

BAR

PRINCE

FESTIVE COCKTAILS

£16.50

Gingerbread Man

Dark Rum, White Chocolate Liqueur, Lemon Bitters, Egg White,
Gingerbread Syrup, Chai Powder

Caramel Manhattan

Pecan and Vanilla Infused Bourbon, Antica Formula, Caramel Syrup,
Chocolate Bitters

Pear & Ginger Fizz

Pear Eau de Vie, Ginger Liqueur, Cinnamon Syrup, Lemon, Champagne, Soda

Naughty Noël

Appleton Estate Rum, Grand Marnier, Lime, Orgeat, Gingerbread Syrup

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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SIGNATURE COCKTAILS

£16.00

Black Isle Watcher

'X' by Glenmorangie, Courvoisier V.S.O.P., Belsazar Dry, Cherry Liqueur, Grand Marnier

Prince Punch

Rotational Rum, Secret Old Spice Syrup and Sour Mix

Make it your own, your choice of: Pineapple Juice, Madagascan Cola or Ginger Beer

Peach Highball

Belsazar Rosé, Peach, Apricot, Lemon Juice

Prince Martini

Sloe Mulberry Gin, Creme de Poire, Lillet Blanc, Orange Bitters

Balmoral Collins

Balmoral Gin, Spice Syrup, Lemon Juice, Cucumber Tonic

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CLASSIC COCKTAILS

£16.00

Penicillin

Created in 2005 by Sam Ross, an Australian bartender, just a year after he emigrated from Melbourne to the United States.

Laphroaig/Talisker, Ginger liqueur, Honey Water and Lemon Juice

Rob Roy

Dates back to 1894, created in the original Waldorf Astoria on Fifth Avenue. Inspired by an operetta, "Rob Roy" which was performed at the nearby Herald Square Theatre.

Dewars 12 year old, Antica formula, Angostura and Orange Bitters

White Lady

Invented by farmer bartender Harry MacElhone in 1919 while he was working at Ciro's Club in London.

Bombay Sapphire, Lemon Juice, Cointreau and Aquafaba

Side Car

Potentially the most famous cognac cocktail, dating back to around WW1. With the name coming from a customer who arrived to the bar in the 'sidecar' of a motorcycle.

Courvoisier V.S.O.P., Cointreau and Lemon Juice

Vieux Carre

This was first stirred to life in the 1930's by Walter Bergeron, a bartender at New Orleans' legendary Carousel Bar, inside the Hotel Monteleone.

Angel's Envy Bourbon, Courvoisier V.S.O.P. , Sweet Vermouth, DOM Benedictine, Angostura and Peychauds Bitters

Tequila Sunrise

The Modern version of this drink originates from Sausalito in early 1970s after an earlier one created in the 1030s in Phoenix.

Patron Silver, Orange Juice, Grenadine and Orange Bitters

Dark and Stormy

A hazy date to put down but it is said it was first combined by sailors who enjoyed the obvious benefits of rum and the stomach-settling qualities of ginger but its lineage can be traced squarely to an island in the Atlantic Ocean.

Gosling's Black Seal Rum/Bacardi Ocho, Ginger Beer and Lime Juice

Paloma

The first knowledge of this classic was in 1950, the legendary Don Javier Delgado Corona, was the former owner of La Capilla in Tequila, Mexico who created the Batanga cocktail.

Patron Reposado, Grapefruit Juice, Lime Juice and Soda

Moscow Mule

Born in 1941, the Moscow Mule helped contribute to vodka's rise in America in the Cock 'n' Bull pub. John Martin needed to sell the Smirnoff vodka which his distribution company had recently purchased and bar owner Jack Morgan needed to deplete his stash of ginger beer.

Grey Goose Vodka, Lime Juice and Ginger Beer

Hemingway Daiquiri

After spending some time in Cuba, Hemingway quickly became a type of connoisseur with the daiquiri. In 1921, Constantino Ribalaigua of El Floridita in Havana created this variation of the rum sour and named it after his daiquiri-loving regular and the rest is history.

Bacardi Carta Blanca, Lime Juice, Grapefruit Juice and Maraschino Liqueur

Old Fashioned

The story starts in Louisville, Kentucky with credit being awarded to a private social club, The Pendennis Club. It is said that this is one of the first cocktails, named after the way it is made the 'old fashioned' way.

