

BRASSERIE

# PRINCE

## SNACKS & STARTERS

Niçoise Olives & Toasted Nuts *vg, ngci* 8.00

Scottish Oysters, Freshly Shucked,  
Classically Dressed, each *ngci* 3.00

Traditional French Baguette, Edinburgh Butter *v* 4.50

Balmoral Smoked Salmon, Capers, Shallots,  
Soda Bread 12.00

Steak Tartare, Watercress Mayonnaise,  
Beef Dripping Croutons 11.50

Isle of Mull Scallops, Crispy Pork Belly, Caramelised  
Cauliflower *ngci* 14.95

## SALADS

Endive, Roquefort, Caramelised Walnut Salad  
*v, ngci* 9.50 / 16.00

Chicken Club Salad, Avocado, Bacon, Blue Cheese,  
Egg, Buttermilk Dressing 10.00 / 18.00

Superfood Salad, Kale, Seeds & Grains  
*vg, ngci* 9.00 / 16.00

## CLASSICS

Traditional French Onion Soup, Comté Cheese  
Crouton 10.00

Steak Frites, Café de Paris Butter 25.00

Haggis, Neeps and Tatties, Whisky Cream Sauce  
9.00 / 16.50

Steak Tartare, Watercress Mayonnaise,  
Beef Dripping Croutons & Fries 24.00

The Balmoral Fish Pie 22.00

## SUNDAY ROAST *(Sunday Lunch Only)*

Roast Rump of Beef with Roasted  
Vegetables & a Yorkshire Pudding 21.95

### ALLERGEN KEY

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

## MAIN COURSES

Barra Bronze Free Range Turkey, Traditional  
Garnish 22.50

Roasted Cod, Romanesco, Jerusalem Artichoke 22.00

Loin of Venison, Red Cabbage, Celeriac Puree *ngci*  
27.00

Roasted Cauliflower, Hazelnuts & Salsa Verde  
*vg, ngci* 17.00

Scottish Salmon, Hollandaise, Truffle Leeks *ngci* 22.00

Scottish Rib Eye, Hand Cut Chips, Watercress &  
Béarnaise Sauce *ngci* 29.50

Fillet of Beef, Hand Cut Chips, Watercress  
& Béarnaise Sauce *ngci* 34.00

## SIDES

Ratte Potatoes, Sour Cream & Chive *v, ngci* 5.50

French Fries, Herbs de Provence Salt *vg, ngci* 5.50

Mac & Mull Cheddar Cheese,  
Rosemary & Bacon Crust 5.50

Butter Leaf Salad, Herb Vinaigrette *vg, ngci* 5.50

Steamed Seasonal Vegetables *vg, ngci* 5.50

Tender Stem Broccoli, Garlic Butter *vg, ngci* 5.50

## DESSERTS

Apple Tart Fine, Clotted Cream Ice Cream *v* 10.00

Crème Brûlée *v, ngci* 10.00

Coupe Pear Belle Hélène *v* 10.50

Brasserie Prince Gâteau au Chocolat *v, ngci* 10.50

Profiterole & Vanilla Ice Cream, Hot Chocolate Sauce  
*v* 10.00

Selection of Cheeses, Toasted Fruit Bread & Quince  
Jelly 12.50

~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 labeling is available to view on request. Please note that all prices are inclusive of VAT & an optional service charge of 10% will be added to your final bill.



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## CHAMPAGNE & SPARKLING

|                                   | 125ml | Bottle |
|-----------------------------------|-------|--------|
| Cecilia Beretta Prosecco, N.V     |       | 48.00  |
| Piper-Heidsieck Brut, N.V         | 12.00 | 60.00  |
| Charles Heidsieck Brut Réserve    | 16.00 | 80.00  |
| Bollinger Special Cuvée, N.V      |       | 90.00  |
| Laurent Perrier Rosé, N.V         |       | 95.00  |
| Charles Heidsieck Rosé Réserve    | 18.00 | 96.00  |
| Charles Heidsieck Blanc de Blancs |       | 96.00  |
| Dom Pérignon, 2010                |       | 270.00 |

