

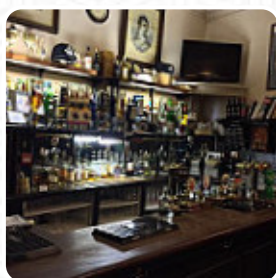


The Honours Menu

<https://menuweb.menu>

58a North Castle Street Edinburgh, EH2 3LU, United Kingdom

+441312202513,+441315397119,+441312537119 - <http://thehonours.co.uk/>



The restaurant from Edinburgh offers **330** different **menus and drinks on [the menu](#)** for an average price of £10. Located in the heart of Edinburgh's New Town, a short stroll away from the trendy boutiques of George Street, The Honours pays tribute to both the crown jewels of Scotland and the art of fine dining. Helmed by renowned Scottish chef Martin Wishart, this restaurant upholds a legacy of excellence by combining the finest Scottish ingredients with exquisite French flavors. Led by Head Chef Rikki Preston, the menu at The Honours draws inspiration from classic brasserie fare and showcases seasonal produce prepared to perfection. Impeccably presented dishes are served by professional and courteous staff, offering locals and visitors alike a truly exceptional dining experience.

The Honours Menu



Salads

TOMATO SALAD

Desserts

WHITE CHOCOLATE MOUSSE

Entrées

MARINATED OLIVES £5

Pasta

BUTTERNUT SQUASH RISOTTO

Vegetarian

CAULIFLOWER

Antipasti

BRAISED PORK CHEEK

Gnocchi

GNOCCHI

Sandwiches

CRISPY MEXICAN

Salad

GREEN SALAD

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Fish

SMOKED SALMON

Tagliatelle

TAGLIATELLE PASTA

Chicken Dishes

LEMON CHICKEN

Soft Drinks

COKE

Beer

HEINEKEN £5

Ice Cream*

SUNDAE

Main

DARK CHOCOLATE DELICE

American Food

CORN ON THE COB

Alkoholische Cocktails

COSMOPOLITAN

Aperitif

MONDINO AMARO

Aperitivo - Aperitifs

KIR ROYAL £14

The Honours Menu



Wodka

KETEL ONE

Tequila

JOSE CUERVO, GRAN CENTENARIO
REPOSADO

Vip Drinks

BOMBAY SAPPHIRE

Pastry

SPICED CRÈME BRÛLÉE

From The Garden

SEASONAL GREEN VEGETABLES

Alcoholic Beverages

AMARETTO

Signature Cocktails

GAELIC COFFEE

Cans

DEAD PONY CLUB

£6

2Nd Course

LOCH FYNE CRAB MARIE ROSE

Raw Bar

ALL OF THE ABOVE

Tasting Menu

COFFEE OR TEA WITH PETITS FOURS

To Follow

FILLET OF STONE BASS

£24

Blended Scotch Whisky

JOHNNIE WALKER, KING GEORGE V

Islands

HIGHLAND PARK 12 YEAR OLD

1 Course

VEGETARIAN HAGGIS BON BONS

£5

Appetizers / Starters

BREAD BUTTER

£2

Cognac & Armagnac

HENNESSY XO COGNAC

Malt Whisky

LAGAVULIN 16 YEAR OLD

From The Pasture

STEAK CHIPS

After Dinner

BRANDY ALEXANDER

£10

Siete Leguas

DON JULIO, BLANCO

Appetizers Cold

MACKEREL TARTARE

The Honours Menu



Premium Spirits

RÉMY MARTIN VSOP COGNAC

Scottish Fare

MINCE TATTIES

Single Malts

GLENMORANGIE, SIGNET

Lowland

GLENKINCHIE 12 YEAR OLD

ALKOHOLISCHE GETRÄNKE

BAILEYS

Beer (Must Be 21 To Purchase)

CUSQUENA £6

After-Dinner Drinks

OLD FASHIONED £10

Digestif Cocktails

RUSTY NAIL £10

SELECTION OF DESSERTS

SOUFFLÉ DU JOUR

Epic Whisky/ Whiskey

TALISKER 10 YEAR OLD

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Liqueurs & Shots

DRY MARTINI

Aperitifs And Vermouth

VYA SWEET VERMOUTH

Taproom Draught Beers

KALEIDOSCOPE £5

Personal Selections

WOODFORD RESERVE BOURBON

Enjoy A Nightcap!

