

BAR

PRINCE

SIGNATURE COCKTAILS

£19.00

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

Cheese Rice Crackers

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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CHAMPAGNE COCKTAILS

£20.00

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

£20.00

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

£19.00

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, Cherry Hearing, Absinthe,
Angostura, Orange Bitters

Tiki Latina

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

TOUR OF EDINBURGH COCKTAILS

£19.00

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*25ml/50ml*

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%	5.75/11.50
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 Sapphire Premier Cru	England 47%	7.50/15.00
Brockmans	England 40%	6.25/12.50
Chase Rhubarb and Bramley Apple	England 40%	5.75/11.50

GINS*25ml/50ml*

Bathtub	England 43.3%	5.75/11.50
Chapel Down Bacchus	England 41.2%	6.75/13.50
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
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
Amazoni	Brazil 42%	6.25/12.50
Hapusa Gin	India 43%	7.75/15.50

Add a mixer to your spirit for an additional £3.00

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 Elite	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, Pilzer	11.00
Grappa di Traminier, Pilzer	11.00
Amaro Averna	10.50
Amaro Del Capo	10.50
Amaro Lucano	10.50
Montenegro	10.50

Add a mixer to your spirit for an additional £3.00

RUM*25ml/50ml*

Gosling's	Bermuda	9.25/18.50
Bacardi Carta Blanca	Cuba	6.00/12.00
Bacardi Caribbean Spiced	Cuba	6.00/12.00
Bacardi Coconut	Cuba	6.00/12.00
Bacardi Cuatro	Cuba	6.00/12.00
Bacardi Ocho	Cuba	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

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
Illegal Mezcal Reposado	12.00/24.00
Clase Azul Plata	23.00/46.00
Don Julio 1942	40.00/80.00

Add a mixer to your spirit for an additional £3.00

WHISKY

25ml

Speyside

Aberlour A'Bunadh		12.00
Glenfiddich	21 Year Old	20.00
The Balvenie	21 Year Old	35.00
The Macallan Double Cask	12 Year Old	12.00
The Macallan Double Cask	18 Year Old	28.00
The Macallan Rare	2023 Edition	30.00

Highland

Aberfeldy	21 Year Old	16.00
Dalmore Alexander III		27.00
Glenmorangie	18 Year Old	17.00
Old Pulteney	18 Year Old	17.50
Tomatin	18 Year Old	12.00

Islands

Highland Park	18 Year Old	14.00
Talisker	18 Year Old	24.00

Islay

Ardbeg Uigeadail		12.00
Bowmore	18 Year Old	15.00
Bunnahabhain	18 Year Old	14.00
Lagavullin	16 Year Old	12.00

WHISKY

25ml

Lowland

Auchentoshan	18 Year Old	14.00
Glenkinchie Distillers Edition		12.00
Bladnoch Samsara		12.00

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
Mitcher's Rye		8.00
Elijah Craig		8.00
WhistlePig Rye		7.00

WHISKY*25ml*

Blend

Johnnie Walker Blue Label25.50

Japan

Hibiki12.50

COGNAC**V.S.O.P.***25ml*

Remy Martin V.S.O.P.

6.75

Courvoisier V.S.O.P.6.75

XO

Courvoisier XO

14.75

Hennessey XO17.25

Sherry*50ml*

Harvey's Bristol Cream

8.00

Tio Pepe Palomino Fino8.50

Calvados*25ml*

Avallen Calvados5.50

Armagnac*25ml*

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 Vintage12.00

LIQUEURS*50ml*

Amaretto10.00

Baileys Irish Cream

10.00

Drambuie

10.00

Fernet Branca

10.00

Frangelico

10.00

Glayva

10.00

Kahlua

10.00

Limoncello

10.00

Mozart Dark Chocolate Liqueur

10.00

Tia Maria

10.00

Velvet Falernum

10.00

WINE

White Wine

	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Luberon, La Famille Perrin, France 2022	9.00	11.00	32.00
Sauvignon Blanc, Tinpot Hut Marlborough, NZ 2022	11.25	14.75	42.00
Cortese, Gavi, Fratelli, Italy 2022	10.75	14.75	42.00
Chardonnay, Casablanca, Montes Alpha, Chile 2020	12.00	15.50	45.00
Sancerre, Le Chatenai, Paul Regis, France 2022	15.00	20.00	57.50
Chablis, Domaine Du Colombier, France, 2020	15.50	21.50	63.00

Rosé Wine

Cabernet Sauvignon Garnacha Mas Oliveras, Spain 2021	9.00	11.50	34.00
Miraval Rosé, Côtes de Provence, France 2022	14.00	19.00	55.00

