

**STARTERS & SALADS**

<b>Homemade Soup of the Day</b>	€7.00
With our own treacle bread (1a, 4)	
<b>Union Hall Chowder</b>	€11.50
Fresh fish from Union Hall, potatoes, scallions, house treacle bread (1a, 4, 8, 9, 13)	
<b>Twist Smoked Chicken Wings</b>	€12.00
Cashel Blue cheese dip, celery sticks, choice of Louisiana hot sauce or BBQ sauce (1a, 4, 10, 13)	
<b>Mixed Mushroom Arancini (v)</b>	€11.00
Black garlic aioli, micro sorrel and affilla salad, lemon zest, parmesan (1a, 4, 7)	
<b>Roasted Beetroot Carpaccio (vg)</b>	€9.50
Orange segments, pistachio crumb, basil oil, sorrel and affilla cress salad, Giusti balsamic (3f, 13)	
<b>Clonakilty Black Pudding Gyozas</b>	€11.00
Wild mushroom dashi, scallions, pickled cucumber, toasted sesame seeds (1a, 10, 11, 13)	
<b>Potted Crab</b>	€13.00
Pickled cucumber, lemon, dill, Baking Emporium sourdough (1a, 4, 5, 7, 13)	
<b>Caprese Salad (v)</b>	€12.00
Macroom buffalo mozzarella, plum tomatoes, basil oil, fresh basil, cracked pink peppercorns, Giusti balsamic, sourdough toast (1a, 4, 13)	
<b>Pure Cork Charcuterie for Two</b>	€25.00
Gubbeen salami, Twomey's spiced beef, Skeaghanore smoked duck breast, Durrus smoked cheese, Milleens cheese, Bluebell Falls goat's cheese, Folláin spiced apple chutney, Baking Emporium breads, flavoured butters (1a, 4, 13)	

**FROM THE GRILL**

<b>Twist Bistro Burger</b>	€20.00
8oz beef burger, baby gem, beef tomato, pickles, Gubbeen cheese, Folláin relish, sweet mustard, Baking Emporium bun, home cut chips, roasted jalapeño coleslaw (1a, 4, 7, 12, 13)	
<b>Weekly Burger Drop</b>	
Please ask your server.	
<b>Pork Tomahawk (10oz)</b>	€24.00
Cajun spiced corn ribs, hot honey glaze, home cut chips, baby carrots (4)	
<b>Steak Frites</b>	€26.00
7oz Angus rump steak, home cut chips, creamy peppercorn sauce (4, 13)	

**OUR STEAKS**

*All of our steaks are served with sautéed mushrooms and onions, chips, semi-dried cherry tomatoes and creamy peppercorn sauce (4, 13).*

<b>Irish Wagyu Striploin (10oz)</b>	€39.00
<b>Irish Wagyu Fillet (8oz)</b>	€45.00

**FROM THE SEA**

<b>Crispy Fried Haddock</b>	€22.00
Fresh Atlantic haddock, light crispy batter, tartar sauce, mushy garden peas, home cut chips (1a, 4, 7, 8, 13)	
<b>Pan-Roasted Salmon Linguine</b>	€25.00
Spinach, tenderstem broccoli, dill, roast garlic cream (1a, 4, 7, 8, 13)	
<b>Herb-Crusted Cod &amp; Romesco Sauce</b>	€26.00
Parsley, garlic and lemon crumb, roast red pepper and almond romesco sauce, herb-buttered baby potatoes, charred fennel (1a, 3a, 4, 8, 13)	
<b>Market Fish of the Day</b>	
See specials or ask your server. Served with dill beurre blanc, buttered baby potatoes, green beans and globe artichokes.	

**MAINS**

<b>Roasted Chicken Supreme with Clonakilty Black Pudding</b>	€24.00
Clonakilty Black Pudding and parmesan croquette, roast cauliflower, apple purée, smoked chicken jus, chips (1a, 4, 7, 13)	
<b>Roast of the Day</b>	
Please ask your server. Served with buttery mash and roast root potatoes.	
<b>Halloumi Caponata (v)</b>	€19.00
Pan-seared halloumi, roast bell pepper and aubergine caponata, gremolata (4, 9, 13)	
<b>South Indian Vegetable Curry (vg)</b>	€17.00
A rich and fragrant curry with a medley of seasonal vegetables, gently cooked in coconut milk sauce, served with basmati rice (4, 13) + Add chicken €5.00   Add prawns €7.00	
<b>Green Tortellini</b>	€19.00
Stuffed with ricotta and spinach, roast garlic cream, green beans and globe artichokes (1a, 4, 7)	

**SIDES**

<b>Creamy Mash (4)</b>	€4.00
<b>Home Cut Chips</b>	€4.00
<b>Corn Ribs (4)</b>	€6.00
<b>Crispy Onion Rings (1a, 4, 7)</b>	€4.00
<b>Tenderstem Broccoli &amp; Green Beans with Almond Butter (3a, 4)</b>	€6.00
<b>Roast Root Vegetables</b>	€5.00
<b>Baby Leaf Salad (13)</b>	€4.00

**ALLERGEN KEY:**

1 Gluten (A - Wheat, B - Spelt, C - Khorasan, D - Rye, E - Barley, F - Oats)  
2 Peanuts • 3 Nuts (A - Almonds, B - Hazelnuts, C - Cashews, D - Pecans, E - Brazil, F - Pistachio, G - Macadamia, H - Walnut) • 4 Milk • 5 Crustaceans (A - Crab, B - Lobster, C - Crayfish, D - Shrimp) • 6 Mollusc • 7 Eggs • 8 Fish  
9 Celery • 10 Soya • 11 Sesame Seeds • 12 Mustard • 13 Sulphur dioxide & sulphites • 14 Lupin

*Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces of other allergens may be present due to the nature of our kitchens and operations. Please advise our team members of any dietary requirements you might have.*

# DINNER

*Eoin O'Connor*

Executive Head Chef

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**TEEN MENU AVAILABLE**

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**TWIST TO GO**

Menu available from 7.30 pm – 9.00 pm daily.  
Holiday Home & Apartment Residents Only.

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**TWISTBAR  
& BISTRO**