

## NIBBLES & SHARERS

**OYSTERS** 1@ 3 / 3@ 8 / 6@ 16  
Your choice of Cumbræ / Pacific Rock / Native oysters  
8 year old sherry vinegar or natural with fresh lemon & Tabasco

**HOMEMADE BREAD (V)** 4  
Sea salt butter & pesto  
**LEMON & OREGANO MARINATED OLIVES (V)** 3.5

**SPINACH & BEETROOT FLATBREAD CRISPS (V)** 4.5  
Red pepper hummus  
**CRISPY SQUID** 5  
Peanut chilli dressing



## STARTERS



**SCOTTISH ROPE-GROWN MUSSELS**  
Choice of whisky cream or Marinère  
**½ KILO** 10  
**KILO** 18.5  
**SOUP OF THE DAY** 5  
Homemade bread  
**SMOKED PRAWN COCKTAIL** 11  
Applewood-smoked king prawns, spiced tomato, avocado, charred gem

**STORNOWAY BLACK PUDDING & HAGGIS FRENCH TOAST** 8  
Crowdie purée, heather honey roasted pear  
**3 LITTLE PIGGIES FROM AYRSHIRE** 10.5  
Slow-braised pigs cheek, jowl terrine, crispy ear, fennel & blood orange salad  
**SEARED WEST COAST SCALLOPS** 12  
Pernod & turmeric cream, tempura scallop roe

**HEIRLOOM TOMATO SALAD (V)** 8  
House-smoked Mozzarella cheese, balsamic pearls, olive crisp  
**VEGAN HAGGIS GARDEN SALAD (VG)** 8  
Haggis croquette, heirloom carrot, sweetheart cabbage, charred spring onion

## FROM OUR JOSPER

### OUR MEAT STORY

At Twenty we work with our Master Butcher, John Gilmour, to ensure we serve only the highest quality meat. Our meat comes from some of the finest farms in Scotland including Upper Nisbet in Roxburghshire, Fenston Farm in East Lothian and Longnewton in Selkirk. With an emphasis on ethical & sustainable farming, all our beef is from grass fed cattle, hand selected at the St Boswells Livestock market and then dry aged on the bone in dedicated maturing conditions for a minimum of 35 days, concentrating the flavour and maximising the tenderness.

All steaks are grilled in our Josper charcoal grill for a genuine chargrilled, smoky flavour and served with triple cooked chips & house salad.

**RUMP 280g** 22    **FILLET 230g** 33  
**RIBEYE 280g** 28    **T-BONE 500g** 40  
**SCOTTISH SHORTHORN SIRLOIN 280g** 30    **PORTERHOUSE 1kg** 85  
To share (or not)

**TWENTY'S HOME SMOKED BABY BACK RIBS**  
Bourbon BBQ sauce  
**½ RACK** 10  
**FULL RACK** 20



**SAUCES** Red wine • Peppercorn • Béarnaise 3  
**BUTTERS** Blue Murder • Roasted garlic & herb • Burnt onion butter 3



**£50**

### A CUT ABOVE

Available Monday - Wednesday  
20oz Cote de Boeuf to share, salad, triple cooked chips and bottle of wine



**TWENTY BURGER** 14 Prime Scottish steak burger, onion marmalade, Innis & Gunn rarebit croquette, shoestring fries, homemade ketchup  
**TWENTY STEAK SANDWICH** 16 170g beef steak, BBQ aioli, shoestring fries  
**TWENTY'S VEGAN BURGER (VG)** 14 Homemade vegan burger patty, harissa avocado, Violife cheese

### MAKE IT YOUR OWN:

**BEER BATTERED ONION RINGS (V)** 3    **CRISPY MAPLE BACON** 1.5    **FRIED DUCK EGG (V)** 2.5    **THREE CHEESE SAUCE (V)** 3  
**HALLOUMI (V)** 3    **JALAPEÑO SOUR CREAM (V)** 2    **3 WEST COAST SCALLOPS** 9    **AVOCADO (V)** 3

