

# TWENTY

PRINCES STREET



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## PRIX FIXE MENU

2 COURSES £20 | 3 COURSES £24.50

### STARTERS

#### PEA AND MINT SOUP (VG)

artisan sourdough bread

#### SCOTTISH MUSSELS

white wine, pepper and tomato sauce, toasted focaccia

#### HAGGIS, NEEPS AND TATTIES

whisky peppercorn sauce

#### HERITAGE TOMATO SALAD (V)

whipped crowdie cheese, basil oil

### MAINS

#### FLAT IRON STEAK FRITES (5OZ)

triple cooked chips, house salad, peppercorn sauce

#### FILLET OF SEA BREAM

mixed grains, tenderstem broccoli, lemon and herb dressing

#### ROASTED CHICKEN SUPREME

new potatoes, ratatouille, piperade

#### CAULIFLOWER STEAK (VG)

red pepper hummus, jospier charred leeks, shallot jam, toasted hazelnuts

### ADDITIONAL SIDES

triple cooked chips £4 | creamed spinach and hispi cabbage £4

truffle parmesan chips £5 | rocket and parmesan salad £5

house green salad £4 | mac 'n' cheese £4 | truffle mac 'n' cheese £5

### DESSERTS

#### SCOTTISH BERRY PAVLOVA (V)

crispy meringue, vanilla whipped cream, mixed berries, berry compote

#### STICKY TOFFEE PUDDING (V)

rum fudge sauce, vanilla ice cream

#### VEGAN CHOCOLATE BROWNIE (VG)

mango sorbet, chocolate crackling

#### SCOTTISH ARTISAN CHEESE

Arran oaties, chutney, grapes

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, & other allergens are present & 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 & include VAT. A discretionary service charge of 12% is applied to all tables