



TWENTY

PRINCES STREET

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NIBBLES & SNACKS

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

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

Olives 4.50 (vg)
marinated Kalamata and Nocellara olives

Spinach and plant ricotta bridges 8 (vg)
smoked romesco

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

Haddock brandade 8
hash browns, smoked haddock brandade

STARTERS

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

Spiced carrot soup 8 (v, vg*)
house bread, butter

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

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

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

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

Venison carpaccio 12
lemon and horseradish dressing, pickled berries

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 choi, 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

MAINS

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

Cheese and onion raviolo 20 (v)
long raviolo filled with Wee comrie cheese and
caramelised onion, braised lentil ragú, onion velouté

STEAKS

Sirloin 10oz 36

Ribeye 10oz 38

Fillet 8oz 42

all steaks are served with
triple cooked chips and house salad

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

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

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

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

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

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

SAUCES

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

SIDES AND EXTRAS

Triple-cooked chips 5 (vg)

Garlic butter prawns 10

Sautéed greens 6 (v, vg*)

Truffle parmesan chips 6

Chilli and garlic spinach 5 (vg)

Garlic mushrooms 5.50 (v)

Mac'n'cheese 6 (v)

Creamy potato mash 5 (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 12.5% is applied to all tables.