

THE · PRINTING · PRESS

Bar & Kitchen

STARTERS.

MEAT.

Smoked haggis,
puréed neeps, crispy potato £8

Chicken terrine, onion crumb,
prunes, spring onion salad £8.50

Confit duck, Asian slaw,
roasted cashew nuts,
lime and soy dressing £8/£13

FISH.

Cumbræ oysters,
red wine vinegar and shallots £3 each

No. 25 Gin-cured trout, pickled mussels,
avocado, beetroot £11

Hand-dived scallops, carrot remoulade,
basil and lemon butter £12

GARDEN.

Artisan breads, butter (v) £4

Courgette, basil and Parmesan
soup £6

Cashel Blue cheese,
pickled poached pear, chicory,
mustard seeds (v) £7.50

Grilled goat's cheese,
caramelised red onion, lamb's lettuce,
truffle dressing (v) £7/£11

MAINS.

MEAT.

Wellington Farm pork belly,
pulled daube, haricot beans,
asparagus £18

Lamb rump, buttered
Ratte potatoes, pomegranate,
mint, squash £21

Roast rabbit saddle, leg bridie,
puy lentils, fine beans,
crème fraîche £21

FISH.

Whole roast plaice, capers,
brown butter, samphire £20

Stone bass, peas, ham hock,
charred baby gem, onion £21

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

GARDEN.

Ricotta gnocchi,
spiced and pickled carrot,
roasted hazelnuts (v) £14.50

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

Onion and walnut
risotto (v) £14

SET LUNCH.

Monday to Thursday
12 noon to 5.30pm

Two courses £15
Three courses £21

Courgette and basil soup (v)
Confit duck, Asian slaw, roasted
cashew nuts, lime and soy dressing
Soused mackerel, beetroot, dill oil

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Roast hake, peas,
baby gem, onion cream

Roast chicken breast,
creamed corn, tarragon

Orzo, young broccoli, peas,
pesto, smoked cheese (v)

Chicken, avocado and
smoked bacon salad

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Duck egg custard tart

Strawberry panna cotta

Pineapple and polenta
upside-down cake

JOSPER GRILL.

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

Dry-aged Tweed
Valley beef burger,
cheese in a sesame
bun with chips £15.50

227g/8oz flat iron
£19

227g/8oz sirloin
£26

255g/9oz rib-eye
£29

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

SIDES. £3.50

Creamed potatoes (v)

Chips

Rocket and Parmesan salad

Green beans, shallots,
almonds (v)

Tarragon-braised
leeks (v)

Wilted greens (v)

PUDDINGS.

Duck egg custard tart,
rhubarb, white chocolate ice cream £7.50

Strawberry panna cotta, balsamic
marshmallow, strawberry sorbet £7.50

Pineapple and polenta upside-down cake,
Sussex sauce, coconut ice cream £7

Dark chocolate parfait,
star anise financier, orange, coffee £7

Pimm's jelly, white chocolate ganache,
No.25 Gin granita £7.50

Sea buckthorn cream, Madeleine sponge,
grapefruit gratin £7

Selection of British cheese
with oatcakes and homemade chutney £9

Selection of Scottish ice cream
and sorbets £5.25



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@printbarkitchen /printbarkitchen

We can offer accurate information on ingredients, however due to the open plan nature of our kitchens we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns. Prices include VAT at 20%.