DOW'S FINE WHITE PORT

Lindisfarne Oysters

CHAMPAGNE GRANITÉ

Malt Whiskys

CRAGGENMORE 12 YEAR OLD

Starters, Soups & Small Plates

LINDISFARNE OYSTERS

Main Course Galettes

MORTEAU SAUSAGE

The Honours Menu



Take Out Pasta

HAND ROLLED TAGLIATELLE

Pizza

SPECIAL PIZZA

CLASSIC

Drinks

BEER

DRINKS

Main Course

POACHED FILLET OF HALIBUT

FILLET OF LOCH DUART SALMON £24

To Share

THE HONOURS CHATEAUBRIAND

MARCONA ALMONDS £4

Gin

HENDRICK'S

THE BOTANIST

Special Long Drink's

GIN FIZZ

WHISKY SOUR

Beverages

GRAND MARNIER

FRENCH 77 £15

Hot Drinks

TEA

COFFEE

Small Bites

TH TRUFFLE CRISPS £4

HAGGIS AND COUS COUS BON BONS £4

Draught

ESTRELLA DAMM £5

PAOLOZZI £6

Rosé Wines

2016 CINSAULT ROSE, LE PARADOU, VIN DE FRANCE

2016 CHATEAU LA TOUR L'EVEQUE, ROSÉ, COTES DE PROVENCE

Liqueurs

TIA MARIA

CHAMBORD

Single Malt Scotch

GLENMORANGIE, QUINTA RIBBON

ARBEG, UIGEADAIL

Speyside

MACALLAN, GOLD

SINGLETON OF DUFFTOWN 12 YEAR OLD

Scotch

GLENMORANGIE, THE ORIGINAL

DALWHINNIE 15 YEAR OLD

The Honours Menu

Bourbon, Whisky & Whiskey

GLENMORANGIE 18 YEARS OLD

OBAN 14 YEAR OLD

The Honours Table

ROAST 'FENTON BRUNT PARTRIDGE

SPICED CHOCOLATTE SOUFFLÉ

Spirits

FRANGELICO

SAMBUCA

TANQUERAY NO TEN

Rum

PAMPERO, BLANCO

PAMPERO, RUM ESPECIAL

RON ZACAPA 23 YEAR OLD GOLD RUM

Vodka

CIROC

GREY GOOSE

KETEL ONE CITROEN

Whiskey

COINTREAU

JOHNNIE WALKER, BLUE LABEL

JOHNNIE WALKER, BLACK LABEL

Coffee

CAPPUCCINO

ESPRESSO

LATTE

Josper Grill

DONALD RUSSELL GRASS FED SIRLOIN STEAK

DONALD RUSSELL GRASS FED RIB EYE STEAK

DONALD RUSSELL GRASS FED FILLET STEAK

Super Deluxe Blended Whisky

THE EXCEPTIONAL GRAIN, SUTCLIFFE SONS

THE EXCEPTIONAL MALT, SUTCLIFFE SONS

JOHNNIE WALKER, GOLD LABEL RESERVE

Restaurant Category



FRENCH

DESSERT

VEGETARIAN

Alcoholic Drinks

CAMPARI

TANQUERAY

MALBEC

JACK DANIEL'S

Cocktails

CHAMPAGNE COCKTAIL

NEGRONI

FRENCH 75

BLOODY MARY

£15

The Honours Menu



Port

CROFT LBV

CROFT LBV UNFILTERED

CORNEY BARROW 10 YEAR OLD TAWNY

COCKBURN QUINTA DOS CANAIS
VINTAGE PORT, 2001

After Dinner Cocktails

CHARLIE STUART

ZACAPA ESPRESSO

BRANDY ESPRESSO £10

BOTANIST ESPRESSO £10

The Small Bites

FONTINA ARANCINI RISOTTO BALLS £5

THE HONOURS HAGGIS BON BONS £5

DUCK RILLETTES ON TOAST £5

SARDINIAN CRISP BREAD, ROAST
PEPPER CHICKPEA HUMMUS £5

Sherry / White Port

MANZANILLA 'LA GITANA ', HIDALGO

AMONTILLADO SECO 'NAPOLEON ',
HIDALGO

OLOROSO ABOCADO 'ALAMENDA ',
HIDALGO

PEDRO XIMÉNEZ VIEJO, 'TRIANA ',
HIDALGO

Vermouth / Bitters

CHAMBERYZETTE DOLIN CHAMBERY

DOLIN PREMIUM CHAMBERY

BELSAZAR, DRY VERMOUTH

