



TWENTY

PRINCES STREET

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Served daily from 12pm – 4pm

SNACKS AND NIBBLES

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

Olives 4.50 (vg)
marinated Kalamata and Nocellara olives

STARTERS

Venison carpaccio 12
lemon and horseradish sauce, pickled berries

Marinière mussels 10
Shetland mussels in white wine and cream sauce,
toasted sourdough

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

Smoked haddock brandade 8
hash browns, red pepper purée

Haggis, neeps and tatties 8
haggis bon bons, neep and potato mash,
whisky peppercorn sauce

Braised wild mushrooms 11 (vg)
creamy polenta, herb vinaigrette

SALADS

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

Superfood salad small 12 | large 18 (vg)
avocado, pink grapefruit, spelt, toasted walnuts and
mixed seeds, shredded spinach, napa and pok choi,
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

MAINS

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

Roasted chicken breast 19
grilled tenderstem, carrot and spelt 'porridge',
buttermilk and herbs sauce

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

Grilled vegetable shawarma 18 (vg)
glazed carrot, celeriac and beetroot skewer, cauliflower cous
cous, chippie's garlic sauce, fattoush salad

Seafood orzo 24
with lobster, prawns, salmon and clams

Battered coley bites 17
chunky chips, marinated cucumber salad, tartare sauce

Asparagus risotto 18 (v)
grilled asparagus, cheese and onion velouté,
cured egg yolk

Slow roasted pork belly 18
black pudding, mustard mash, apple &
tarragon purée, cider gravy

STEAKS

Flat iron 8oz 22
Sirloin 10oz 36
Fillet 8oz 42

All steaks are served with triple cooked
chips and house salad

SAUCES

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

SIDES AND EXTRAS

Triple-cooked chips 5 (vg)

Mac'n'cheese 6 (v)

Garlic mushrooms 5.50 (v)

Truffle parmesan chips 6

Chilli and garlic spinach 5 (vg)

House salad 4 (vg)

Sautéed greens 6 (v, 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