



## STARTERS

SOUP OF THE DAY Homemade bread	6	CHOTA NAAN FLATBREAD Beetroot hummus, whipped feta & orange	6
BLACK PEPPER SMOKED MACKEREL Heritage carrots, orange, baby mint	10	HIGHLAND VENISON LOIN CARPACCIO Pink peppercorn sauce, dripping toast, pickled shallots	10
STORNOWAY BLACK PUDDING & HAGGIS FRENCH TOAST Crowdie purée, heather honey roasted pear	9	JOSPER GRILLED KING PRAWNS Red onion, tomato and baby gem salad with garlic mayonnaise	12 e
WEST COAST SEARED SCALLOPS Cauliflower purée, saffron dressing, celery	12		

## MAINS OUR MEAT STORY

At Twenty we work with our Master Butcher, John Gilmour and, 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 for a minimum of 35 days, concentrating the flavour and maximising the tenderness.

## **SHARING BOARD...60**

280G Sirloin, Full Rack of ribs, Josper grilled prawns, house salad, corn on the cob, peppercorn sauce and triple cooked chips

RIBEYE 280g House salad, triple cooked chips  BARNSELY CHOP House salad, triple cooked chips	8
SIRLOIN 280g House salad, triple cooked chips  BEEF FILLET 230G House salad, triple cooked chips	3
TWENTY'S BABY BACK RIBS  BBQ sauce, Josper grilled corn  1/2 Rack Full Rack  PAN-FRIED SEABASS  Brown crab arancini, asparagus, vanilla, pink grapefruit, chive dust  22	2
BANANA BLOSSOM  Spiced beer batter, Chimichurri, gem salad, garlic dressing  TWENTY BURGER  Prime Scottish steak burger, onion marmalade, smoked brie, triple cooked chips, ketchup	7
JOSPER GRILLED POUSSAIN  Buttered spiced jersey royal potato, house salad  TWENTY'S VEGAN BURGER  Homemade vegan burger patty, triple cooked chips, harissa avocado, 'Violife' cheese	4

## SOMETHING ON THE SIDE

3 WEST COAST SCALLOPS	10	JOSPER-GRILLED HALLOUMI	4	SAUCES	3
TRIPLE-COOKED CHIPS	4	JOSPER GRILLED CORN ON THE COB	4	RED WINE PEPPERCORN	
CREAMY MASH	4	JOSPER GRILLED KING PRAWNS	10	BÉARNAISE	
ROCKET, CARROTS, BEETROOT SALAD FRENCH DRESSING	4	BUTTERED, SPICED JERSEY ROYALS	4	ROASTED GARLIC & HERB	

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.