

TWENTY

PRINCES STREET



THE SETTING

Aperitifs

Orchid Spritz...9
Italicus Bergamot Aperitivo, Xante Pear,
Mediterranean Tonic

Raspberry & Rose Americano...9
Belsazar Rose Vermouth, Aperol,
Raspberry & Rose Soda

Twenty Gin Martini...9
Edinburgh Gin, Belsazar Dry Vermouth

THE PROTAGONIST

Soup of the Day (VG)...6
artisan bread

35 Day Dry Aged Beef Carpaccio...13
Strathdon blue honey aioli, endive, capers,
parmesan crackling

Seared West Coast King Scallops...14
Buccleuch black pudding, curried aioli,
caramelised apple, burnt apple purée

**Whipped Crowdie & Textured
Beetroot Salad (V)...8**
chard, pickled shallot, hazelnut brittle

Scottish Mussels
soda bread, choice of Thistly Cross cider
& bacon or Marinière
½ Kilo 10 / Kilo 18

Cauliflower Steak (VG)...7.5
carrot & coconut purée, daikon, red chilli,
coriander salad

Glenkinchie Whisky Cured Salmon...11
dill yogurt, pickled cucumber, lime caviar, toasted rye

Native Lobster (half)...30
Josper grilled, garlic butter, beamaise, green salad

**Stornoway Black Pudding &
Haggis French Toast...9**
caramelised cauliflower purée, heather
honey roast pear

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	Lamb Barnsley Chop
8 oz	10 oz	10 oz	10 oz	10oz
37	30	35	25	22

All grill items served with triple cooked chips & house green salad

SAUCES ALL 3

Peppercorn | Bearnaise | Twenty Red Wine Jus | Black Garlic Butter

SHARING BOARDS

Chateaubriand...75
16oz

Twenty Sharing Board...75
10 oz sirloin steak, full rack of dripping BBQ ribs
& Josper grilled prawns

Porterhouse...95
34 oz

Our sharing boards are served with triple cooked chips, house green salad, a side dish and a sauce of your choice *

*additional side dish of scallops or prawns £6

Half or Whole Scottish Lobster...30 / 60

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

SUBPLOT

Twenty Dry Aged Steak Burger...16
double patty, melted mature cheddar, streaky bacon,
house pickle, triple cooked chips

Peri Peri Bean Burger (VG)...14
avocado, house pickle, beef tomato, lettuce, triple
cooked chips

Whole Native Lobster...60
Josper grilled, garlic butter, beamaise, house green
salad, triple cooked chips

Baby Back Ribs...23
dry-rubbed, dripping BBQ & Laphroaig glaze, josper
corn on the cob, house green salad

Assiette Of Ayrshire Pork...18
sticky braised cheek, confit belly, crackling, potato
terrine, caramelised apple

Fillet of Seabass...24
black potatoes, mussels, chive emulsion,
sea samphire

Charred Hispy Cabbage (VG)...15
hickory smoked seitan, butternut squash, quinoa,
broad bean & courgette salad

THE TWIST

Triple cooked chips...4
Creamed spinach & hispy cabbage...4
Truffle & parmesan chips...5
Rocket & parmesan salad...5
3 west coast scallops...10
House Green Salad...4
Josper grilled king prawns...10
Mac 'n' cheese...4

DESSERTS

Twenty Cranachan...7
raspberry meringue dome, whisky chantilly cream,
honey glazed pinhead oats, raspberry sorbet

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

Compressed Sticky Toffee Pudding...7
glazed banana, banana curd, vanilla ice
cream, milk jam sauce

Dark Chocolate Mousse...7
black sesame tuille, coconut anglaise, lime
sorbet, coconut crisps

Scottish Cheese Selection
Oaties, quince, apple & port 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.