## MAINS

**SALT-BAKED SEABASS** 22  
Crisp Partan arancini, watercress & spinach purée, asparagus, tarragon cream sauce  
**PAN-FRIED COD** 21  
Gnocchi, samphire, chilli cauliflower couscous, pickled golden raisins  
**TWEED VALLEY LAMB RUMP** 22  
Confit lamb belly, smoked shoulder croquette, garden peas, fondant potato  
**SALT-BRINED TOMAPORK 340g** 21  
Spiced carrot purée, apple & pear chutney, house salad

**GARLIC BUTTER GRILLED LOBSTER**  
Served with shoestring fries & house salad  
**HALF** 30  
**WHOLE** 55  
**THERMIDOR** +5



**SUNBLUSHED TOMATO & FETA TORTELLINI (V)** 18  
Olive crumb, broad bean white wine cream, parmesan & rocket salad  
**RAS EL HANOUT & ORANGE POLENTA SALAD (VG)** 15  
Toasted almonds, pomegranate, chickpea popcorn  
**BASIL & SUNDRIED TOMATO CAESAR SALAD**  
Josper-grilled chicken 13  
Perthshire hot smoked salmon 15

### SOMETHING ON THE SIDE

**THYME MASH POTATO (V)** 5    **PEA, GEM & MINT SALAD, CRISPY ONIONS (VG)** 3.5    **TARRAGON ROASTED MUSHROOMS (VG)** 3.5  
**TRIPLE-COOKED CHIPS OR SHOESTRING FRIES, BBQ AIOLI (V)** 3.5    **TOMATO & SWEET PEPPER NEW POTATO SALAD (VG)** 3.5    **JOSPER GRILLED MIXED VEGETABLES, OREGANO DRESSING (VG)** 4.5

## SUNDAY ROAST

— AVAILABLE EVERY SUNDAY FROM 12PM —



### TWENTY'S FAMOUS & DELICIOUSLY CHEESY MAC 'N' CHEESE

**THREE CHEESE (V)** 3.5    **JALAPEÑO SOUR CREAM & NACHO'S (V)** 5    **CRISP ONION & CHIVE (V)** 4

(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. Please note game dishes may include gunshot or residues. 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.



20  
EST 2013

# TWENTY

PRINCES STREET

GRILL & SMOKEHOUSE





## DESSERTS

<p><b>RHUBARB ALMOND CAKE (V)</b> 7.5 Yoghurt sorbet, cardamom crème patissiere</p> <p><b>GREEN APPLE SOUFFLE (V)</b> 7.5 Granny Smith &amp; elderflower sorbet</p> <p><b>FLAMING ALASKA (V)</b> 7.5 Lemon curd, vanilla sponge, raspberry sorbet</p>	<p><b>VEGAN CRANACHAN BRÛLÉE (VG)</b> 7.5 Pinhead oatmeal &amp; almond biscotti</p> <p><b>'KIT KAT' PARFAIT (V)</b> 7.5 Peanut butter mousse, popcorn praline clusters</p> <p><b>BRITISH ARTISAN CHEESE</b> 1 @ 4 2 @ 7 3 @ 10 Arran Gatties, homemade chutney, quince paste Please ask your server for today's cheese selection</p>
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### ICE CREAM & NON-DAIRY ICE CREAM (V)

PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL HOMEMADE FLAVOURS 3.5 /scoop

### SORBET (VG)

PLEASE ASK YOUR WAITER FOR TODAY'S SPECIAL HOMEMADE FLAVOURS 2.5 /scoop



## DIGESTIFS

	BTL	100ML
FERNANDO DE CASTILLA PEDRO XIMENEZ (SPAIN)		4.7
QUINTA DE LA ROSA LBV PORT (PORTUGAL)		4.9
QUINTA DE LA ROSA 10YR TAWNY PORT (PORTUGAL)		6.8
QUINTA DE LA ROSA 20YR TAWNY PORT (PORTUGAL)		9.4
TABALI LATE HARVEST MUSCAT (CHILE)	18	5.9
DI LENARDO VERDUZZO PASS THE COOKIES (ITALY)	40	8
ATS CUVÉE TOKAJI LATE HARVEST (HUNGARY)	50	10

ALTERNATIVELY, WHY NOT ASK YOUR SERVER ABOUT OUR FABULOUS SELECTION OF DELICIOUS SCOTTISH MALT WHISKIES.

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