## WHITE WINE

|                                                                                     | 175ml | Bottle |
|-------------------------------------------------------------------------------------|-------|--------|
| Luberon, La Famille Perrin, France 2020                                             | 6.75  | 25.00  |
| Catarratto/Inzolia, Borgo Selene, Terre Siciliane, Italy 2017                       |       | 28.00  |
| Chenin Blanc, Winemaker's Collection, Swartland Winery, South Africa 2019           |       | 28.00  |
| Picpoul de Pinet, Baron de Badassiere, France 2020                                  |       | 30.00  |
| Sauvignon Blanc, Tinpot Hut, New Zealand 2020                                       | 9.00  | 35.00  |
| Chardonnay, Montes Alpha, Casablanca, Chile 2018                                    | 10.00 | 38.00  |
| Burgundy, Mâcon-Solutr , Auvigue, France 2020                                       |       | 39.00  |
| Cotes-du-Rhone, Blanc Les Becs Fins, Tardieu-Laurent, France 2018                   |       | 39.00  |
| Gewurztraminer, Cave du Cleebourg, Alsace, France 2017                              |       | 41.00  |
| Sancerre, Domaine Bonnard, Loire, France 2019                                       | 12.75 | 50.00  |
| Chablis, Domaine Long-Depaquit, France 2018                                         | 13.50 | 52.00  |
| Old Vines White Blend, Mullineux Signature, Coastal Region, South Africa 2019       |       | 65.00  |
| Pouilly Fuisse, Bouchard Aine & Fils, Maconnais, Burgundy, France 2016              |       | 66.00  |
| Soave Classico, Pieropan, Garganega, La Rocca, Veneto, Italy 2016                   |       | 80.00  |
| Semillion, Sauvignon Blanc, Stella Bella Suckfizzle, Margaret River, Australia 2019 |       | 90.00  |

## ROS  WINE

|                                                       | 175ml | Bottle |
|-------------------------------------------------------|-------|--------|
| Cabernet Sauvignon Garnacha, Mas Oliveras, Spain 2018 | 7.00  | 26.00  |
| C tes de Provence, Miraval Ros , France 2020          | 11.50 | 45.00  |

## RED WINE

|                                                                                 | 175ml | Bottle |
|---------------------------------------------------------------------------------|-------|--------|
| Ventoux Rouge, La Famille Perrin, France 2019                                   | 6.75  | 25.00  |
| Nero d'Avola/Nerello Mascalese, Borgo Selene, Sicily, Italy 2019                |       | 26.00  |
| Merlot, Montes Classic Series, Colchagua Valley, Chile 2020                     |       | 30.00  |
| Pinot Noir, Montes Alpha, Colchagua Valley, Chile 2019                          | 8.50  | 34.00  |
| Syrah/Grenache, Vignobles Gonnet, Cotes du Rh ne, France 2019                   | 9.00  | 35.00  |
| Vina Izadi, Rioja Reserve, Spain 2017                                           | 11.75 | 45.00  |
| Pinotage, Fairview, Paarl, South Africa 2018                                    |       | 45.00  |
| Malbec, Kaiken Ultra, Mendoza, Argentina 2018                                   | 12.00 | 46.00  |
| Chateau Macquin, Saint Georges Saint Emilion, France 2018                       |       | 48.00  |
| Pinot Noir, Esk Valley, Marlborough, New Zealand 2019                           |       | 55.00  |
| Syrah, The Wild Boar, Consolation, Roussillon, France 2017                      |       | 60.00  |
| Pinot Noir, Meo Camuzet, Bourgogne Rouge, France 2012                           |       | 65.00  |
| Tempranillo, PSI, Peter Sisseck, Ribera Del Duero, Spain 2008                   |       | 80.00  |
| Sangiovese, Poggio Sant Enrico, Carpineto, Vino Montalcino, Tuscany, Italy 2010 |       | 85.00  |
| Pinot Noir, Bruno Clair, Gevrey Chambertin, France 2017                         |       | 115.00 |
| Syrah, Michel et Ogier, Cote Rotie, Rhone, France 2017                          |       | 130.00 |
| Nebbiolo, Barolo Carobric, Paolo Scavino, Piedmont, Italy 2006                  |       | 160.00 |

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