

NIBBLES & SHARERS



OYSTERS 1@ 3 / 3@ 8 / 6 @ 16 Your choice of Cumbrae / Pacific Rock / Native oysters 8 year old sherry vinegar or natural with fresh lemon & Tabasco	HOMEMADE BREAD (V) 4 Sea salt butter & pesto	SPINACH & BEETROOT FLATBREAD CRISPS (V) 4.5 Red pepper hummus
	LEMON & OREGANO MARINATED OLIVES (V) 3.5	CRISPY SQUID 5 Peanut chilli dressing

STARTERS

SOUP OF THE DAY 5 Homemade bread	STORNOWAY BLACK PUDDING & HAGGIS FRENCH TOAST 8 Crowdie purée, heather honey roasted pear	VEGAN HAGGIS 8 GARDEN SALAD (VG) Haggis croquette, heirloom carrot, sweetheart cabbage, charred spring onion
SMOKED PRAWN COCKTAIL 11 Applewood-smoked king prawns, spiced tomato, avocado, charred gem	3 LITTLE PIGGIES FROM AYRSHIRE 10.5 Slow-braised pigs cheek, jowl terrine, crispy ear, fennel & blood orange salad	



THE TWENTY ROAST

GILMOUR’S BUTCHERS ROAST BEEF 18 Honey-glazed carrots, buttered greens, Yorkshire pudding, beef dripping roast tatties & horseradish gravy	SLOW-ROASTED TWEED VALLEY SHOULDER OF LAMB 17 Honey-glazed carrots, buttered greens, Yorkshire pudding, beef dripping roast tatties & home-made mint gravy	GARTMORN FARM FREE RANGE LEMON & ROSEMARY SALT- BRINED HALF CHICKEN 15 Honey-glazed carrots, buttered greens, Yorkshire pudding, beef dripping roast tatties & lemon thyme gravy
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ALL ROASTS ARE SUBJECT TO AVAILABILITY ON THE DAY

MAINS

SUNBLUSHED TOMATO & FETA TORTELLINI (V) 18 Olive crumb, broad bean white wine cream, parmesan & roquette salad	SALT BAKED SEABASS 22 Crisp Partan arancini, watercress & spinach purée, asparagus, tarragon cream sauce	TWENTY BURGER 14 Prime Scottish steak burger, onion marmalade, Innis & Gunn rarebit croquette, homemade ketchup & shoestring fries
	TWEED VALLEY LAMB RUMP 22 Confit lamb belly, smoked shoulder croquette, garden peas, fondant potato	TWENTY’S VEGAN BURGER (VG) 14 Homemade vegan burger patty, harissa avocado, Violife cheese



FROM OUR JOSPER

OUR MEAT STORY

At Twenty we work with our Master Butcher, John Gilmour, to ensure we serve only the highest quality meat. Our meat comes from some of the finest farms in Scotland including Upper Nisbet in Roxburghshire, Penston Farm in East Lothian and Longnewton in Selkirk. With an emphasis on ethical & sustainable farming, all our beef is from grass fed cattle, hand selected at the St Boswells Livestock market and then dry aged on the bone in dedicated maturing conditions for a minimum of 35 days, concentrating the flavour and maximising the tenderness.

All steaks are grilled in our Josper charcoal grill for a genuine chargrilled, smoky flavour and served with triple cooked chips & house salad.

RUMP 280g	22
RIBEYE 280g	28
SCOTTISH SHORTHORN SIRLOIN 280g	30
FILLET 230g	33
T-BONE 500g	40
PORTERHOUSE 1kg	85
To share (or not)	

TWENTY’S HOME SMOKED
BABY BACK RIBS
Bourbon BBQ sauce

1/2 RACK 10
FULL RACK 20

X

A CUT
ABOVE

Available Monday – Wednesday
20oz Cote de Boeuf to share,
salad, triple cooked chips
and bottle of wine

£50

SAUCES...3 Red wine • Peppercorn Béarnaise	BUTTERS...3 Blue Murder • Roasted garlic & herb Burnt onion butter
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SOMETHING ON THE SIDE

BAKED CAULIFLOWER CHEESE (V) 4.5	HONEY ROASTED CARROTS (V) 3.5
JALAPEÑO MAC ‘N’ CHEESE (V) 4	THYME MASH POTATO (V) 5
3 WEST COAST SCALLOPS IN GARLIC BUTTER 9	TARRAGON ROASTED MUSHROOMS (VG) 3.5

DESSERTS

FLAMING ALASKA (V) 7.5 Lemon curd, vanilla sponge, raspberry sorbet	RHUBARB ALMOND CAKE (V) 7.5 Yoghurt sorbet, cardamom crème patissiere	BRITISH ARTISAN CHEESE 1@4 / 2@7 / 3@10 Arran Oaties, homemade chutney, quince paste Please ask your server for today's cheese selection
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Many of our dishes are available as Gluten Free &/ or Dairy Free versions – ask your server for information. Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 6 or more guests.

(V) = Vegetarian (VG) = Vegan



TWENTY

PRINCES STREET

GRILL & SMOKEHOUSE

