

TWENTY

PRINCES STREET

Served Sundays from 12 noon

SUNDAY ROAST - 2 COURSES FOR £30

add another course for £7

STARTERS

Orange & fennel (vg)
crispy shallot, hazelnuts,
blood orange sauce Maltese

Heritage carrot terrine (v, vg*)
candied walnut, herb yoghurt

Haggis, neeps & tatties
haggis bon bons, mashed potato & turnip,
whisky sauce

Garden pea hummus (vg)
lemon marinated feta, warm pita bread

MAINS

Roast chicken
chicken supreme, roast
potatoes, sautéed greens,
roast carrots, Yorkshire
pudding, jus

Roast beef
roasted beef striploin, roast
potatoes, sautéed greens, roast
carrots, Yorkshire pudding, gravy

**Roast vegetable
wellington (vg)**
mushroom duxelles, roast
potatoes, sautéed greens,
bechamel sauce

add extra - Yorkshires 3 | Gravy 3

DESSERTS

Sticky toffee pudding (v)
toffee sauce, vanilla ice cream

Chocolate brownie sundae (v)
chocolate ice cream,
mascarpone cream, raspberry

Treacle tart (vg)
strawberry cream

SIDES AND EXTRAS

Triple cooked chips (vg) 6
add truffle & parmesan +2.0

Tenderstem broccoli (vg) 6.5
flaked almonds

New potatoes (v) 7
garlic butter

Mashed potato (v) 6.5

Chantenay carrots (v) 6.5

Twenty house salad (vg)* 5

Sautéed cavolo nero (vg) 6.5

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.