Angel's Envy Bourbon, Angostura Bitters, Sugar

CHAMPAGNE COCKTAILS

£18.00

Italian Connection

Italicus, Grey Goose Citron, Lime, Champagne

Bellini

Peach Purée and Peach Liqueur, Champagne

French 75

Bombay Sapphire Premier Cru, Sugar, Lemon, Champagne

Prince Royal

Chase Mulberry Sloe Gin, Bitter Campari and Cherry Marnier, Champagne

La Vie en Rose

Bombay Sapphire Gin, Chambord, Fresh Lemon Juice, Homemade Rose Syrup, Champagne

Rossini

Crème de Fraise, Strawberry Purée, Champagne

Golden Scottish

Grey Goose Orange, Grand Marnier, Bénédictine, Champagne

Champagne Cocktail

Courvoisier V.S.O.P., Brown Sugar soaked in Angostura Bitters, Champagne

NEGRONI, WITH A TWIST

£16.00

The North British Negroni

Balmoral Gin, Cocchi Americano, Suze Liqueur, Limoncello

Modern Negroni

Botanist Gin, Italicus Liqueur, Campari, Fernet Branca

The King's Negroni

Lindores Abbey Aqua Vitae, Campari, Noilly Pratt, Domaine de Canton

Premier Cru Negroni

Bombay Sapphire Premier Cru, Aperol, Bristol Cream Sherry, St Germain

Heritage Negroni

Balmoral Gin, Campari, Lillet Rose, Chartreuse

GINS		<i>25ml/50ml</i>
Baile Mhoireil Gin	Scotland 40%	5.25/10.25
Blackwoods	Scotland 40%	5.75/11.25
Daffy's Gin	Scotland 43.4%	5.75/11.25
Edinburgh Gin	Scotland 43%	5.25/10.25
Hendrick's Gin	Scotland 41.4%	5.75/11.25
LoneWolf Gin	Scotland 44%	6.25/12.25
NB Gin	Scotland 42%	5.75/11.25
The Botanist	Scotland 46%	5.25/10.25
Isle of Harris Distillery	Scotland 45%	7.25/14.25
Elderflower and Jasmine Gin, SGD	Scotland 39%	5.00/10.00
Bathtub	England 42%	5.75/11.25
Beefeater	England 40%	5.25/10.25
Beefeater 24	England 45%	5.25/10.25
Bombay Sapphire	England 40%	5.75/11.25
Bombay Bramble Gin	England 37.5%	5.50/11.00
Bombay Sapphire Premier Cru	England 47%	7.00/14.00
Brockmans	England 40%	5.75/11.25
Chase Rhubarb and Bramley Apple	England 40%	5.25/10.25
Chase Slow Mulberry	England 29%	5.25/10.25
Chase William Gin	England 48%	6.25/12.25
Chapel Down Bacchus	England 41.2%	6.25/12.25
Fifty Pounds	England 43.5%	5.75/11.25

GINS*25ml/50ml*

Jinzu	England 41.3%	5.75/11.25
King of Soho London Dry	England 42%	5.75/11.25
No. 3 Gin	England 46%	6.25/12.25
Plymouth	England 41.2%	5.75/11.25
Silent Pool	England 43%	6.25/12.25
Tanqueray	England 43.1%	5.25/10.25
Tanqueray No. 10	England 47.3%	6.75/13.25
Tanqueray Rangpur	England 41.3%	5.75/11.25
Jawbox Estate Classic Dry	Northern Ireland 43%	5.75/11.25
Copperhead	Belgium 40%	7.25/14.25
Gin Mare	Spain 42.7%	6.25/12.25
Monkey 47	Germany 47%	7.25/14.25
Bold Genever	Netherlands 42%	5.75/11.25
Aviation	USA 42%	5.75/11.25
Blue American Gin	USA 47%	5.75/11.25
Death's Door	USA 47%	7.25/14.25
Mexcal Gin Jov Tequila	Mexico 40%	10.25/20.25

Add a mixer to your spirit for an additional £2.90

VODKA	
	<i>25ml/50ml</i>
Belvedere Pure	5.75/11.25
Belvedere Pink Grapefruit	6.25/12.25
Blackwoods	5.75/11.25
Grey Goose/Citron/Orange	5.75/11.25
Ketel One	5.75/11.25
Stolichnaya Elite	8.75/17.25
Titos	6.50/13.00
Grey Goose Essence	
Strawberry & Lemongrass	6.00/12.00
Watermelon and Basil	6.00/12.00
White Peach & Rosemary	6.00/12.00

AQUA VITAE / AMARO	
	<i>50ml</i>
Lindores Abbey Aqua Vitae	8.00
Grappa di Moscato, Pilzer	7.00
Grappa di Traminier, Pilzer	7.00
Amaro Averna	10.00
Amero Del Capo	10.00
Amaro Lucano	10.00