BELSAZAR, ROSE VERMOUTH

The House Cocktails

HONOURS MARTINI

HONOURS SPECIAL

HONOURS MULE

HONOURS DAIQUIRI

Sweet Wines

2013 CHÂTEAU SEPTY, MONBAZILLAC,
FRANCE (375ML)

2014 COTEAUX DU LAYON, SAINT
LAMBERT, DOMAINE OGEREAU, LOIRE
VALLEY, FRANCE (750ML)

2014 RIESLING, LATE HARVEST, CASAS
DEL BOSQUE, CHILE (375ML)

2015 MAURY, DOMAINE LAFAGE,
ROUSSILLON, FRANCE (500ML)

1985 ANTIC RIVESALTES,
CONSOLATION, ROUSSILLON, FRANCE
(500ML)

DIGESTIFS

GRAPPA, LEGNI FRASSINO, BEPI
TSOLINI

GLAYVA

BAS ARMAGNAC, CHÂTEAU DE MILLET
5 YEAR

BAS ARMAGNAC, CHÂTEAU DE MILLET
1989

CALVADOS BERNEROY, CALVADOS
HORS D'AGE

These Types Of Dishes Are Being Served

ICE CREAM

OYSTERS

CHICKEN

PASTA

The Honours Menu



APPETIZER

Side Dishes

GLAZED ORGANIC CARROTS

CREAMED MASHED POTATO

GORGONZOLA RISOTTO £17

KALE, CITRUS, PARMESAN TOASTED
PUMPKIN SEEDS

ENDIVE SALAD, SHALLOTS, CROUTONS
LANARK BLUE

CRISPY BEER BATTER ONION RINGS

Champagne & Sparkling Wine

N.V DELAMOTTE BRUT, LE MENSIL

N.V CANARD DUCHÊNE, CUVÉE LEONIE,
LUDES

N.V BOLLINGER CUVÉE SPÉCIALE, AY

N.V DELAMOTTE ROSÉ, LE MENSIL

2007 DELAMOTTE BLANC DE BLANCS,
LE MESNIL

N.V SYLVOZ, PROSECCO DOC, TREVISO
LE COLTURE, BRUT, ITALY

N.V SPARKLING ROSE, LE COLTURE,
BRUT, ITALY

Mains

BLANQUETTE OF VEAL

OX CHEEKS À LA BORDELAISE

ROSE VEAL SIRLOIN

FILLET OF LEMON SOLE

SIRLOIN OR RIB EYE STEAK

POACHED HAKE SQUID INK
FETTUCCINI £25

ROAST FENTON BRUNT PARTRIDGE £24

ROAST LOIN OF ROE DEER

£27

HALIBUT FISH FINGERS

Dessert



SORBET

POACHED COMICE PEARS

PASSION FRUIT CLEMENTINE
CHEESECAKE

SELECTION OF FARMHOUSE CHEESES

PINEAPPLE TARTE TATIN £10

PRALINE MOUSSELINE
CANNELLONI £10

TARTE BOURDALOUE £10

SPICED CHOCOLATE SOUFFLÉ £10

PEAR ALMOND TART

SELECTION OF ICE CREAM OR SORBET

TARTE TATIN

Starters



CHEF'S SALAD

CURRIED PARSNIP VELOUTÉ

RAVIOLI OF BRAISED BLACK
ANGUS SHORT RIB

BEETROOT SALAD

MUSCADE PUMPKIN VELOUTÉ £8

PICKLED PETERHEAD MACKEREL £11

CURRIED CRAB RAVIOLI £14

SWISS CHEESE SOUFFLÉ £14

WISHART'S BLEND' SMOKED
SHETLAND RILLETES £15

BALLOTINE OF FOIE GRAS £16

COURGETTE BASIL SOUP

WISHART'S BLEND SMOKED SALMON

The Honours Menu



Ingredients Used



OLIVES

CHOCOLATE

POTATOES

£4

BEANS

BANANA

CARAMEL

PARMESAN

SCALLOPS

DUCK

PRAWNS

MOZZARELLA

TOMATOES

GRAPEFRUIT

FRUIT

SEAFOOD

The Honours Of The List

2013 GEWÜRZTRAMINER, BEBLENHEIM, DOMAINE TRAPET, ALSACE, FRANCE

2015 MONTAGNY BONNEVEAUX 1ER CRU, OLIVIER LEFLAIVE, BURGUNDY, FRANCE

2015 CHARDONNAY, MUDDY WATER, WAIPARA, NORTH CANTERBURY, NEW ZEALAND

2015 LA MAR, TERRAS GAUDA, RIAS BAIXAS, SPAIN