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· WINE LIST ·

CHAMPAGNE & SPARKLING.				ROSÉ			
SPARKLING.	125ml	Bottle		175ml	250ml	Bottle	
Vaporetto Prosecco <i>Veneto, Italy</i>	£6.10	£30		Petit Papillon Grenache Rosé <i>Languedoc-Roussillon, France</i>	£5.05	£7.05	£20
Quim Vila Babot Cava <i>Penedès, Spain</i>		£32		La Cuneo Poesia Rosé <i>Rioja, Spain</i>	£6.75	£9.45	£27
CHAMPAGNE.				Domaine de La Pastoure Rosé <i>Provence, France</i>	£7.55	£10.45	£30
Besserat de Bellefont Grande Tradition Brut	£8.45	£48		RED.			
Taittinger Brut Réserve	£10.95	£65			175ml	250ml	Bottle
Veuve Clicquot		£75		La Troubadour Carignan Grenache <i>Languedoc-Roussillon, France</i>	£5.05	£7.05	£20
Taittinger Rosé	£13.50	£80		Saint Etalon Merlot <i>Languedoc-Roussillon, France</i>	£5.65	£7.75	£22
Taittinger Nocturne	£15	£90		Lorosco Carmenere Reserva <i>Colchagua Valley, Chile</i>	£6.25	£8.45	£24
Moët & Chandon vintage		£100		Les Nuages Pinot Noir <i>Loire, France</i>			£25
Taittinger Prélude Grands Crus		£120		Hubert et Fils Côtes Du Rhône <i>Rhône Valley, France</i>	£6.55	£9.05	£26
Taittinger Blanc de Blancs		£190		Terre di Vulcano Aglianico del Vulture <i>Basilicata, Italy</i>			£28
WHITE.				Grace Bridge Pinot Noir <i>California, USA</i>	£7.55	£10.45	£30
	175ml	250ml	Bottle	Tilia Malbec <i>Mendoza, Argentina</i>	£7.75	£10.75	£31
La Picoutine Ugni Blanc Colombar <i>Languedoc-Roussillon, France</i>	£5.05	£7.05	£20	Lagrimas de Graciano Rioja <i>Rioja, Spain</i>	£8.15	£11.45	£33
La Serre Chardonnay <i>Languedoc-Roussillon, France</i>	£5.65	£7.75	£22	Fattoria di Basciano Chianti Rufina <i>Tuscany, Italy</i>			£35
The Spee'wah Pinot Grigio <i>Murray Darling, Australia</i>	£6.45	£8.95	£25	Little Yering Shiraz Viognier <i>Yarra Valley, Australia</i>	£8.85	£12.45	£36
Le Versant Viognier <i>Languedoc-Roussillon, France</i>	£6.75	£9.45	£27	Gnarly Head Old Vine Zinfandel <i>California, USA</i>			£38
Conde Villar Vinho Verde Branco <i>Vinho Verde, Portugal</i>	£7.05	£9.75	£28	Château du Moulin-A-Vent Couvent des Thorins <i>Burgundy, France</i>			£40
Murrina Greco Di Tufo <i>Campania, Italy</i>			£28	Ara Single Estate Pinot Noir <i>Marlborough, New Zealand</i>	£10.05	£14.05	£41
Cap Cette Picpoul de Pinet <i>Languedoc-Roussillon, France</i>	£7.35	£10.05	£29	St Nicolas de Bourgueil Gerald Vallee Domaine de la Cotelleraie <i>Loire, France</i>			£43
Marmora Vermentino di Sardegna <i>Sardinia, Italy</i>			£31	Domaine Lebreuil Bourgogne <i>Burgundy, France</i>			£45
Château de la Roche Sauvignon Blanc Touraine <i>Loire, France</i>	£8.15	£11.45	£33	Castro Ventosa El Castro de Valtuille Barrica <i>Bierzo, Spain</i>			£49
Journey's End Haystack Chardonnay <i>Stellenbosch, South Africa</i>			£34	Domaine Ponsot Rully Rouge <i>Burgundy, France</i>			£53
Domaine Fichet Macon Villages La Crepillionne <i>Burgundy, France</i>			£35	Domaine Coillot Les Grasses Têtes Marsannay <i>Burgundy, France</i>			£58
Weingut Clemens Busch Pundericher Marienburg Falkenlay Riesling <i>Mosel, Germany</i>	£8.85	£12.45	£36	Journey's End Cape Doctor Cabernet Sauvignon <i>Stellenbosch, South Africa</i>	£14.95	£21.05	£62
Domingo Martin Albariño <i>Galicia, Spain</i>			£38	Grammercy Cellars Lower East Cabernet Sauvignon <i>Washington State, USA</i>			£65
Domaine Defaix Bourgogne Aligoté Chablis <i>Burgundy, France</i>			£40	Moulin La Lagune Haut Medoc <i>Bordeaux, France</i>			£73
Spy Valley Sauvignon Blanc <i>Marlborough, New Zealand</i>	£10.55	£14.75	£43				
Domaine des Hâtes Chablis <i>Burgundy, France</i>	£10.95	£15.45	£45				
Domaine de la Chezatte Sancerre <i>Loire, France</i>	£11.45	£16.05	£47				
Varner Wines El Camino Chardonnay <i>Santa Barbara, USA</i>			£65				
Philippe Colin Chassagne-Montrachet <i>Burgundy, France</i>			£75				