

SCOTT'S

ON PRINCES STREET

FAVOURITE APERITIFS

TAITTINGER CHAMPAGNE £14.00
(125ml)

FRENCH 75 TWIST £9.00
Tanqueray London Dry Gin, grapefruit, vanilla,
topped with Prosecco

PORNSTAR MARTINI £9.00
Ketel One Vodka & passion fruit, served with Prosecco

WHISKY SOUR £8.50
Johnnie Walker Black Label, lemon, aromatic bitters

OLD FASHIONED £8.50
Bulleit Bourbon, stirred gently, aromatic bitters

NEGRONI £9.00
Tanqueray London Dry Gin, Campari,
Sweet Red Vermouth in equal parts

STEWART HOLYROOD PALE ALE NRB £5.00
(330ml) 5%

STEWART EDINBURGH GOLD GOLDEN ALE £5.00
(330ml) 4.8%

NIBBLES

HICKORY SMOKED ALMONDS £4.00
(v) (V) (GF)

MARINATED MIXED OLIVES, SWEET PEPPERS, GARLIC, PARSLEY, OIL £4.00
(v) (V) (GF)

TODAY'S BREADS £3.00
With salted butter (v)

STARTERS

CULLEN SKINK £6.50
Smoked haddock soup,
soda bread, salted butter

PRESSED COCK-A-LEEKIE TERRINE £7.00
Soused date purée, crisp bread

HAGGIS SCOTCH EGG £7.00
Coarse mustard mayonnaise

SCOTTISH SMOKED SALMON £8.50
Lemon mayonnaise, capers, oatcakes

BLOODY MARY PRAWN COCKTAIL £8.00
Rustic brown bread

CAULIFLOWER SALAD £6.50
Roasted, purée & pickled cauliflower,
pomegranate & sunflower seeds (v) (V) (GF)

MAIN COURSES

CHEF'S SIGNATURE SCOTCH PIE £16.00
Blade of beef, kale, buttery mash

SCOTTISH LAMB RUMP £18.50
Pearl barley, asparagus, pea, mint with
crumbled Black Crowdie

ANGEL CUT HADDOCK £14.75
Battered with chunky chips, peas, salt & sauce

SKIRLIE CRUSTED CORN FED CHICKEN BREAST £15.50
Pearl barley, tarragon, summer vegetables

GRILLED SALMON £16.00
White wine, shallots, new potatoes,
North Atlantic prawns, parsley and
cherry tomatoes (GF)

ASPARAGUS, PEA, LEMON & THYME RISOTTO £15.00
(v)

SCOTCH ASSURED DRY AGED SIRLOIN STEAK £27.00
227gm, skirlie topped beef tomato,
grilled mushroom

HAGGIS £16.00
Neeps & tatties, Glenmorangie
whisky 'n' pepper sauce

GRILLED FISH OF THE DAY £17.00
Capers, lemon, parsley, brown butter,
new potatoes (GF)

PRINCES STREET DELI BURGER £16.00
Ground beef burger, peppered pastrami,
Clava Brie, brioche bun, gem lettuce,
tomato chutney, chunky chips

ROAST BEETS, TOASTED SEEDS, FETA CHEESE WITH DRESSED PEA SHOOTS £13.50
(v)

CAULIFLOWER SALAD £13.50
Roasted, purée & pickled cauliflower,
pomegranate & sunflower seeds (v) (V) (GF)

SIDES & SAUCES

CHUNKY CHIPS (v) £3.00

BUTTERY MASH (v) (GF) £3.00

CAULIFLOWER CHEESE (v) £3.00

CHUNKY CHIPS MELTED ARRAN CHEDDAR (v) £4.00

ONION RINGS (v) £3.00

MINI GARDEN SALAD (v) (V) (GF) £3.00

SEASONAL VEGETABLES (v) (V) (GF) £3.00

PEPPERCORN SAUCE (v) £2.50

BLUE CHEESE SAUCE (v) £2.50

DESSERTS

STEAMED DATE AND MARMALADE PUDDING £7.00
Toffee sauce, sweet cream (v)

PINK GIN & TONIC POACHED PEAR, RASPBERRIES £6.00
(v) (V) (GF)

BITTER CHOCOLATE PUDDING £7.00
Cherries in brandy, espresso sauce,
white chocolate (v) (GF)

ISLE OF ARRAN DAIRIES ICE CREAM SELECTION (v) £6.00

CLAVA BRIE, ARRAN CHEDDAR, BLACK CROWDIE £9.00
Chutney, oaties, frozen black grapes (v)

CRANACHAN £7.00
Traditional Scottish dish of oatmeal,
raspberries, cream, honey, whisky (v)

All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account.

(v) Vegetarian (V) Vegan (GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member.

