

# THE · PRINTING · PRESS

Bar & Kitchen

## STARTERS.

Smoked haggis,  
puréed neeps, crispy potato  
£7.50

Buttermilk-poached rabbit and  
ham hock terrine, celeriac remoulade,  
golden raisin purée £8.50

Artisan breads, butter (v) £4

Loch Fyne smoked salmon,  
anchovy butter, dill mayonnaise,  
preserved lemon £9

Hand-dived Orkney scallops,  
puréed and pickled cauliflower  
£12.50

Parsley root soup,  
mushroom, aged garlic (v)  
£6

Whipped smoked goat's cheese,  
heritage beetroots, pickled pear (v)  
£7.50

## MAINS.

Roast Gressingham duck breast,  
charred corn, hispi cabbage, brioche  
and pistachio crumb, Szechuan jus £19

Confit Borders pork belly,  
daube croquette, parsnip, apple,  
soused grapes, verjus £18

Roast Scottish pheasant breast,  
pumpkin purée, pickled squash,  
girolles, pomme dauphine £18

Roscoff onion and spelt risotto,  
charred baby onions, crispy shallots,  
celery leaves (v) £14

Scrabster monkfish, puy lentils,  
braised root vegetables, red wine jus £19

Grilled North Sea stone bass, brandade,  
creamed leeks, shallot, truffle £18

Craft ale-battered fish and chips,  
minted peas £16

## GRILL.

*Certified, grass-fed Tweed Valley Scotch beef,  
with steaks aged for a minimum of 28 days.*

Tweed Valley beef burger, cheese, brioche bun and chips £16

## STEAKS.

227g/8oz sirloin £28      255g/9oz rib-eye £31      Chateaubriand to share £65

*Served with chips, cherry vine tomatoes and your choice of  
béarnaise sauce, peppercorn sauce or bone marrow gravy.*

## SIDES.

£3.50

Chips

Buttered cabbage, bacon

Mixed leaf salad (v)

Shetland black potatoes,  
herb butter (v)

Chantenay carrots,  
parsley, smoked honey (v)

## WEEKEND BRUNCH.

Our three-course brunch runs  
every Saturday and Sunday  
from 12 noon to 3.30pm.

£28 per person including a  
glass of fizz.

## PUDDINGS.

Braeburn apple tarte tatin,  
vanilla ice cream £7

Ginger crème caramel,  
sablé biscuit £6.50

Warm treacle tart,  
clotted cream £7

Dark chocolate and banana soufflé,  
vanilla ice cream £7.50

Selection of Scottish  
ice cream and sorbets £5.50

Selection of British cheese, fennel seed  
crackers, homemade chutney £10.50

## OUR PRODUCE.

Across our menu you'll find seasonal produce from trusted suppliers throughout Scotland.

Our butcher, John Gilmour, hand-picks the best cattle from the farms in the Lothians and Scottish Borders, bought every Monday at St Boswells Livestock Market. Our pork comes from Wellington Farm in the Scottish Borders; fish is sourced daily from the markets at Scrabster and Peterhead, and this autumn we're using Shetland Blacks from Carroll's Heritage Potatoes. We aim to use Scottish dairy wherever possible.



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*Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game dishes may contain shot. Prices include VAT at 20%.*