2015 MEURSAULT CLOS DU DOMAINE, DOM. DARNAT, BURGUNDY, FRANCE

2014 CHATEAUNEUF-DU-PAPE BLANC VIEILLES VIGNES, RHÔNE VALLEY, FRANCE

2014 PULIGNY-MONTRACHET, LES REFERTS 1ER CRU, OLIVIER LEFLAIVE, BURGUNDY, FRANCE

2014 PINOT NOIR, BERNHARD HUBER, BADEN, GERMANY

2015 PINOT NOIR, MUDDY WATER, WAIPARA, NORTH CANTERBURY, NEW ZEALAND

2014 ZINFANDEL, FROG'S LEAP, NAPA, USA

2011 CÔTES DE CASTILLON, DOMAINE DE L'AURAGE, BORDEAUX, FRANCE

2008 CHATEAU TRONQUOY LALANDE, CRU BOURGEOIS EXCEPTIONELLE, ST ESTEPHE, BORDEAUX, FRANCE

2014 GEVREY-CHAMBERTIN, VIEILLES VIGNES, DOMAINE ROSSIGNOL TRAPET, BURGUNDY, FRANCE

2014 CHATEAUNEUF-DU-PAPE, CUVÉE SPECIALE, TARDIEU-LAURENT, RHONE VALLEY, FRANCE

2011 RIBERA DEL DUERO, VALSOTILLO RESERVA, BODEGAS ISMAEL, ARROYO, SPAIN

2007 SEGLA, 2ND WINE OF CHÂTEAU RAUZAN-SEGLA, MARGAUX, BORDEAUX, FRANCE

2006 CHATEAU LA GRAVE A POMEROL, BORDEAUX, FRANCE

White Wine

2016 COTES DE GASCOGNE, PETIT BALLON BLANC, GASCONY, FRANCE

2016 VIOGNIER, LE PARADOU, CHATEAU PESQUE, RHONE, VIN DE FRANCE

2016 FALERIO, SALADINI PILASTRI, MARCHE, ITALY

2016 PICPOUL DE PINET, DOM. DE MORIN LANGAN, LANGUEDOC, FRANCE

2016 RIESLING, PACIFICO SUR RESERVA, VALLE DE CASABLANCA, CHILE

2016 PINOT GRIGIO, FIDORA, TENUTA CIVRANETTA, VENEZIA, ITALY

The Honours Menu



2016 MUSCADET DE SEVRE ET MAINE
SUR LIE, CHATEAU HAUT CARIZIÈRE,
DOMAINE DANIEL BIDEAU, LOIRE,
FRANCE

2016 RIOJA BLANCO, LEALTANZA,
SAUVIGNON BLANC, RIOJA, SPAIN

2015 OLD VINES WINE CELLAR, CHENIN
BLANC, STELLENBOSCH, SOUTH
AFRICA

2016 VERDICCHIO DEI CASTELLI DI JESI
DI GINO SAN LORENZO, MARCHE, ITALY

2013 RIESLING RHIENGAU, SCHLOSS
SCHÖNBORN, RHIENGAU, GERMANY

2016 SAUVIGNON BLANC, POUNAMU,
SPECIAL SELECTION, MARLBOROUGH,
NEW ZEALAND

2014 COTES DU RHONE, TARDIEU
LAURENT, LES BECS FINES, RHONE,
FRANCE

2016 MACON UCHIZY, DOMAINE
TALMARD, BURGUNDY, FRANCE

2016 GRUNER VELTLINER, RAINER
WESS, WACHAU, AUSTRIA

2016 LUGANA, IL GRUCCIONE , NUNZIO
GHIRALDI, LOMBARDIA, ITALY

2016 PAZO LA MAZA, ALBARINO,
ADEGAS GALEGAS, RÍAS BAIXAS, SPAIN

2016 SANCERRE, DOMAINE DU NOZY,
PHILIPPE DE BENOIST, LOIRE FRANCE

2016 CHABLIS, DOMAINE FEVRE,
BURGUNDY, FRANCE

2016 POUILLY-FUME, JOHNATHAN
PABIOT, LOIRE VALLEY, FRANCE

Red Wines

2014 CABERNET SAUVINGNON,
DOMAINE DE SAISSAC, PAY D'OC

2016 GRENACHE ROUGE, TRAMONTANE,
COTE DE CATALAN, FRANCE

2015 TEMPRANILLO, FINCA VALVARES,
RIOJA, SPAIN

2015 AGLIANICO, SANIO, JANARE,
CAMPANIA, ITALY

2016 CÔTES DU VENTOUX ROUGE,
DOMAINE PERRIN, RHÔNE VALLEY,
FRANCE

2015 SORAIE, VENETO IGT, CECILIA
BERETTA, VENETON, ITALY

2016 MERLOT RESERVA, LEYDA, MAIPO
VALLEY, CHILE

