

TWISTBAR & BISTRO

EXECUTIVE HEAD CHEF - EOIN O'CONNOR

LUNCH MENU

LIGHT BITES & SALADS

Homemade Soup of the Day **7**
served with our own treacle bread (1a, 1f, 4)

Twist Chicken Wings **12**
Cashel blue cheese dip, celery sticks, choose Louisiana hot sauce or BBQ sauce (1a, 4, 9, 10, 13)

Roasted Beetroot Carpaccio (vg) **9.50**
orange segments, pistachio crumb, basil oil, sorrel and affilla cress salad, Giusti balsamic (3f, 13)

Classic Caesar Salad **11**
baby gem, bacon, croutons, Caesar dressing (1a, 4, 7, 8, 12, 13)

add Cajun chicken €5.00
add Clonakilty black pudding €7.00

Caprese Salad (v) **12**
Macroom buffalo mozzarella, plum tomatoes, basil oil, fresh basil, cracked pink peppercorns, Giusti balsamic, sourdough toast (1a, 4, 13)

Union Hall Chowder **11.50**
fresh fish from Union Hall, potatoes, scallions, house treacle bread (1a, 4, 8, 9, 13)

West 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)

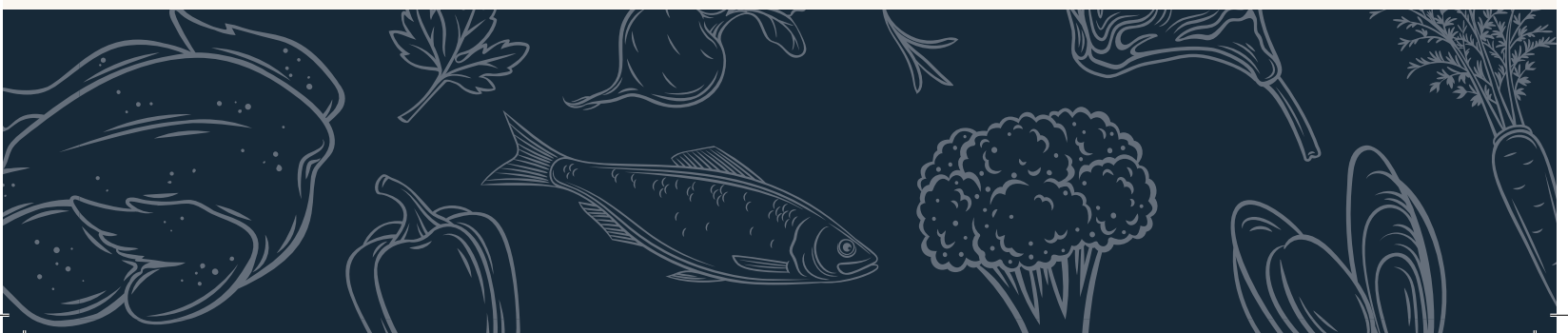
SANDWICHES

Irish Wagyu Steak Sandwich **22**
grilled and chopped Irish Wagyu, sauté mushrooms, caramelised onion, baby gem, pickled cucumber, garlic mayo, twice cut chips, toasted ciabatta, pepper sauce (1a, 4, 7, 13)

Twist Bistro Burger **20**
8oz beef burger, baby gem, beef tomato, pickles, Bandon Vale Cheese, Folláin relish, sweet mustard, toasted bun, roasted jalapeno coleslaw, twice cooked chips (1a, 4, 7, 12, 13)

Banh Mi Chicken Wrap **12**
grilled chicken, pickled vegetables, cucumbers, scallions, spicy mayo, coriander, twice cooked chips, spicy dipping sauce (1a, 7, 13)
add a soup for €5.00

Twist Bistro Toasted Special **12**
baked ham, West Cork cheddar, Folláin tomato relish, red onion, roasted jalapeno coleslaw, twice cooked chips (1a, 4, 7, 13)
add a soup for €5.00



MAINS

Roast of the Day

*served with buttery mash and roast root vegetables
please ask your server*

Fish of the Day

*served with buttery mash, roast root vegetables,
lemon cream sauce*

20

Crispy Fried Haddock

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

22

Halloumi Caponata (v)

*pan-seared halloumi, roast bell pepper and
aubergine caponata, gremolata (4, 9, 13)*

19

vegan hollumi available

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

*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.*

