THE SETTING

FRESH OYSTERS®

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 soya, spring onion & chili or classic Mornay sauce
Beef carpaccio, Vetjus, Lilliput capers, tomato crispbread, basil cress...£6.50
Seared West Coast scallops, Bucklouch black pudding, Crowdie cauliflower puree, onion marmalade...£11
Jasper-grilled quail, pomegranate, cashew hummus, apple mint...£9.50 ⬤ ⬤ ⬤
Smoked trout, rice puff & black sesame crust, pickled cucumber, Ponzo, salmon roe...£8.50
Taleggio gnocchi with Pappadew & wild rocket...£8.00 ⬤
Grilled halloumi, marinated courgette, mukhamara...£7.00 ⬤ ⬤

THE PROTAGONIST

Herb & salt baked seabream, roasted beetroot salad, walnut lemon salsa...£21.50 ⬤ ⬤ ⬤
Smoked haddock & crab cannelloni, creamy Aram oak smoked cheddar béchamel...£16.50
Pan-fried stone bass, clams, samphire, white wine tamagon sauce...£18.50 ⬤ ⬤
Pancetta, poa & vine ripened cherry tomato farfalle, wild rocket pesto, aged pomegranate shavings, sweet pea shoots...£14.50
Buffalo milk Burrata, Jasper-grilled sweet peppers & baby courgette, aubergine coviar, tomato fondue, confit garlic crispbread...£15.50 ⬤
Guindilla & maple-glazed slow cooked pork belly, cumin potato stack, confit carrot & corn purée...£18 ⬤ ⬤
Boz Jasper-grilled Tweed Valley lamb rump, summer bean cassoulet, pistou, anchovy crisp...£21
BBQ spatchcock poussin, sweet potato polentino fries, Jalapeño sour cream...£18

Half or Whole Scottish Lobster...£25 / £45 ⬤
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 Jasper charcoal grill for a genuine chargrilled, smoky flavour and served with triple cooked chips and watercress salad.

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<th>Rump 10oz / 280g</th>
<th>Ribeye 10oz / 280g</th>
<th>Sirloin 10oz / 280g</th>
<th>Fillet 8oz / 227g</th>
<th>T-Bone 10oz / 280g</th>
<th>Tomahawk Steak (for 2) 30oz / 850g</th>
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<tbody>
<tr>
<td>Price</td>
<td>£23</td>
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Twenty burger...£13.50
7oz/200g chuck steak burger with crispy bacon, red onion marmalade & smoked cheddar. Served with shoestring fries and salad leaves.

Bayvette 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

SAUCES...BUTTERS

Red wine...£2 ⬤ ⬤ ⬤
Peppercorn...£2 ⬤ ⬤
Béarnaise...£2 ⬤
Café de Paris whipped butter...£1
Lemon, chive & garlic butter...£1 ⬤ ⬤ ⬤

SUB PLOT

Classic Caesar salad with chargrilled chicken or hot smoked salmon...£13
Spiced chicken or roasted red pepper salad, ricotta cigar, dukkah kabeleh...£13.50 ⬤
Superfood salad: goat berries, blueberries, kale, quinoa & seeds, golden raisin dressing...£14.50 ⬤ ⬤ ⬤

THE TWIST

Triple-cooked chips or shoe string fries with ball pepper aioli ⬤ ⬤ ⬤
French beans with garlic herb crumb
Twenty’s three cheese’ Mac’n’Cheese ⬤ ⬤
Garlic buttered new potatoes ⬤ ⬤
Roasted carrots with honey & lemon thyme glaze ⬤ ⬤ ⬤
Mixed leaf salad, sherry dressing ⬤ ⬤ ⬤ ⬤
Tomato & red onion salad ⬤ ⬤ ⬤
Cromby buttered mashed potato ⬤
Roast Portobello mushrooms with Innis & Gunn rarebit ⬤
Caesar side salad

ALL £3.50

This menu is correct as of 1 Sep 2023, but please note that due to the nature of seasonal produce and availability, some dishes may be unavailable or substituted without prior notice. Please inform your server if you have any dietary restrictions or intolerance of food.

A = Suitable for vegetarians. S = Suitable for mycology intolerant or food intolerance.

All menu prices are excusable. Please ask your server if you have any allergies or intolerance of food.

Menu prices are correct as of 1 Sep 2023. All dishes are subject to change due to seasonal availability of ingredients.