



TWENTY
PRINCES STREET

TWENTY

PRINCES STREET

NIBBLES & SNACKS

House bread selection 9 (v, vg*)
trio of butters

**Honey roasted cashews
and smoked almonds 4** (v)

Olives 4.50 (vg)
marinated Kalamata and Nocellara olives

ICE

Cumbræ oysters 4.50 /item
with mignonette and hot
sauce

Venison carpaccio 12
lemon and horseradish
dressing, pickled berries

Sole crudo 10
orange, fennel, dill

FIRE

**Spinach and plant
ricotta bridies 8** (vg)
smoked romesco

**Josper-grilled chicken
balmoral skewers 8**
Drambuie glaze, cured egg yolk

Fire and smoke salmon 10
grilled salmon skewers,
smoked salmon sauce

WATER

"Fish & chips" 8
hash browns, smoked
haddock brandade

**Steamed pulled beef
bun 8**
truffled cream

Drunken prawns 10
grilled prawn skewer,
"uisge beatha"
cocktail sauce

STARTERS

Seared Orkney scallops 20
smoked pancetta, broad beans,
scallop roe sabayon

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

Pea tart 12 (v)
whipped crowdie cheese,
slow cooked egg

Salt and pepper monkfish 14
cucumber salad,
sweet soy and spicy mayo dips

Confit duck pancake 13
cauliflower pancake, grilled spring onions,
red pepper puree, buttermilk and tarragon sauce

Braised wild mushrooms 13 (vg)
creamy polenta, almond crumble,
herb vinaigrette

SALADS

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

Superfood salad (vg) small 12 | large 18
avocado, pink grapefruit, spelt, toasted walnuts,
five herbs, shredded spinach, napa, pok choy, radish and spring onion,
olive oil, chilli, ginger, tamarind and lime dressing

Hot smoked salmon small 14 | large 20
mixed leaves, boiled egg,
new potatoes, grilled mangetout,
confit tomato, mustard dressing

SHARERS

Seafood platter 100
grilled half lobster, garlic butter prawns, salt and pepper monkfish,
mariniere mussels and clams
grilled sourdough, lemon hollandaise, marie rose, chilli sauce

Steak dinner MP
please ask your server for today's sharing cut
hand-cut steak chips, sauteed greens,
rocket parmesan salad, 2 sauces of your choice

MAINS

Bacon cheeseburger 20
8oz beef patty, Connage gouda cheese, streaky bacon,
lettuce, tomato, burger sauce, house potato roll, chips

Pan fried sea bass 22
Shetland mussels, samphire, spiced baby potatoes,
coconut, chilli & lemongrass sauce

Poached Atlantic cod loin 26
grilled asparagus, grilled gem,
smoked clams, beurre blanc

"Three little pigs" 23
slow cooked pork belly, black pudding,
confit pork bonbon, mustard mash,
apple & tarragon puree, cider gravy

Cheese and onion ravioli 20 (v)
long ravioli filled with Wee comrie cheese and
caramelised onion, braised lentil ragu, onion veloute

Roasted chicken breast "cock-a-leekie" 24
chicken leg lorne sausage, carrot risotto,
grilled leeks, chicken jus

Grilled vegetable shawarma 21 (vg)
glazed carrot, celeriac and beetroot skewer,
cauliflower cous cous, chippie's garlic sauce,
buttered bannock bread

Grilled lamb rump 30
boulangerie potatoes, minted peas and beans,
yoghurt and cucumber sauce

STEAKS

Ribeye 10oz 38
Sirloin 10oz 36
Fillet 8oz 42

all steaks are served with
triple cooked chips and house salad

SAUCES

Red wine jus 3 | Bearnaise 3
Peppercorn 3 | Garlic butter 3

SIDES AND EXTRAS

Triple-cooked chips 5 (vg)
Truffle parmesan chips 6
Mac'n'cheese 6 (v)

Garlic butter prawns 10
Chilli and garlic spinach 5 (vg)
Creamy potato mash 5 (v)

Sautéed greens 6 (v, vg*)
Garlic mushrooms 5.50 (vg)
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.



Scan for nutritional & allergen information