Red Wine

Ventoux Rouge, La Famille Perrin, France 2021	9.00	11.00	32.00
Pinot Noir, Montes, Alpha Limited Selection, Chile 2021	10.00	13.50	38.00
Valpolicella Classico Superiore Cecilia Beretta, Italy 2019	13.50	15.50	45.00
Malbec, Kaiken Ultra, Mendoza, Argentina 2020	13.75	18.00	52.00
Rioja Reserve, Vina Izadi, Spain 2018	14.00	19.00	55.00

WINE

Premium White Wine *Bottle*

Pouilly-Fumé, Château de Tracy, 2022 95.00

Sauvignon Blanc, Cloudy Bay, Marlborough, 2021 120.00

Premium Red Wine

Crozes-Hermitage, Yann Chave, Rhone Valley, 2017 85.00

Pinot Noir, Felton Road, Central Otago, 2021 115.00

CHAMPAGNE & PROSECCO

	<i>125ml</i>	<i>Bottle</i>
Cantina Colli Euganei, Prosecco		48.00
Piper-Heidsieck Brut N.V	<i>16.00</i>	75.00
Charles Heidsieck Brut Réserve	<i>18.00</i>	96.00
Laurent Perrier Cuvée N/V		110.00
Charles Heidsieck Rosé Réserve	<i>19.00</i>	110.00
Bollinger Special Cuvée N.V		120.00
Charles Heidsieck Blanc de Blancs		125.00
Laurent Perrier Cuvée Rosé Brut N.V		150.00
Dom Pérignon 2013		350.00
Krug Grand Cuvée		390.00
Louis Roederer Cristal		450.00

DRAUGHT BEERS

	<i>Half Pint</i>	<i>Pint</i>
Menabrea 4.8%	4.50	8.00
Bitter & Twisted 4.2%	4.50	8.00
Guinness 4.1%	4.50	8.00
Drygate Pilsner GF 4%	4.50	8.00
Hazy Jane IPA 5%	4.50	8.00

BOTTLED

Innis & Gunn The Original (Cask Matured) (330ml)	6.50
Days Lager Alcohol Free (330ml)	6.50
Peroni Red (330ml)	6.50

CIDERS

Thistly Cross Fruit Cider (330ml)	6.50
Thistly Cross Traditional Cider (330ml)	6.50

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)	4.25
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	10.00
Blueberry Smash Seedlip Grove, Blueberry, Lemon Juice, Vanilla, Lemonade	10.00
Kiwi Kick Seedlip Garden, Kiwi, Lime, Honey, Pomegranate Molasses	10.00

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

All of our tea & coffee is sustainably certified

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BAR FOOD

SHARING PLATTERS

Bayonne Ham, Celeriac Remoulade	18.00
Selection of Cheese - Toasted Fruit Bread & Quince Jelly	11.50
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 7.00 each
Tapenade, Panisse	11.00
Pulled Pork Croquettes, Burnt Apple Ketchup	12.50
Chorizo, Heather Honey, Wholegrain Mustard, Sourdough	12.50
Puffed Pork Scratchings, Tarragon & Mustard	7.50
Fried Corn Ribs, Maple, Lime, Sriracha	9.50
Korean Fried Chicken Wings	14.50
Padron Peppers, Whipped Feta, Szechuan Pepper	12.50
French Fries, Herbes de Provence	7.00

MAIN DISHES

Club Sandwich, Chicken, Bacon, Egg & Tomato	24.00
The Balmoral Burger, Bacon, Mull Cheddar, Beer Rarebit, Fries	27.50
Goujons of Haddock, Tartare Sauce, Lemon, Fries	27.50
Croque Monsieur	18.50
Balmoral Smoked Salmon, Crème Fraîche, Capers, Crackers	20.00
Caesar Salad, Gem Lettuce, Anchovies, Parmesan, Croutons	16.00/23.00
add Chicken	12.00

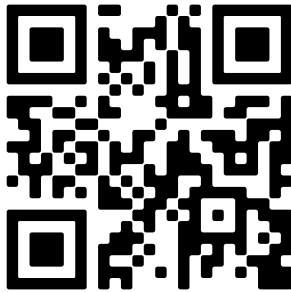
For a full list of allergens please ask a team member, or alternatively, scan the QR codes on the back page of this menu. The Balmoral hotel supports local suppliers and British farmers to celebrate the wealth and diversity of produce of the United Kingdom. Please note that all prices are inclusive of 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

