

## THE SETTING

### FRESH OYSTERS <sup>GF</sup><sup>DF</sup>

1 = £3.00 3 = £8.00 6 = £14.00

Choice of dressing: 8 year old sherry vinegar & shallot | tomato & horseradish <sup>GF</sup><sup>DF</sup>

Soup of the day with home-made bread roll...£4.50

½ kilo or kilo of steamed Scottish rope grown mussels...£8.50 / £16  
Choice of soy, spring onion & chilli <sup>DF</sup>  
or classic Marinère sauce <sup>DF</sup>

Beef carpaccio, Verjus, Lilliput capers, tomato crispbread, basil cress...£8.50 <sup>DF</sup>

Seared West Coast scallops, Buccleuch black pudding, Crowdie cauliflower purée, onion marmalade...£11

Josper-grilled quail, pomegranate, cashew hummus, apple mint...£8.50 <sup>GF</sup><sup>DF</sup><sup>N</sup>

Smoked trout, rice puffed & black sesame crust, pickled cucumber, Ponzu, salmon roe...£8.50

Taleggio gnocchi with Peppadew & wild rocket...£8.00 <sup>V</sup>

Grilled halloumi, marinated courgette, muhammara...£7.00 <sup>V</sup><sup>N</sup>

## THE PROTAGONIST

Herb & salt baked seabream, roasted beetroot salad, walnut lemon salsa...£21.50 <sup>GF</sup><sup>N</sup>

Smoked haddock & crab cannelloni, creamy Arran oak smoked cheddar béchamel...£16.50

Pan-fried stone bass, clams, samphire, white wine tarragon sauce...£18.50 <sup>DF</sup>

Pancetta, peas & vine-ripened cherry tomato farfalle, wild rocket pesto, aged parmesan shavings, sweet pea shoots...£14.50

Buffalo milk Burrata, Josper-grilled sweet peppers & baby courgette, aubergine caviar, tomato fondue, confit garlic crispbread...£15.50 <sup>V</sup>

Guindilla & maple-glazed slow cooked pork belly, cumin potato stack, coriander & corn purée...£18 <sup>DF</sup><sup>DF</sup>

8oz Josper-grilled Tweed Valley lamb rump, summer bean cassoulet, pistou, anchovy crisp ...£21

BBQ spatchcock poussin, sweet potato polenta fries, Jalapeño sour cream...£18



Half or Whole Scottish Lobster...£25 / £45 <sup>GF</sup>

Served with shoestring fries & watercress salad



## THE PLOT

All our beef is from grass fed cattle, sourced from the finest farms in the Tweed Valley in the Scottish Borders. With an emphasis on sustainable farming all beef is individually selected by our master butcher. It is dry aged on the bone in dedicated maturing conditions for a minimum of 35 days, concentrating the flavour and maximising tenderness. All steaks are grilled at 450 degrees centigrade on our Josper charcoal grill for a genuine chargrilled, smoky flavour and served with triple cooked chips and watercress salad.

Rump  
10oz / 280g  
£23

Ribeye  
10oz / 280g  
£28

Sirloin  
10oz / 280g  
£28

Fillet  
8oz / 227g £29  
10oz / 280g £35

T-Bone  
18oz / 500g  
£38

Tomahawk Steak (for 2)  
30oz / 850g  
£65

Twenty burger...£13.50  
7oz/200g chuck steak burger with crispy bacon, red onion marmalade & smoked cheddar. Served with shoestring fries and salad leaves.

Bavette 6oz  
Steak Sandwich...£14  
Piquillo pepper aioli, shoestring fries

Chef's Special  
Ask your server about the chef's recommended cut of the day

### ADDITIONS

Smoked marrow bone with garlic herb crumb...£4.50 Fried Duck Egg .... £2  
3 West Coast scallops with garlic butter .... £9

### SAUCES AND BUTTERS

Red wine...£2 <sup>GF</sup><sup>DF</sup> Peppercorn...£2 <sup>GF</sup> Bearnaise...£2 <sup>GF</sup>  
Café de Paris whipped butter...£1 Lemon, chive & garlic butter...£1 <sup>GF</sup><sup>V</sup>

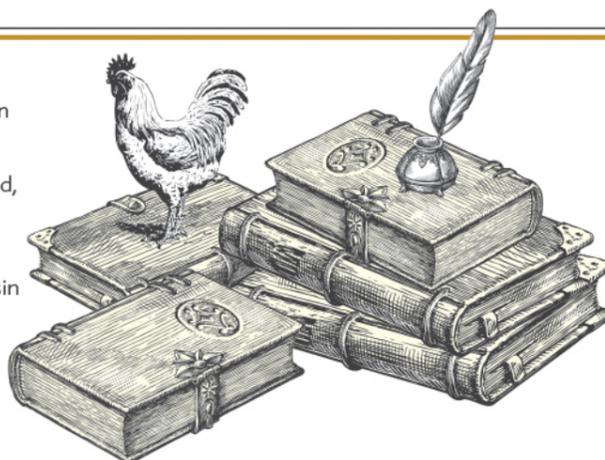


## SUB PLOT

Classic Caesar salad with chargrilled chicken or hot smoked salmon...£13

Spiced chickpea and roasted red pepper salad, ricotta cigar, dukkah labneh...£13.50 <sup>V</sup>

Superfood salad: goji berries, blueberries, kale, quinoa & seeds, golden raisin dressing ...£14.50 <sup>GF</sup><sup>DF</sup><sup>N</sup><sup>V</sup>



## THE TWIST

Triple-cooked chips or shoe string fries with bell pepper aioli <sup>V</sup><sup>GF</sup><sup>DF</sup>

French beans with garlic herb crumb

Twenty's 'three cheese' Mac'n'Cheese <sup>V</sup>

Garlic buttered new potatoes <sup>V</sup><sup>GF</sup>

Roasted carrots with honey & lemon thyme glaze <sup>V</sup>

Mixed leaf salad, sherry dressing <sup>GF</sup><sup>DF</sup><sup>V</sup>

Tomato & red onion salad <sup>GF</sup><sup>DF</sup><sup>V</sup>

Creamy buttered mashed potato <sup>V</sup>

Roast Portobello mushrooms with Innis & Gunn rarebit <sup>V</sup>

Caesar side salad

ALL £3.50

<sup>GF</sup> = Gluten Free <sup>DF</sup> = Dairy Free <sup>N</sup> = Contains Nuts <sup>V</sup> = Vegetarian <sup>V</sup> = Vegan

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 10% is applied to all tables of 6 or more guests.