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## · WINE LIST ·

CHAMPAGNE & SPARKLING.				ROSÉ			
<b>SPARKLING.</b>	125ml	Bottle		175ml	250ml	Bottle	
Vaporetto Prosecco <i>Veneto, Italy</i>	£6.10	£30		Petit Papillon Grenache Rosé <i>Languedoc-Roussillon, France</i>	£5.05	£7.05	£20
Quim Vila Babot Cava <i>Penedès, Spain</i>		£32		La Cuna Poesia Rosé <i>Rioja, Spain</i>	£6.75	£9.45	£27
<b>CHAMPAGNE.</b>				Domaine de La Pastoure Rosé <i>Provence, France</i>	£7.55	£10.45	£30
Besserat de Bellefont Grande Tradition Brut	£8.45	£48		<b>RED.</b>			
Taittinger Brut Réserve	£10.95	£65			175ml	250ml	Bottle
Veuve Clicquot		£75		La Troubadour Carignan Grenache <i>Languedoc-Roussillon, France</i>	£5.05	£7.05	£20
Taittinger Rosé	£13.50	£80		Saint Etalon Merlot <i>Languedoc-Roussillon, France</i>	£5.65	£7.75	£22
Taittinger Nocturne	£15	£90		Lorosco Carmenere Reserva <i>Colchagua Valley, Chile</i>	£6.25	£8.45	£24
Moët & Chandon vintage		£100		Les Nuages Pinot Noir <i>Loire, France</i>			£25
Taittinger Prélude Grands Crus		£120		Hubert et Fils Côtes Du Rhône <i>Rhône Valley, France</i>	£6.55	£9.05	£26
Taittinger Blanc de Blancs		£190		Terre di Vulcano Aglianico del Vulture <i>Basilicata, Italy</i>			£28
<b>WHITE.</b>				Grace Bridge Pinot Noir <i>California, USA</i>	£7.55	£10.45	£30
	175ml	250ml	Bottle	Tilia Malbec <i>Mendoza, Argentina</i>	£7.75	£10.75	£31
La Picoutine Ugni Blanc Colombar <i>Languedoc-Roussillon, France</i>	£5.05	£7.05	£20	Lagrimas de Graciano Rioja <i>Rioja, Spain</i>	£8.15	£11.45	£33
La Serre Chardonnay <i>Languedoc-Roussillon, France</i>	£5.65	£7.75	£22	Fattoria di Basciano Chianti Rufina <i>Tuscany, Italy</i>			£35
The Spee'wah Pinot Grigio <i>Murray Darling, Australia</i>	£6.45	£8.95	£25	Little Yering Shiraz Viognier <i>Yarra Valley, Australia</i>	£8.85	£12.45	£36
Le Versant Viognier <i>Languedoc-Roussillon, France</i>	£6.75	£9.45	£27	Gnarly Head Old Vine Zinfandel <i>California, USA</i>			£38
Conde Villar Vinho Verde Branco <i>Vinho Verde, Portugal</i>	£7.05	£9.75	£28	Château du Moulin-A-Vent Couvent des Thorins <i>Burgundy, France</i>			£40
Murrina Greco Di Tufo <i>Campania, Italy</i>			£28	Ara Single Estate Pinot Noir <i>Marlborough, New Zealand</i>	£10.05	£14.05	£41
Cap Cette Picpoul de Pinet <i>Languedoc-Roussillon, France</i>	£7.35	£10.05	£29	St Nicolas de Bourgueil Gerald Vallee Domaine de la Cotelleraie <i>Loire, France</i>			£43
Marmora Vermentino di Sardegna <i>Sardinia, Italy</i>			£31	Domaine Lebreuil Bourgogne <i>Burgundy, France</i>			£45
Château de la Roche Sauvignon Blanc Touraine <i>Loire, France</i>	£8.15	£11.45	£33	Castro Ventosa El Castro de Valtuille Barrica <i>Bierzo, Spain</i>			£49
Journey's End Haystack Chardonnay <i>Stellenbosch, South Africa</i>			£34	Domaine Ponsot Rully Rouge <i>Burgundy, France</i>			£53
Domaine Fichet Macon Villages La Crepillionne <i>Burgundy, France</i>			£35	Domaine Coillot Les Grasses Têtes Marsannay <i>Burgundy, France</i>			£58
Weingut Clemens Busch Pundericher Marienburg Falkenlay Riesling <i>Mosel, Germany</i>	£8.85	£12.45	£36	Journey's End Cape Doctor Cabernet Sauvignon <i>Stellenbosch, South Africa</i>	£14.95	£21.05	£62
Domingo Martin Albariño <i>Galicia, Spain</i>			£38	Grammercy Cellars Lower East Cabernet Sauvignon <i>Washington State, USA</i>			£65
Domaine Defaix Bourgogne Aligoté Chablis <i>Burgundy, France</i>			£40	Moulin La Lagune Haut Medoc <i>Bordeaux, France</i>			£73
Spy Valley Sauvignon Blanc <i>Marlborough, New Zealand</i>	£10.55	£14.75	£43				
Domaine des Hâtes Chablis <i>Burgundy, France</i>	£10.95	£15.45	£45				
Domaine de la Chezatte Sancerre <i>Loire, France</i>	£11.45	£16.05	£47				
Varner Wines El Camino Chardonnay <i>Santa Barbara, USA</i>			£65				
Philippe Colin Chassagne-Montrachet <i>Burgundy, France</i>			£75				