

BRASSERIE  
**PRINCE**

**CHAMPAGNE** 125ml, served by the glass

Piper Heidsieck Brut NV	15.00
Charles Heidsieck Brut Réserve	17.00
Charles Heidsieck Rosé NV	19.00

**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>	16.00
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**SNACKS & STARTERS**

Niçoise Olives	<i>vg, ngci</i>	7.00
Scottish Oysters, Freshly Shucked, Classically Dressed	<i>ngci</i>	3.25 each
Traditional French Baguette, Edinburgh Butter	<i>v</i>	5.50
Balmoral Smoked Salmon, Homemade Butter, Soda Bread		13.95
Steak Tartare, Watercress Mayonnaise, Sourdough		13.50
Prawn & Avocado Cocktail, Bloody Mary Sauce	<i>ngci</i>	14.50
Chicken Liver Parfait, Toasted Brioche, Truffle and Tarragon Butter		12.50

**CLASSICS**

Traditional French Onion Soup, Comté Cheese Crouton	10.95
Haggis, Neeps and Tatties, Whisky Cream Sauce	10.50 / 18.00
Baked Camembert, Rosemary, Garlic Sourdough Baguette	17.00
Steak Frites, Café de Paris Butter	27.00
Steak Tartare, Watercress Mayonnaise, Sourdough and Fries	26.00
The Balmoral Fish Pie	24.00

**SUNDAY ROAST** - Sunday Lunch Only

Roast Rump of Scottish Beef, Beef Dripping Roast Potatoes with Seasonal Vegetables and Yorkshire Pudding	24.95
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**MAIN COURSES**

Seafood Bouillabaisse, Saffron Rouille, Sourdough Crouton	<b>+</b>		25.95
Roast Duck Breast, Beetroot, Braised Cabbage		<i>ngci</i>	26.95
Roast Breast of Chicken, Pancetta, Morel Mushroom Sauce			23.50
Truffled Pearl Barley, Roasted Squash, Pumpkin Seeds	<b>+</b>	<i>vg</i>	19.95
Scottish Salmon, Baby Leeks, Truffle, Hollandaise Sauce		<i>ngci</i>	24.50
Scottish Rib Eye, Hand Cut Chips, Watercress and Béarnaise Sauce	<b>+</b>	<i>ngci</i>	33.00
Fillet of Beef, Hand Cut Chips, Watercress and Béarnaise Sauce		<i>ngci</i>	35.95

**SALADS**

Endive, Roquefort, Caramelised Walnut Salad	<i>v, ngci</i>	10.00 / 17.00
Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing		11.95 / 19.95
Salad of Spiced Lentils, Crispy Shallot, Artichoke	<i>vg, ngci</i>	10.00 / 18.00

**SIDES**

Tartiflette, Potato, Cream, Bacon, Reblochon	<i>ngci</i>	6.00
French Fries, Herbes de Provence Salt	<i>vg, ngci</i>	5.50
Mac and Mull Cheddar Cheese, Rosemary and Bacon Crust		6.00
Baby Gem, Tomato & Olive Salad, Cabernet Dressing	<i>vg, ngci</i>	5.50
Steamed Seasonal Vegetables	<i>vg, ngci</i>	5.50
Tenderstem Broccoli, Garlic Butter	<i>vg, ngci</i>	6.00

**DESSERTS & CHEESE**

Paris-Brest, Almond Choux, Chocolate Crèmeux, Praline Chantilly	<i>v</i>	10.50	
Crème Brûlée	<b>+</b>	<i>v, ngci</i>	10.50
Chocolate Mousse, Chocolate Croquant, Crème Fraîche		<i>v, ngci</i>	10.50
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

