



JOHNNIE WALKER
PRINCES STREET

1820 Food Menu

Our menu is developed with a blend of innovation, culture, and provenance. We hope to bring you on a journey through taste, using the highest quality, seasonal Scottish produce with commitment to the environmental, cultural, and economic sustainability of the land and sea.

The main course dish for each geographical area is designed to lead with a plant-based structure where an additional protein can be implemented to compliment locally sourced ingredients, and to further supplement the menu, we have included a selection of small plates to enhance your dining experience.

The menu is designed around the four corners of Scotland, and our four single malt distilleries of Cardhu, Glenkinchie, Caol Ila and Clynelish.

Each has a distinctive flavour profile and larder of ingredients from that area.

Enjoy the tasting experience!

Nibbles

Mixed olives	£4
Mixed nuts	£5
Tagine spiced candied pineapple	£4
Vegetarian charcuterie selection	£15
Smoked meats and cheese charcuterie selection	£25

Glenkinchie

Small plate

Trio of beetroot & apple tart with seaweed mayo (v)	£8
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Main plate

Red quinoa salad, cucumber & coriander & babaganoush (v)	£12
<i>With pomegranate marinated chicken thigh</i>	£18

Lowlands baby beets salad, candied walnuts, orange segments, plum chutney, chicory lettuce (v)	£14
<i>With confit duck leg</i>	£25

Cardhu

Small plate

Cumin glazed haddock Cullen skink with root vegetables & spinach	£9
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Scottish cheese selection, plum chutney, grapes, honey & passionfruit quince, artisanal oatcakes	£15
<i>Please ask your server for today's selection.</i>	

Main plate

Scottish honey roasted root vegetables, turnip purée, Brussels sprouts, pickled shallots, cranberries	£13
<i>With slow cooked grass-fed Speyside beef cheek</i>	£21

Clynelish

Small plate

Beef cheek and truffle doughnuts £9

Caithness smoked duck, BBQ sourdough & piccalilli £9

Main plate

Roast heritage potato, spiced red cabbage, apple, whole grain mustard
& roasted chestnuts (v) £12
With slow cooked pork belly £19

Caol Ila

Small plate

Vietnamese dressed oysters, & crispy shallots £9

Main plate

Wild mushroom tagliatelle, artichoke & panko breadcrumbs (v) £12
With pan seared salmon fillet £18

Butternut and citrus pearl barley risotto, truffle oil, soft herb dressing (v) £14
With hand dived scallops £25

Desserts

Johnnie Walker whisky crème caramel, candied orange, marinated raisins £8

Blackthorn salted chocolate tart, passionfruit, vanilla cream £9



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*Follow us on @johnniewalkerprincesstreet / Johnnie Walker Princes Street, Edinburgh
Please inform us on any dietary requirements and allergens*