

TWISTBAR & BISTRO

EXECUTIVE HEAD CHEF - EOIN O'CONNOR

DINNER MENU



STARTERS

- Homemade Soup of the Day**
served with our own treacle bread (1a, 1f, 4)
- Union Hall Chowder**
fresh fish from Union Hall, potatoes, scallions, house treacle bread (1a, 1f, 4, 8, 9, 13)
- Twist Chicken Wings**
Cashel blue cheese dip, celery sticks, choose Louisiana hot sauce or BBQ sauce (1a, 4, 9, 10, 13)
- Mixed Mushroom Arancini (v)**
black garlic aioli, micro sorrel and affilla salad, lemon zest, parmesan (1a, 4, 7, 13)
- Roasted Beetroot Carpaccio (vg)**
orange segments, pistachio crumb, basil oil, sorrel and affilla cress salad, Giusti balsamic (3f, 13)

- 7** **Clonakilty Black Pudding Gyozas** **11**
wild mushroom dashi, scallions, pickled cucumber, toasted sesame seeds (1a, 10, 11, 13)
- 11.50** **Potted Crab** **13**
pickled cucumber, lemon, dill, sourdough toast (1a, 4, 5, 7, 13)
- 12** **Caprese Salad (v)** **12**
Macroom buffalo mozzarella, plum tomatoes, basil oil, fresh basil, cracked pink peppercorns, Giusti balsamic, sourdough toast (1a, 4, 13)
- 11** **Pure Cork Charcuterie for Two** **25**
Gubbeen salami, Twomey's spiced beef, Skeaghanore smoked duck breast, Durrus smoked cheese, Milleens cheese, Blubell Falls goat's cheese, Folláin spiced apple chutney, selection of breads and crackers, tomato relish (1a, 4, 13)
- 9.50**

MAINS

- Roasted Supreme of Shannon Vale Chicken**
creamy mushroom sauce, tender stem broccoli, baby carrots, butter whipped mash, crispy kale (4, 13)
- Roast of the Day**
served with buttery mash and roast root vegetables please ask your server
- Halloumi Caponata (v)**
pan-seared halloumi, roast bell pepper and aubergine caponata, gremolata (4, 9, 13)
vegan hollumi available

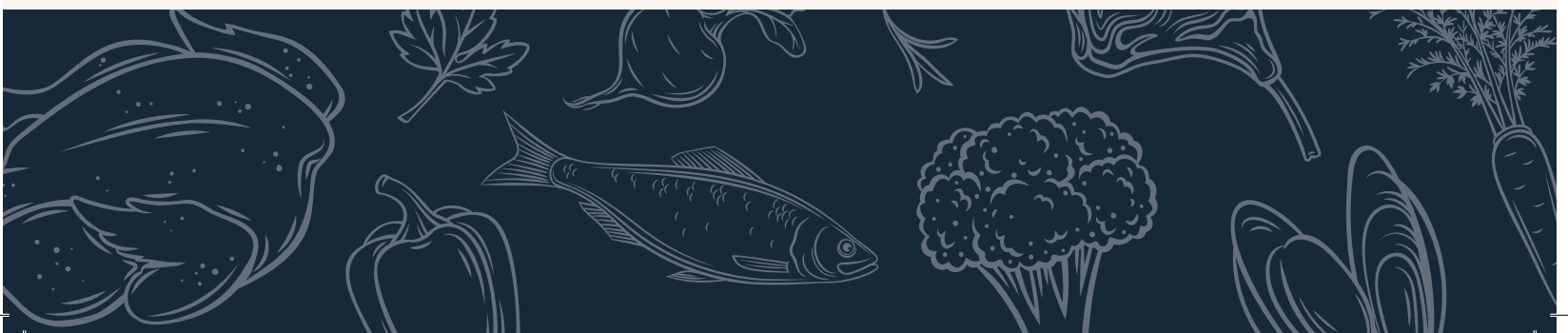
- 24** **South Indian Vegetable Curry (vg)** **17**
a rich and fragrant curry with a medley of seasonal vegetables, gently cooked in a coconut milk sauce, served with saffron basmati pilaf, toasted almonds and coriander (3a)
add chicken €5.00
add lamb €6.00
add prawns €7.00
- 19** **Green Tortellini** **19**
stuffed with ricotta & spinach, roast garlic cream, green beans & globe artichokes (1a, 4, 7)
- Slow-Cooked Irish Lamb Ragu** **25**
potato gnocchi, gremolata, parmesan (1a, 4, 7, 8, 13)

TEEN MENU AVAILABLE

Complimentary soft drink
with every main course

TWIST TO GO

Menu available to go from
7.30pm - 9.00pm daily.
Holiday Home & Apartment Residents Only.



FROM THE GRILL

Twist Bistro Burger

8oz beef burger, baby gem, beef tomato, pickles, Bandon Vale Cheese, Folláin relish, sweet mustard, toasted bun, twice cooked chips, roasted jalapeno coleslaw (1a, 4, 7, 12, 13)

20

Weekly Burger Drop

please ask your server

12oz Pork Tomahawk

corn on the cob, hot honey glaze, pineapple and bell pepper salsa, baby carrots, crispy kale, twice cooked chips (4, 13)

24

Our Steaks

all of our steaks are served with sauté mushrooms and onions, twice cooked chips, semi dried cherry tomatoes and creamy peppercorn sauce (4,13)

10oz Irish Angus Striploin

34

10oz Irish Wagyu Striploin

35

8oz Irish Wagyu Fillet

45

FROM THE SEA

Crispy Fried Haddock

fresh Atlantic haddock, light crispy batter, tartar sauce, mushy garden peas, twice cooked chips (1a, 4, 7, 8, 13)

22

Pan Roasted Salmon Linguine

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

25

Roasted Atlantic Cod

Irish sea mussels, green beans, white wine cream, baby potatoes, lemon and parsley oil, sourdough crumb (1a, 4, 6, 8, 13)

26

Market Fish of the Day

served with dill beurre blanc, buttered baby potatoes, green beans & globe artichokes
See specials or ask your server

SIDES

Creamy Mash

4

Twice Cooked Chips

4

Sweet Potato Fries with Hot Honey

4

Crispy Onion Rings with
Sriracha Mayo (1a, 4, 7)

4

Cajun Spiced Corn Ribs (4)

6

Tender Stem & Green Beans
with Almond Butter (3a, 4)

6

Roast Root Vegetables

5

Baby Leaf Salad (13)

4

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

While 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.

