

TWISTBAR & BISTRO

EXECUTIVE HEAD CHEF - EOIN O'CONNOR

TEEN MENU



COMPLIMENTARY SOFT DRINK WITH EVERY MAIN COURSE

STARTERS

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

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

5 Mixed Mushroom Arancini (v)
black garlic aioli, micro sorrel and affilla salad, lemon zest, parmesan (1a, 4, 7, 13)

8 Clonakilty Black Pudding Gyozas
wild mushroom dashi, scallions, pickled cucumber, toasted sesame seeds (1a, 10, 11, 13)

MAINS

Twist Bistro Burger
8oz beef burger, Bandon Vale Cheese, Folláin relish, sweet mustard, toasted bun, twice cooked chips, (1a, 4, 7, 12, 13)

12oz Pork Tomahawk
corn on the cob, hot honey glaze, pineapple and bell pepper salsa, baby carrots, crispy kale, twice cooked chips (4, 13)

Roasted Supreme of Shannon Vale Chicken
creamy mushroom sauce, tender stem broccoli, baby carrots, butter whipped mash, crispy kale (4, 13)

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

18 Roast of the Day
served with buttery mash and roast root vegetables please ask your server

18 Fish of the Day
served with buttery mash, roast root vegetables, lemon cream sauce

18 Pan Roasted Salmon Linguine
spinach, tender stem broccoli, dill, roast garlic cream (1a, 4, 7, 8, 13)

18 South Indian Vegetable Curry (vg)
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

DESSERTS

Jelly and Ice Cream
(allergy, numbers)

Sticky Toffee Pudding
with vanilla gelato (allergy, numbers)

5 Rich Sea Salt & Caramel Chocolate Brownie
with vanilla gelato (1a, 4, 7)

5 Lemon Meringue Pie
with freshly whipped cream (1a, 4, 7)

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

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.

