

# THE · PRINTING · PRESS

Bar & Kitchen

## STARTERS.

Artisan breads, butter (v) £4

Cumbræ oysters,  
red wine vinegar, shallots £3 each

Celeriac and pear soup (v) £5

Smoked haggis,  
puréed neeps, crispy potato £8

Duck terrine, gingerbread,  
mulled pear, blueberry dressing £7

Hand-picked crab, beetroot,  
mooli, brown crab dressing £9.50

Hand-dived Orkney scallops,  
orange-braised endive, squid ink sauce £12

Fig and red pepper tart,  
Crowdie, mustard vinaigrette (v) £6.50

Grilled goat's cheese,  
caramelised red onion, lamb's lettuce,  
truffle dressing £7

## MAINS.

### MEAT.

Ale-braised Tweed Valley  
beef featherblade, king oyster  
mushroom, pomme purée  
£19.95

Roast corn-fed chicken,  
braised leg pastilla, almond and  
apricot Israeli couscous £17.50

Tweed Valley beef burger,  
cheese, seeded bun,  
chips £15.50

### FISH.

Whole roast plaice, capers,  
brown butter £19.95

Charred cod, butter beans,  
Morteau sausage, young  
broccoli, mussels, saffron £20

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

### GARDEN.

Pumpkin and  
sage gnocchi (v) £14.50

Charred cauliflower,  
golden raisins,  
curry oil (v) £15

## JOSPER GRILL.

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

227g/8oz flat iron	227g/8oz picanha	227g/8oz sirloin	255g/9oz rib-eye
£19	£24	£26	£29

Chateaubriand for two £60

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

## FESTIVE SET LUNCH.

£24.95 for two courses (Sunday to Thursday)

£29.95 for three courses

Hot smoked salmon,  
horseradish crème fraîche

Partridge, clementine,  
sprout tops, game jus

Celeriac and pear soup (v)

Norfolk bronze turkey, chestnut and  
cranberry stuffing and all the trimmings

Ale-braised Tweed Valley beef featherblade,  
king oyster mushroom, pomme purée

Hake, butter beans, chorizo, young broccoli

Pumpkin and sage gnocchi (v)

Christmas pudding, spiced brandy butter

Dark chocolate crèmeux,  
chestnuts, hazelnuts, Chantilly cream

Whisky-soaked Clava Brie,  
walnut and olive oil biscuits, fig chutney

## SUNDAY ROAST.

*Sunday: 12 noon to 5pm*

Every Sunday we roast a choice of meats  
– as well as a vegetarian option – served  
with gravy and all the trimmings, followed  
by a sharing dessert

£22.50 for two courses  
half price for children between 4-12  
free for under-fours

## SIDES.

£3.50

Creamed potatoes (v)

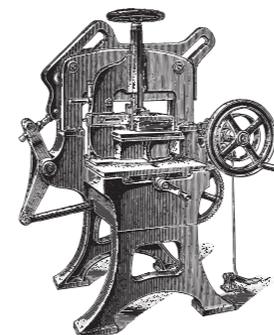
Mixed leaf salad (v)

Chips

Turnip and bacon gratin

Tarragon braised leeks (v)

Honey and rosemary-roasted  
Chantenay carrots (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%.*

## PUDDINGS.

Christmas pudding, spiced brandy butter £7

Dark chocolate crèmeux,  
chestnuts, hazelnuts, Chantilly cream £7

Passion fruit posset, liquorice-infused pineapple,  
coconut macaroons £7

Peach, raspberry granita,  
yoghurt, ruby chocolate £7

Honey and thyme-roasted plum, chocolate custard,  
cinnamon granola, honeycomb ice cream £6

Selection of Scottish ice cream and sorbets £5.25

Whisky-soaked Clava Brie,  
walnut and olive oil biscuits, fig chutney £9