

TWENTY

PRINCES STREET

served noon 'til 4pm

2 COURSES 32 | 3 COURSES 38

SNACKS AND NIBBLES

House bread selection 8 (v)

with herb butter and whipped crowdie cheese

Olives 4.50 (vg)

marinated Kalamata and Nocellara olives

Smoked mackerel pâté 8 (v)

Avruga caviar, onion seed crackers

STARTERS

Smoked salmon pâté

crumpet, gin compressed cucumber, pickled fennel, horseradish yoghurt

Haggis, neeps and tatties

haggis bon bons, neep and potato mash, whisky peppercorn sauce

Roasted wild mushrooms (vg)

mushroom dashi, Jerusalem artichoke purée, hazelnuts, artichoke crisps

Beets and cheese (v)

salt baked heritage beetroots, homemade stracciatella cheese, pine kernel and chestnut crumble

MAINS

Beef sirloin roast

duck fat roasted potatoes, sautéed greens, confit carrots and parsnips, Yorkshire pudding, gravy

Root vegetable pie (vg)

parsnip purée, vegan black pudding, tenderstem broccoli, herb sauce

Chicken supreme roast

chicken leg croquette, duck fat roasted potatoes, sautéed greens, confit carrots and parsnips, Yorkshire pudding, gravy

Pan fried cod

mussel, prawn and clam chowder, new potatoes, grilled leeks, pickled celery, parsley oil

DESSERTS

Dundee tart (vg)

orange and almond tart, orange curd, mince pie ice cream

Sticky toffee pudding (v)

butterscotch, poached pear, vanilla ice cream

Black forest Alaska (v)

chocolate sponge, sour cherry and white chocolate parfait, meringue

SIDES

Sourdough bread and butter 3 (v)

Mac'n'cheese 6 (v)

Yorkshire puddings (x2) 3

Triple-cooked chips 5 (vg)

Duck fat roasties 5

Sautéed greens 6 (v, vg*)

Truffle parmesan chips 6

Gravy 3

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