

# THE · PRINTING · PRESS

Bar & Kitchen

## STARTERS.

Artisan breads, butter (v) £4

Cumbrae 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.*

## BURNS SUPPER.

7.30pm, Friday 25 January | £47 per person

Cock-a-leekie soup

Smoked haggis, puréed neeps, crispy potato  
*with*  
Highland Park 12-year-old whisky

Braised beef cheek, skirlie cake, spinach,  
glazed root vegetables, horseradish  
*with*  
Auchentoshan American Oak whisky

Cranachan  
*with*  
Smoky French Martini

*Book online or speak to a member of the team*  
*Vegetarian menu available*

## 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)

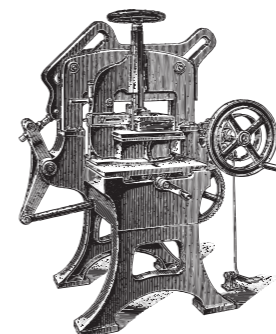
Mixed leaf salad (v)

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.

Bread and butter pudding, marmalade custard £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

Selection of British cheese  
with oatcakes and homemade chutney £9