

THE · PRINTING · PRESS

Bar & Kitchen

STARTERS.

Artisan breads, butter (v) £4

Smoked haggis,
puréed neeps, crispy potato £7.50

Cured Scottish salmon, pomegranate,
avocado, fennel £8.50

Hand-dived Orkney scallop,
orange butter, sea herbs £12

Watercress and potato soup (v) £5

Corn-fed chicken and chorizo galantine,
baby gem, peas and bacon £7.50

Heritage tomatoes, Kirriemuir strawberries,
roasted cashew nuts, aged balsamic (v) £7

FROM THE FARM.

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.

BRUNCH.

Our three-course brunch runs every Saturday and Sunday from 12 noon to 3.30pm. £28 per person including a glass of fizz.

MAINS.

Roast Gressingham duck breast,
charred corn, ruby chard, brioche and
pistachio crumb, Szechuan jus £19

Roast corn-fed chicken breast, spelt,
asparagus, pine nuts, red wine jus £18

Huntingdon farm lamb rump,
herb crumb, roast aubergine, anchovy,
red pepper and tomato dressing £20

Lemon sole d'Arne, clams,
chilli, spinach, crème fraîche £19

Scrabster cod, broccoli, kale,
caviar butter sauce £18

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

Summer vegetable tart fine,
lemon dressing (v) £14

GRILL.

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

227g/8oz sirloin
£28

255g/9oz rib-eye
£31

Ask a member of the team about our sharing cuts
market price

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

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

SIDES.

£3.50

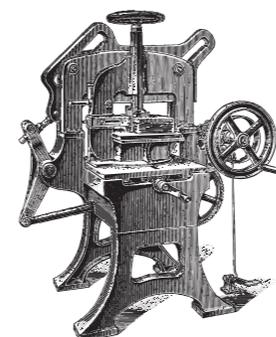
Chips

Young broccoli,
brown butter, hazelnuts (v)

Mixed leaf salad (v)

Chantenay carrots,
chervil, orange (v)

Steamed Ratte potatoes,
dill butter (v)



PUDDINGS.

Savarin cake, Chantilly cream,
raspberries £6.50

Vanilla crème brûlée,
sablé biscuit £6.50

Strawberry and lemon thyme
mille-feuille, lemon sorbet £7

Chocolate torte,
orange, sesame tuille £6.50

Selection of Scottish
ice cream and sorbets £5.50

Selection of British cheese,
oatcakes, homemade chutney £9

LET'S LUNCH.

Monday to Saturday 12 noon to 6.30pm.
Main course with a small glass of wine £12
Two courses £15.50 | Three courses £21

NO. 25 GIN.

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



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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%.