Add a mixer to your spirit for an additional £2.90

RUM*25ml/50ml*

Angostura 1824	8.25/16.25
Bacardi Ocho	6.75/13.35
Bacardi Coconut	5.00/10.00
Bacardi Cuatro	5.00/10.00
Bacardi Spiced	5.00/10.00
Bacardi Carta Blanca	5.00/10.00
Diplomatico Reserva Exclusiva	7.25/14.25
Gosling's	6.25/12.23
Havana Club 7 Year Old	5.75/11.25
Kraken	5.25/10.25
Myer's	5.00/9.75
Ron Zacapa 23	5.25/10.25
Ron Zacapa XO	18.25/36.25
Sailor Jerry	5.25/10.25
Santa Taresa 1796	13.50/27.00

TEQUILA*25ml/50ml*

Patron Silver	6.25/12.25
Patron Reposado	6.25/12.25
Patron Anejo	10.50/21.00

Add a mixer to your spirit for an additional £2.90

WHISKY

25ml

Speyside

Aberlour A'Bunadh		10.25
Glenfiddich	21 Year Old	16.50
The Macallan Double Cask	12 Year Old	10.00
The Macallan Double Cask	18 Year Old	28.00

Highlands

Aberfeldy	21 Year Old	15.00
Dalmore Alexander III		22.25
Glenmorangie Lasanta	12 Year Old	8.25
Oban	14 Year Old	6.50
Tomatin	18 Year Old	10.00

Islands

Highland Park	18 Year Old	12.00
Talisker	10 Year Old	6.25

Islay

Ardbeg Uigeadail		10.25
Bowmore	18 Year Old	12.50
Bunnahabhain	18 Year Old	12.25

WHISKY

25ml

Lowland

Ailsa Bay		7.00
Auchentoshan	18 Year Old	12.00
Glenkinchie	12 Year Old	6.25

Cambletown

Glen Scotia Victoriana		10.00
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Bourban

Bulleit		5.25
Bulleit Rye		4.75
Jack Daniels No.7		4.75
Maker's Mark		5.25
Woodford Reserve		5.25
Angels Envy		6.50

Blend

Johnnie Walker Blue Label		20.25
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Japan

Hibiki		12.00
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COGNAC

V.S.O.P. 25ml

Remy Martin V.S.O.P. 6.25

Courvoisier V.S.O.P. 6.25

XO

Courvoisier XO 14.25

Hennessey XO 16.75

Sherry 50ml

Harvey's Bristol Cream 7.60

Tio Pepe Palomino Fino 7.50

Calvados 25ml

Avallen Calvados 5.00

Armagnac 25ml

Chateau du Tariquet XO 5.50

PORT*75ml*

Delaforce 2012 Late Bottles Vintage12.00

LIQUEURS*50ml*

Baileys Irish Cream

8.00

Drambuie

8.00

Frangelico

8.00

Glayva

8.00

Kahlua

8.00

Limoncello

8.00

Mozart Dark Chocolate Liqueur8.00

WINE

White Wine	175ml	250ml	Bottle
Luberon, La Famille Perrin France 2020	7.50	10.00	29.00
Sauvignon Blanc, Tinpot Hut Marlborough, NZ 2020	10.00	14.00	39.00
Cortese, Gavi, Fratelli Italy 2019	10.00	14.00	39.00
Chardonnay, Casablanca, Montes Alpha, Chile 2019	11.50	14.50	40.00
Sancerre, Domaine Bonnard, Loire France 2020	14.50	19.00	55.00
Chablis, Domaine Long-Depaquit France 2019	14.50	19.00	55.00
Rosé Wine			
Cabernet Sauvignon Garnacha Mas Oliveras, Spain 2018	9.00	11.00	29.00
Miraval Rosé, Côtes de Provence France 2010	12.50	16.00	46.00
Red Wine			
Ventoux Rouge, La Famille Perrin France 2020	7.50	9.50	29.00
Pinot Noir, Montes Limited Selection Chile 2020	9.50	13.50	36.00
Valpolicella Classico Superiore Cecilia Beretta, Italy 2017	13.50	15.50	45.00
Malbec, Kaiken Ultra, Mendoza Argentina 2018	13.50	18.00	50.00
Rioja Reserve, Vina Izadi Spain 2017	14.00	19.00	52.00

WINE

Premium White Wine *Bottle*

Semillion, Sauvignon Blanc, Stella Bella,
Suckfizzle, Margaret River, Australia 2019 90.00

Meursault, Jean Chartron, Burgundy,
France 2019 120.00

Premium Red Wine

Amarone della Valpolicella Classico, Allegrini
Veneto, Italy 2017 145.00

Château Grand Puy Lacoste, 5eme Cru,
Pauillac, France 2006 190.00

CHAMPAGNE & PROSECCO

	<i>125ml</i>	<i>Bottle</i>
Cantina Colli Euganei, Prosecco		48.00
Piper-Heidsieck Brut N.V	<i>15.00</i>	65.00
Laurent Perrier Cuvée N/V		110.00
Charles Heidsieck Brut Réserve	<i>17.00</i>	89.00
Charles Heidsieck Rosé Réserve	<i>19.00</i>	96.00
Charles Heidsieck Blanc de Blancs		96.00
Bollinger Special Cuvée N.V		105.00
Laurent Perrier Cuvée Rosé Brut N.V		120.00
Dom Pérignon 2012		270.00
Krug Grand Cuvée		290.00
Louis Roederer Cristal		450.00