2015 TANNAT, CABERNET FRANC,
MADIRAN, CHÂTEAU D'AYDIE, SOUTH
WEST FRANCE

2014 MALBEC, BODEGAS RUCA MALEN,
MENDOZA, ARGENTINA

2015 PINOT NOIR, SOLI, EDOARDO
MIROGLIO, BULGARIA

2015 CABERNET FRANC, LA TUNELLA,
FRIULI, ITALY

2014 CHATEAU RIVAL BELLEVUE,
BORDEAUX SUPERIEUR, FRANCE

2014 RIOJA CRIANZA, GRAN BOHEDAL,
RIOJA, SPAIN

2014 PETIT VERDOT, BODEGAS RUCA
MALEN, MENDOZA, ARGENTINA

2016 RIBERA DEL DUERO, PAGO DE
SANGARA, SPAIN

2016 SANGIOVESE BACAIA EMILIA
ROMAGNA, ITALY

2016 MALBEC, SERBAL, BODEGAS
ATAMISQUE, UCO VALLEY, ARGENTINA

2015 COTES DU RHONE, TARDIEU
LAURENT, LES BES FINES, RHONE,
FRANCE

2013 BARBERA D 'ALBA, BRIC QUERCIA
, TENUTA CARRETTA, PIEMONTE, ITALY

2014 CHÂTEAU LA COUROLLE SAINT-
ÉMILION, FRANCE

2015 PINOTAGE, INKAWU, WESTERN
CAPE, SOUTH AFRICA

2011 RIOJA RESERVA, BODEGAS
ALTANZA, RIOJA, SPAIN

The Honours Menu



2015 CABERNET SAUVIGNON, DANCING
CROW VINEYARDS, NAPA, USA

2015 BOURGOGNE PINOT NOIR VIEILLES
VIGNES, GILLES JOURDAN, BURGUNDY,
FRANCE

2014 SHIRAZ, KILLERMNS RUN, CLARE
VALLEY, AUSTRALIA

2014 CARIGNAN RED SOCKS ,
CONSOLATION, COTE DU ROUSSILLON,
FRANCE

2016 PINOT NOIR, LITTLE BEAUTY,
MARLBOROUGH, NEW ZEALAND

2013 QS2, QUINTA SARDONIA, CASTILLA
Y LEON, SPAIN

Uncategorized

ROSÉ CHAMPAGNE GRANITÉ

GIN FIZZ GRANITÉ

CRAB CAPPUCINO

ORGANIC BEETROOT SALAD

"WISHART'S BLEND" SMOKED SALMON

DUCK, LENTIL & FOIE GRAS TERRINE

ZITTI PASTA

GLOBE ARTICHOKE RISOTTO

SAUTÉED FILLETS OF JOHN DORY

RABBIT A LA MOUTARDE

DONALD RUSSELL

MOROCCAN LEMON & GARLIC
ROASTED CHICKEN

USDA PRIME PICANHA STEAK

PRESA STEAK OF ACORN-FED IBERICO
PORK

GLENARM ESTATE SALT AGED FILLET
STEAK

PEPPER CRUSTED CÔTE DE BOEUF

CREAMED SPINACH, PARMESAN &
NUTMEG

EXTRA FINE FRENCH BEANS

TOMATO, BASIL & SHALLOT SALAD

THE HONOURS WINTER PUNCH

THE HONOURS MARTINI

APPLE TART TATIN FOR TWO TO SHARE

THE HONOURS SUNDAE

SELECTION OF FRENCH FARMHOUSE
CHEESES

CHATEAU SEPTY

2013 RIESLING, LATE HARVEST, CASAS
DEL BOSQUE

COTEAUX DU LAYON SAINT LAMBERT,
DOMAINE OGEREAU

1985 "ANTIC" RIVESALTES,
CONSOLATION

PEDRO XIMENEZ VIEJO 'TRIANA'

CORNEY & BARROW

COCKBURNS QUINTA DA ERLA VELHA

EAU DE VIE DE FRAMBOISE, G.MICLO

BAS ARMAGNAC, CHÂTEAU DE MILLET
5 ANS D'AGE

BAS ARMAGNAC, CHÂTEAU DE MILLET
1979

CALVADOS BERNEROY, CALVADOS FINE

The Honours Menu



The Honours

58a North Castle Street
Edinburgh, EH2 3LU, United
Kingdom

Made with menuweb.menu

Opening Hours:

Tuesday 12:00 - 14:30; 18:00 -
22:30

Wednesday 12:00 - 14:30; 18:00 -
22:00

Thursday 12:00 - 14:30; 18:00 -
22:00

Friday 12:00 - 14:30; 17:30 - 22:00

Saturday 12:00 - 14:30; 17:30 -
22:00

