

# TWENTY

PRINCES STREET





## THE SETTING

### Aperitifs

Edinburgh Spritz...6  
Edinburgh Gin, Vermouth, Prosecco

Amber Fizz...6  
Vodka, Aperol, Elderflower, Prosecco

Sorrentino...6  
Limuncello, Vermouth, Campari, Soda

## THE PROTAGONIST

Soup of the Day VG ...6  
Sourdough

Stornoway Black Pudding & Haggis French toast...9  
Crowdie purée, honey roasted pear

West Coast Scallops...13  
Beetroot, coconut foam, raspberries

Twenty Beef Carpaccio...11  
Strathdon blue cheese & honey aioli, wild rocket,  
endive, pickled & crisp shallot, toasted rye

Black Bream Tartare...9  
Heritage tomato, capers, basil cress, avocado sorbet,  
squid cracker

Smoked Beef Cheek...9  
Sweet potato & ginger puree, radish, bone marrow  
bon bon, gremolata

Grilled Cauliflower Steak VG...8  
Rose harrisa hummus, smoked paprika,  
chimichurri, coriander

Native Lobster (half)...22  
Josper grilled, green salad, black garlic butter &  
shellfish mayonnaise

Edinburgh Gin Cured Salmon...10  
Pickled cucumber & apple, salmon roe, hung yoghurt,  
dill oil, soda bread

Heritage Tomato VG...8  
Avocado sorbet, soused & crisp shallot, basil oil &  
chilled tomato consommé

## THE PLOT

All our meat is sourced from Scottish grass-fed stock, with an emphasis on ethical and sustainable farming practices. Dry aged for a minimum of 30 days, concentrating flavour and maximising tenderness. Cooked over coal at 450 degrees Celsius in our speciality Josper grill.

Fillet	Sirloin	Ribeye	Flat Iron	Poussin
8 oz	10 oz	10 oz	10 oz	8 oz
33	30	32	25	19

All grill items served with triple cooked chips & manchego & sunblushed tomato salad

## SAUCES ALL 3

Peppercorn | Bearnaise | Red Wine & Bone Marrow | Black Garlic Butter | Blue Murder Butter

## SHARING BOARDS

Chateaubriand...65  
16 oz

Twenty Sharing Board...65  
10 oz sirloin steak, full rack of dripping BBQ ribs &  
Josper grilled prawns

Porterhouse...85  
34 oz

Our sharing boards are served with triple cooked chips, a manchego & sunblushed tomato salad, & a sauce & side dish of your choice\*

\*additional side dish of scallops or prawns, £5 supplement

### Half or Whole Scottish Lobster...20 / 40

Add a half or whole Josper grilled lobster with black garlic butter to any sharing board or grill item

## SUBPLOT

Twenty Chuck & Rib-Cap Burger...16  
Double patty, Monterey jack, crispy onions,  
triple cooked chips

Halibut...27  
Scottish chorizo fried barley, squid, tomato  
& smoked mussel vinaigrette

Baby Back Ribs...23  
Dry-rubbed, dripping BBQ sauce, Josper  
corn on the cob, green salad

Piri Piri Bean Burger VG...14  
Avocado, vegan piri piri sauce, triple cooked chips

Grilled Cauliflower Steak VG...15  
Hummus, smoked paprika, chimichurri, coriander

Innis & Gunn Battered Haddock...16  
Triple cooked chips, pickled onion, tartare  
sauce, charred lemon

Native Lobster (whole)...45  
Josper grilled, green salad, black garlic butter,  
shellfish mayonnaise & a side dish\* of your choice

\*side dish of scallops or prawns, £5 supplement

Charred Hispy Cabbage VG...16  
Quinoa, vegan bacon, courgette salad,  
sweet potato puree, puffed wild rice

Twenty Caesar Salad...12  
Sun dried tomato, gem lettuce, anchovies, parmesan,  
Caesar dressing  
Add home smoked chicken...3  
Add hot smoked salmon...3

## SIDES

Triple cooked chips VG...4 | Creamed spinach & hispy cabbage V...4

Truffle & parmesan chips...5 | Rocket & parmesan salad...4

House salad V...4 | Josper grilled king prawns...10

3 west coast scallops...10 | Josper corn on the cob V...4

Tender stem broccoli, herb oil VG...5

Mash with & gravy & bone marrow nuggets...5 | Mac n cheese...4

Twenty halloumi fries V...5 | Truffle mac n cheese...5

## DESSERTS

Strawberries & Cream Flaming  
Alaska V...7  
Elderflower, lemon mist

Twenty Mess V...7  
Meringue sphere, berries,  
wooden mallet

Vegan Brownie VG...7  
Chocolate crackling, candied  
hazelnuts, hazelnut ice cream

Compressed Sticky  
Toffee Pudding V...7  
Banana curd, glazed banana,  
pecan brittle, Scottish tablet  
& toffee cream

Scottish Cheese Selection  
Oaties, quince & chutney  
3 cheeses...9  
5 cheeses...15

V – Vegetarian | VG – Vegan

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. 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.