rhone, France	9.50	12.50	34.00
Cortese, Gavi, Fratelli, Italy	11.25	15.25	42.00
Sauvignon Blanc, Tinpot Hut Marlborough, NZ	12.50	15.50	44.00
Chardonnay, Casablanca, Montes Alpha, Chile	13.50	16.50	46.00
Sancerre, Le Chatenai, Paul Regis, France	17.00	20.50	63.00
Chablis, Domaine Du Colombier, France,	17.50	21.00	64.00

Rosé Wine

Cabernet Sauvignon Garnacha Mas Oliveras, Spain	9.50	12.00	34.00
Miraval Rosé, Côtes de Provence, France	17.50	21.00	62.00

Red Wine

Ventoux Rouge, La Famille Perrin, France	9.50	12.50	34.00
Pinot Noir, Montes, Alpha Limited Selection, Chile	10.50	14.00	40.00
Valpolicella Classico Superiore Cecilia Beretta, Italy	14.00	16.00	45.00
Malbec, Kaiken Ultra, Mendoza, Argentina	15.50	18.50	58.00
Rioja Reserve, Vina Izadi, Spain	16.50	22.50	65.00

WINE

Premium White Wine

Bottle

Pouilly-Fumé, Château de Tracy, 2023	100.00
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Sauvignon Blanc, Cloudy Bay, Marlborough, 2023	120.00
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Premium Red Wine

Chianti Classico Isole o Olena, Tuscany 2022	85.00
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Crozes-Hermitage, Yann Chave, Rhone Valley, 2019	90.00
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CHAMPAGNE & PROSECCO

125ml

Bottle

Cantina Colli Euganei, Prosecco	50.00
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Piper-Heidsieck Brut N.V	17.00	85.00
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Charles Heidsieck Brut Réserve	19.00	98.00
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Laurent Perrier Cuvée N/V	115.00
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Charles Heidsieck Rosé Réserve	21.00	125.00
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Charles Heidsieck Blanc de Blancs	130.00
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Bollinger Special Cuvée N.V	135.00
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Laurent Perrier Cuvée Rosé Brut N.V	160.00
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Dom Pérignon 2013	385.00
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Krug Grand Cuvée	430.00
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Louis Roederer Cristal	450.00
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DRAUGHT BEERS

	<i>Half Pint</i>	<i>Pint</i>
Menabrea 4.8%	4.50	8.00
Bitter & Twisted 4.2%	4.50	8.00
Drygate Pilsner GF 4%	4.50	8.00
Lawless Village IPA GF 4.5%	4.50	8.00

BOTTLED

Innis & Gunn The Original (Cask Matured) (330ml) 6.6%	6.75
Days Lager Alcohol Free (330ml)	6.50
Noam (340ml) 5.2%	7.50

CIDERS

Thistly Cross Fruit Cider (330ml) 3.4%	6.50
Thistly Cross Traditional Cider (330ml) 4.4%	6.50

APERITIVO

Campari Soda (98ml) 10%	7.00
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SOFT DRINKS

Crodino	7.00
Coca Cola/Diet Coke (200ml)	5.00
Ginger Ale/Ginger Beer (200ml)	5.00
Fever Tree Madagascar Cola (200ml)	5.00
Lemonade/Sicilian Lemonade (200ml)	5.00
Soda Water/Blood Orange Soda/Grape and Apricot Soda (200ml)	5.00
Tonic Water/Elderflower Tonic/Cucumber Tonic (200ml)	5.00
Still/Sparkling Water (330ml)	4.50
Still/Sparkling Water (750ml)	6.50
Appletiser (275ml)	6.00
Add Cordial	1.50

JUICES

Fresh Orange, Fresh Apple or Fresh Grapefruit	6.00
Tomato, Cranberry or Pineapple	5.00

NON ALCOHOLIC COCKTAILS

Be-Berry

Raspberry & Basil Shrub, Apple, Strawberry, Raspberry, Cherry syrup

11.00

Blueberry Smash

Seedlip Grove, Blueberry, Lemon Juice, Vanilla, Lemonade

11.00

Kiwi Kick

Seedlip Garden, Kiwi, Lime, Honey, Pineapple Juice, Ginger Beer

11.00

COFFEE

Espresso	5.50
Double Espresso	6.50
Americano	6.50
Latte	6.50
Cappuccino	6.50
Mocha	6.50

Add an extra shot of coffee for an additional £1

TEA

Loose Leaf Elegant British Breakfast	8.00
Loose Leaf Decaffeinated Ceylon Black	8.00
Loose Leaf Earl Grey Blue Flower	8.00
Loose Leaf Proper Peppermint	8.00
Loose Leaf Calming Chamomile	8.00
Loose Leaf Deluxe Green	8.00
Fresh Mint	8.00

DESSERTS

Crème Brûlée, Madagascan Vanilla	11.50
Gâteau Opéra 70% Chuao Chocolate, Coffee	11.50

All of our tea & coffee is sustainably certified

*Please note that all prices are inclusive of VAT & an optional
service charge of 12.5% will be added to your final bill.*

BAR FOOD

SHARING PLATTERS

Wild Garlic Saucisson, Celeriac Remoulade	12.00
Selection of Cheese - Toasted Fruit Bread & Quince Jelly	14.50
Crudites and Hummus Platter	17.50
Baked Camembert, Rosemary, Garlic, Pain de Campagne	18.75

LIGHT BITES

Niçoise Olives	8.00
Smoked Almonds	8.00
Freshly Shucked Oysters with Smoked Dulce & Shallot Vinegar or Champagne Gel & Caviar	4.00 each 8.00 each
Manchego Crostini, Anchovies, Quince, Stuffed Sweet Peppers	12.00
BBQ Pulled Pork Bao Buns, Pickled Onion, Apple Ketchup, Sriracha	17.50
Tuna Tartare, Mizo & Ponzu Dressing, Edamame, Togarashi, Katsuobushi	18.00
Lamb Lahmacun, Khobez, Pomegranate, Yoghurt, Mint Dressing	14.00
Aubergine Moutabal, Khobez Flatbread, Molasses	10.00
Korean Fried Chicken Wings	14.50
Charred Padron Peppers, Romesco, Szechuan Pepper, Almond	11.00
French Fries, Herbes de Provence	7.50
Chicharrones, Crispy Pork Belly, Chimichurri, Lemon	12.00
Nduja Focaccia, Mascarpone, Honey, Pecorino	14.50

MAIN DISHES

Club Sandwich, Chicken, Bacon, Egg & Tomato	24.00
The Balmoral Burger, Bacon, Mull Cheddar, Beer Rarebit, Fries	27.50
Fritto Misto, Market Fish, Lemon, Tartare Sauce	20.00
Balmoral Smoked Salmon, Crème Fraîche, Capers, Crackers	20.00
Caesar Salad, Gem Lettuce, Anchovies, Parmesan, Croutons	16.00/23.00
add Chicken	12.00

For a full list of allergens please ask a team member, or alternatively, scan the QR codes on the back page of this menu. The Balmoral hotel supports local suppliers and British farmers to celebrate the wealth and diversity of produce of the United Kingdom. Please note that all prices are inclusive of VAT & an optional service charge of 12.5% will be added to your final bill



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For a full list of allergens please scan the QR codes below with your mobile phone device.

Food Allergens



Cocktail Allergens