*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.*

**BRASSERIE**  
**PRINCE**

<b>APÉRITIF</b>	<b>CHAMPAGNE &amp; SPARKLING</b>	<b>ROSÉ WINE</b>
Aperol Spritz - <i>Aperol, Prosecco, Soda</i> 16.00	<i>125ml / Bottle</i>	<i>175ml / Bottle</i>
Golden Scottish - <i>Chase Marmalade Vodka, Grand Marnier, Benedictine, Champagne</i> 18.00	Cantina Colli Euganei, Prosecco, N.V 48.00	Cabernet Sauvignon Garnacha, Mas Oliveras, Spain 9.00 / 29.00
Prince Royale - <i>Chase Mulberry Sloe Gin, Campari, Cherry Marnier, Champagne</i> 18.00	Piper-Heidsieck Brut, N.V 15.00 / 65.00	Côtes de Provence, Miraval Rosé, France 12.50 / 46.00
Italian Connection - <i>Italicus, Grey Goose Citron, Lime, Champagne</i> 18.00	Charles Heidsieck Brut Réserve 17.00 / 89.00	
Champagne Cocktail - <i>Courvoisier VSOP, Brown Sugar, Angostura Bitters, Champagne</i> 18.00	Charles Heidsieck Rosé Réserve 19.00 / 96.00	<b>DESSERT WINE</b>
	Charles Heidsieck Blanc de Blancs 96.00	<i>75ml</i>
<b>WHITE WINE</b>	Bollinger Special Cuvée, N.V 105.00	Noble Riesling, Framingham, 2019 10.00
	Laurent Perrier Rosé, N.V 120.00	Jurançon, Uroulat, Charles Hours, 2017 11.00
	Dom Pérignon, 2012 270.00	Noans, La Tunella, Colli Orientali, 2019 10.00
	<b>RED WINE</b>	Gewürztraminer 'Vendanges Tardives', Trimbach 2011 12.00
		<b>PORT</b>
Luberon, La Famille Perrin, France <i>175ml / Bottle</i> 7.50 / 29.00	Ventoux Rouge, La Famille Perrin, France <i>175ml / Bottle</i> 7.50 / 29.00	<i>75ml</i>
Catarratto / Inzolia, Borgo Selene, Terre Siciliane, Italy 29.00	Nero d'Avola / Nerello Mascalese, Borgo Selene, Sicily, Italy 29.00	
Picpoul de Pinet, Baron de Badassière, France 34.00	Merlot, Montes Classic Series, Colchagua Valley, Chile 32.00	Delaforce 10 Year Old Tawny 7.00
Sauvignon Blanc, Tinpot Hut, New Zealand 10.00 / 39.00	Pinot Noir, Montes Alpha, Colchagua Valley, Chile 9.50 / 36.00	Barros LBV 2015 8.00
Cortese, Gavi di Gavi Fratelli, Italy 10.00 / 39.00	Vignobles Gonnet, Côtes du Rhône, France 11.50 / 40.00	<b>WHISKY</b>
Chardonnay, Montes Alpha, Casablanca, Chile 11.50 / 40.00	Valpolicella Classico Superiore, Cecilia Baretta, Italy 13.50 / 45.00	<i>25ml</i>
Burgundy, Mâcon-Solotr�-Pouilly, Auvigue, France 40.00	Malbec, Kaiken Ultra, Mendoza, Argentina 13.50 / 50.00	The Macallan 12 Years Old Double Cask 10.00
Gewurztraminer, Cave de Cleebourg, Alsace, France 42.00	Vina Izadi, Rioja Reserve, Spain 14.00 / 52.00	The Macallan 18 Years Old Double Cask 28.00
Greco di Tufo, 'Cutizzi', Campania, Italy 50.00	Ch�teau Macquin, Saint-Georges-Saint-�milion, France 55.00	<b>TEA &amp; COFFEE</b>
Sancerre, Domaine Bonnard, Loire, France 14.50 / 55.00	Pinot Noir, Esk Valley, Marlborough, New Zealand 55.00	Single Espresso 5.00
Chablis, Domaine Long-Depaquit, France 14.50 / 55.00	Syrah, The Wild Boar, Consolation, C�tes Catalanes, France 65.00	Your choice of coffee or loose leaf teas 5.75
F-Series Old Vine Riesling, Framingham, Marlborough, New Zealand 60.00	Tempranillo, PSI, Peter Sisseck, Ribera Del Duero, Spain 80.00	<i>Please ask your server for our selection.</i>
Albari�o, 'Leirana', Bodegas Foras del Sal�s, Spain 65.00	Sangiovese, Poggio Sant Enrico, Carpineto, Vino Montalcino, Tuscany, Italy 90.00	
Old Vines White Blend, Mullineux, Signature Coastal Region, South Africa 65.00	Pinot Noir, Bruno Clair, Gevrey-Chambertin, France 120.00	
Pouilly-Fuiss�, Bouchard A�ne & Fils, M�connais, Burgundy, France 68.00	C�te-R�tie, 'Ampodium', Domaine Rostaing, Northern Rh�ne, France 140.00	
Soave Classico, Pieropan, Garganega La Rocca, Veneto, Italy 80.00	Amarone della Valpolicella Classico, Allegrini, Veneto, Italy 145.00	
Semillion, Sauvignon Blanc, Stella Bella, suckfizzle, Margaret River, Australia 90.00	Nebbiolo, Barolo Carobric, Paolo Scavino, Piedmont, Italy 160.00	
Meursault, Jean Chartron, Burgundy, France 120.00	Ch�teau Grand-Puy-Lacoste, 5eme Cru, Pauillac, France 190.00	
<b>PROMOTION</b>  6 Scottish Oysters, Freshly Shucked and Classically Dressed Served with 2 Glasses of Piper Heidsieck Champagne  42.00		

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