

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

SUNDAY ROAST.

Sundays: 12.30-5pm

Sunday lunch at The Printing Press features some of our favourite starters, followed by signature roasts—including a vegetarian option—with all the trimmings, and our take on some classic comforting puddings.

£23.50 for two courses

£29.50 for three courses

Half price for children between 4-12

Free for under-fours

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)

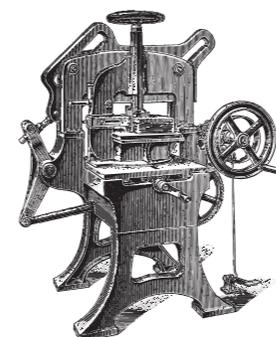
Mixed leaf salad (v)

Chips

Cauliflower cheese (v)

Young broccoli,
brown butter, hazelnuts (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%.

SET LUNCH.

Monday to Friday: 12 noon to 6.30pm

Two courses £15.50 | Three courses £21

Jerusalem artichoke soup (v)

Cock-a-leekie croquette, curried carrot, red wine jus

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

Charred Peterhead mackerel,
broccoli purée, chorizo, kale pesto

Roast wood pigeon, braised leg,
celeriac, spinach, bramble jus

Beetroot risotto, feta, pine nuts, watercress (v)

Sticky toffee pudding

Crème brûlée

British cheese selection,
oatcakes, homemade chutney £3 supplement

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