



TWENTY

PRINCES STREET

Served Monday to Friday 12 til 6pm

2 COURSES FOR £20

add another course for £5

STARTERS

Butternut squash, chilli and coconut soup (v, vg*)
house bread, butter

Braised wild mushrooms (vg)
artichoke purée, artichoke crisp, herb vinaigrette

Haggis, neeps & tatties
haggis bon bon, neeps, mash, whisky sauce

MAINS

Twenty chicken Caesar
lettuce, pancetta, Mull cheddar, Caesar dressing,
garlic butter croutons, Jospir grilled chicken

Cajun salmon bites
chunky chips, tartare sauce, house salad

Grilled flat iron steak
triple cooked chips, house salad,
peppercorn sauce
supplement 7

Slow cooked pork belly
black pudding pomme purée, apple and tarragon
purée, cider gravy, crispy pork skin

Black garlic gnocchi (v, vg*)
artichoke purée, braised lentil ragù, artichoke crisp

DESSERTS

Sticky toffee pudding (v)
salted butterscotch, vanilla ice cream

Dundee tart (vg)
almond and orange tart, orange curd

Chocolate sundae (v)
brownie, chocolate ice cream, toasted mallow,
hazelnut and chocolate crumb

SIDES AND EXTRAS

Triple cooked chips 6 (vg)
Truffle parmesan chips 7

Mac and cheese 7 (v)
Chilli and garlic spinach 6 (v, vg*)
Sautéed greens 6 (v, vg*)

Garlic mushrooms 6 (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.