DRAUGHT BEERS

	<i>Half Pint</i>	<i>Pint</i>
Menabrea	4.00	7.95
Bitter & Twisted	4.00	7.95
Guinness	4.00	7.95
Drygate Lager	4.00	7.95

BOTTLED

Innis & Gunn Original (330ml)	5.50
Peroni Libera Alcohol Free (330ml)	5.50
Peroni Red (330ml)	5.50

CIDERS

Thistly Cross Fruit Cider (330ml)	5.50
Thistly Cross Traditional Cider (330ml)	5.50

SOFT DRINKS

Coca Cola/Diet Coke (200ml)	4.50
Ginger Ale/Ginger Beer (200ml)	4.50
Fever Tree Madagascar Cola (200ml)	4.50
Lemonade/Sicilian Lemonade (200ml)	4.50
Soda Water/Blood Orange Soda/Grape and Apricot Soda (200ml)	4.50
Tonic Water/Elderflower Tonic/Cucumber Tonic (200ml)	4.50
Still/Sparkling Water (330ml)	4.50
Appletiser (275ml)	5.50
Add Cordial	1.00

JUICES

Fresh Orange, Fresh Apple or Fresh Grapefruit	5.50
Tomato, Cranberry or Pineapple	4.50

COFFEE

Espresso	5.00
Double Espresso	6.00
Americano	6.00
Latte	6.00
Cappuccino	6.00
Mocha	6.00

Add an extra shot of coffee for an additional £1

TEA

Loose Leaf Elegant British Breakfast	7.00
Loose Leaf Decaffeinated Ceylon Black	7.00
Loose Leaf Earl Grey Blue Flower	7.00
Loose Leaf Proper Peppermint	7.00
Loose Leaf Calming Chamomile	7.00
Loose Leaf Deluxe Green	7.00
Fresh Mint	7.00

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SNACKS & STARTERS

Niçoise Olives	<i>vg, ngci</i>	7.00
Traditional French Onion Soup, Comté Cheese Crouton		10.95
Scottish Oysters, Freshly Shucked, Classically Dressed	<i>ngci</i>	3.25 each
Haggis, Neeps and Tatties, Whisky Cream Sauce		10.50/18.00
Endive, Roquefort, Caramelised Walnut Salad	<i>ngci</i>	10.00/17.00
Balmoral Smoked Salmon, Homemade Butter, Soda Bread		13.95
Steak Tartare, Cress Mayonnaise, Beef Dripping Croutons		13.50
Charcuterie – Selection of Charcuterie, Pickles, Toasted Sourdough		12.00/22.00
Baked Camembert, Rosemary & Garlic Sourdough Baguette		17.00

MAIN COURSES

Goujons of Haddock, Fries, Tartare Sauce, Lemon		23.00
Chicken Club Salad, Avocado, Bacon, Blue Cheese, Egg, Buttermilk Dressing		12.00/20.00
Chargrilled Rump Steak, Café de Paris Butter, French Fries		27.00
Steak Tartare, Watercress Mayonnaise, Sourdough, French Fries		26.00

SANDWICHES & BURGERS

Club Sandwich, Chicken, Bacon, Egg & Tomato		23.00
Roasted Portobello Mushroom Burger, Romesco, Artichoke, Bun, Fries	<i>vg</i>	18.00
The Balmoral Burger, Bacon, Mull Cheddar, Beer Rarebit, Fries		23.00
In House Smoked Pastrami Sandwich, Sauerkraut, Pickles		15.95

*Food service hours Mon - Fri 12.00 - 21.30
Sat & Sun 12.30 - 21.30*

SIDES

Traditional French Baguette, Edinburgh Butter	<i>v</i>	5.50
Baby Gem, Tomato & Olive Salad, Cabernet Dressing	<i>vg, ngci</i>	5.50
French Fries, Herbes de Provence Salt	<i>vg, ngci</i>	5.50

DESSERTS

Crème Brûlée	<i>v, ngci</i>	10.50
Chocolate Mousse, Chocolate Croquant	<i>v, ngci</i>	10.50
Green Apple Sundae, Cinnamon, Raisins, Oat Crumble	<i>v</i>	10.50
Paris Brest, Chocolate Cremoux, Praline Chantilly	<i>v</i>	10.50
Selection of Cheeses, Quince Jelly, Toasted Fruit Bread		14.50

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

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 allergens labelling is available to view on request.

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