

THE · PRINTING · PRESS

Bar & Kitchen

STARTERS.

Artisan breads, butter (v) £4

Cumbræ oysters,
red wine vinegar, shallots £2.50 each

Jerusalem artichoke soup,
mushroom brioche (v) £6

Smoked haggis,
puréed neeps, crispy potato £7

Rabbit bridie,
medjool date, curried carrot £7

Orkney crab and leek thermidor tart £8

Hand-dived Orkney scallops,
orange-braised endive, squid ink sauce £10.50

Burrata, red chicory, blood orange,
pine nuts, chilli dressing (v) £7.50

Grilled goat's cheese,
caramelised red onion, lamb's lettuce,
truffle dressing (v) £6.50

FROM THE FARM.

Supplier: John Gilmour

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.

The beef is then dry-aged on the bone, and becomes their 'Tweed Valley beef'. Tweed Valley is a trademarked brand which encapsulates the prime Scotch beef sourced from local farms.

MAINS.

MEAT.

Braised ox cheek,
smoked potato purée, black
cabbage, bacon, buttermilk £17

Roast pork fillet,
black pudding beignet,
parsnip, apple £16.50

Pan-seared venison,
caramelised celeriac, spinach,
brioche herb crumb £19

FISH.

Whole roast plaice, capers,
brown butter £18.50

Roast Scrabster cod, broccoli,
kale, caviar butter sauce £16.50

Craft ale-battered fish
and chips, minted peas
£15.50

GARDEN.

Ricotta gnocchi, beetroot,
goat's curd, watercress pesto,
pecans (v) £13

Charred cauliflower,
golden raisins, curry oil,
pickled celery, yoghurt (v)
£14

JOSPER 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 £15.50

227g/8oz picanha
£24

227g/8oz sirloin
£26

255g/9oz rib-eye
£29

Chateaubriand for
two £60

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

SIDES.

£3.50

Creamed potatoes (v)

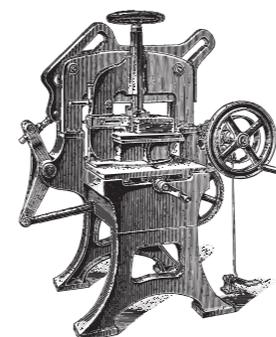
Chips

Young broccoli,
brown butter, hazelnuts (v)

Mixed leaf salad (v)

Cauliflower cheese (v)

Charred red cabbage,
caraway (v)



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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%.

NO. 25 GIN.

Supplier: OroGin Distilling Company

In partnership with Ray Clynick of Oro Gin in Dalton, we created our very own gin, No. 25.

Based on a unique recipe that has been designed and distilled with gin experts from both the hotel and the distillery. With the initial flavours of a traditional London Dry Gin, it shows fresh crisp juniper combined with zingy Spanish citrus notes. Precisely balanced with delicate notes of French lavender and Italian violets, it's robust, yet velvety smooth.

The gin can be sampled in the bar (in a G&T or cocktail) or as part of our cocktail masterclasses.

PUDDINGS.

Bread and butter pudding,
custard £6

Orange rice pudding,
chocolate sorbet £6

Savarin cake, lime, pineapple £5.50

Raspberry and almond tart,
pistachio ice cream £6

Vanilla crème brûlée, sablé biscuits £6

Selection of Scottish ice cream and sorbets £5.25

Selection of British cheese
with oatcakes and homemade chutney £9