

STARTERS

Homemade Soup of the Day

With our own treacle bread (1a, 4)

€5.00

Mixed Mushroom Arancini (v)

Black garlic aioli, micro sorrel and affilla salad, lemon zest, parmesan (1a, 4, 7)

€7.00

Twist Smoked Chicken Wings

Cashel blue cheese dip, celery sticks, choose Louisiana hot sauce or BBQ sauce (1a, 4, 10, 13)

€8.00

Clonakilty Black Pudding Gyozas

Wild mushroom dashi, scallions, pickled cucumber, toasted sesame seeds (1a, 10, 11, 13)

€8.00

MAINS

Twist Bistro Burger

8oz beef burger, Gubbeen cheese, Folláin relish, sweet mustard, Baking Emporium bun, home cut chips (1a, 4, 7, 12, 13)

€18.00

Crispy Fried Haddock

Fresh Atlantic haddock, light crispy batter, tartar sauce, mushy garden peas, home cut chips (1a, 4, 7, 8, 13)

€18.00

10oz Pork Tomahawk

Cajun spiced corn ribs, hot honey glaze, home cut chips, baby carrots (4)

€18.00

Pan Roasted Salmon Linguine

Spinach, tender stem broccoli, dill, roast garlic cream (1a, 4, 7, 8, 13)

€18.00

Roasted Chicken Supreme & Clonakilty Black Pudding

Clonakilty Black Pudding & parmesan croquette, roast cauliflower, apple puree, smoked chicken jus, home cut chips (1a, 4, 7, 13)

€18.00

South Indian Vegetable Curry (vg)

A rich and fragrant curry with a medley of seasonal vegetables, gently cooked in coconut milk sauce, served with basmati rice (4, 13)

€17.00

+ Add chicken €5.00

+ Add prawns €7.00

Roast of the Day

Please ask your server. Served with buttery mash and roast root potatoes

DESSERTS

Jelly and Ice Cream

€5.00

Sticky Toffee Pudding

Served with vanilla gelato

€5.00

Rich Sea Salt & Caramel Chocolate Brownie

Served with vanilla gelato

€5.00

Warm Marmalade & Dark Chocolate Bread & Butter Pudding

With chocolate gelato

€5.00

This menu is designed for Twist diners aged 12 - 17. It is not suitable for grown ups.

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.

TEEN MENU

Eoin O'Connor

Executive Head Chef



**TWISTBAR
& BISTRO**