



Gayfield Ho.

Goods Station

Broughtos Pla.

MONTGOMERY STREET

ALBANY STREET

LONDON ROAD

YORK PLACE

ROYAL TERRACE

CALTON HILL

Royal Observatory

National Monument

Nelson's Monument

High School



SQUARE

MARKET

NORTH BRITISH

EDINBURGH & GLENGOW

RAILWAY STATION

COCKBURN STREET

HIGH STREET

ST GILES CH.

ROYAL INSTITUTION

EAST PRINCES STREET

GARDENS

NATIONAL GALLERY

MARKET

BANK

LAW MARKET

VICTORIA STR.

ASS MARKET

ST GILES CH.

St Leonard's Station & Coal Depot

THE QUEEN'S DRIVE

## SNACKS

**House bread selection 8** (v, vg\*)  
herb butter, beetroot hummus

**Olives 4.50** (vg)  
marinated Kalamata and Nocellara olives

**Whipped crowdie cheese 8** (v)  
onion seeds, toasted oats, potato flatbread

**Scallop roe taramasalata 8**  
Avruga caviar, house focaccia

## STARTERS

**Pea and watercress soup 8.50** (v, vg\*)  
house bread, herb butter

**Seared Orkney scallops 17**  
mango and chilli salsa, lime coconut broth

**Chicken and smoked ham terrine 12**  
shortcrust biscuit, salt and vinegar cucumbers,  
tarragon emulsion

**Haggis, neeps and tatties 10**  
haggis bon bons, neep and potato mash,  
whisky peppercorn sauce

**Pork ribs 10**  
lm bru glaze, toasted sesame seeds, summer slaw

**Grilled asparagus 12** (v)  
crispy egg, Kintyre cheddar crisps, asparagus dressing

**Spinach & potato gnocchi 10** (vg)  
preserved lemon cream, peas, mint, almond ricotta

**Monkfish pakora fritters 12**  
curry, masala and chutney sauces

## SALADS

**Twenty chicken Caesar small 12 | large 18**  
lettuce, pancetta, Mull cheddar, Caesar dressing,  
garlic butter croutons, Jospers grilled chicken

**Smoked salmon small 14 | large 20**  
mixed leaves, grilled avocado, broad beans,  
preserved lemon, smoked salmon, dill dressing

## MAINS

**Bacon cheeseburger 20**  
beef patty, Connage gouda cheese,  
dry aged bacon, shredded lettuce, tomato relish,  
burger sauce, house potato roll, chips

**Pan fried Atlantic cod 24**  
confit heritage tomatoes, grilled asparagus,  
salsa verde, samphire

**Roasted chicken supreme  
'cock-a-leekie' 22**  
stuffed leeks, prune glazed carrots,  
roasted chicken jus

**Root vegetable skewer 19** (v)  
toasted seed granola, labneh,  
whipped crowdie, harissa oil, sautéed spinach,  
roasted peppers, potato flatbread

**Grilled king mushrooms 19** (vg)  
haggis spiced corn purée, succotash,  
tenderstem broccoli, dry apricot vinaigrette

**Lobster tagliatelle 29**  
egg tagliatelle, Scottish lobster,  
lobster bisque sauce, shaved fennel

**Grilled lamb rump 28**  
ratatouille, house buttermilk, leek oil

## GRILL

All our meat is sourced from Scottish grass-fed stock, with an emphasis on ethical and sustainable farming practices.  
Cooked over coal at 450 degrees Celsius in our speciality Jospers grill.

**Ribeye**  
10oz  
37

**Sirloin**  
10oz  
35

**Cut of  
the day**  
Market Price

**Market fish  
of the day**  
Market Price

All steaks are served with triple cooked chips and house salad

**SAUCES 3** Red wine jus | Béarnaise | Peppercorn | Garlic butter

## TO SHARE

**Twenty Surf and Turf 80**  
10oz sirloin steak, rack of BBQ glazed pork ribs, garlic butter prawns, monkfish  
pakora fritters, two portions chips, house salad and a sauce of your choice

**Scottish Seafood 'Bree' 58**  
langoustines, mussels, scallops, haddock and today's catch,  
slow-'brewed' seafood sauce, new potatoes, scallop roe taramasalata, garlic bread

## SIDES & EXTRAS

**Flatbread 2** (vg)

**Triple-cooked chips 5** (vg)

**Truffle parmesan chips 6**

**Mac'n'cheese 6** (v)

**Millionaire's mac'n'cheese 10**  
with truffle oil, crispy egg and grated parmesan

**Garlic butter prawns 10**

**Creamy potato mash 5** (v)

**Sautéed greens 6** (v, vg\*)

**Heritage tomatoes and pickled shallots salad 6** (vg)

**Garlic mushrooms 5.50** (v)

**House salad 4** (vg)

v = vegetarian | vg = vegan | \* = can be modified to accommodate respective diets (vg\* = can be modified to cater for vegan diets)

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 12% is applied to all tables