

TWENTY

PRINCES STREET



THE SETTING

Aperitifs

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

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

Sorrentino...6
Limoncello, Vermouth, Campari, Soda

THE PROTAGONIST

Cream of Celeriac Soup VG...6
Hazelnut, truffle & artisan bread

Chicken Liver Parfait...8
Port jelly, fig bread crostini

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

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

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

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
8 oz	10 oz	10 oz	10 oz
33	30	32	25

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

SAUCES ALL 3

Peppercorn | Béarnaise | Red Wine | 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

Sea Bream Messinese...24
Crushed potato, pine kernel, sunblush tomato, dill

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

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

Josper Grilled Squash VG 17
Marinated red onion, beetroot hummus, dukkah

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

SIDES

Triple cooked chips VG...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
Creamy mash...5 | Mac n cheese...4
Twenty halloumi fries V...5 | Truffle mac n cheese...5

DESSERTS

Triple Chocolate Mousse...7
Raspberry sorbet

Ginger Pudding...7
With rum & raisin ice cream

Christmas Pudding...7
Brandy sauce

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.