



STARTERS / LIGHT DISHES

*Homemade soup of the day

Please ask your server for today's choice. **1, 7, 8, 11**

West Cork seafood chowder

A selection of local fresh seafood, creamy white wine & garlic base, fresh herbs & homemade bread. **1, 2, 4, 7, 8, 11, 14**

Home cured salmon

Sliced cured salmon, seasonal salad leaves, pickled cucumber, orange, black pepper dressing. **4, 11**

*Crisp parcel of goats cheese

Celeriac and onion relish, toasted pine kernels, mixed salad leaves, lime & basil dressing. **1, 3, 7, 10, 12**

Beef fillet carpaccio

Herb rolled beef fillet, dressed rocket, red onion marmalade, shaved parmesan, balsamic reduction. **7, 9, 11, 12**

Caprese salad

Fresh local buffalo mozzarella, tomato, freshly picked basil, dressed salad leaves & homemade basil pesto. **1, 7, 11, 12**

*Spicy marinated chicken wings

Moroccan style marinated chicken wings, blue cheese & chive dip. **1, 3, 6, 7, 11** Main course €15.00

*Homemade cheesy garlic bread

Homemade onion focaccia, garlic & fresh herb butter, mozzarella, garlic mayo dip. **1, 3, 7, 9, 11**

*Twist House salad

Mixed salad leaves, sundried tomato, pickled cucumber, cranberries, toasted almonds, feta cheese & homemade basil dressing. **7, 11, 12**

PASTA COMBINATIONS

*Pesto pasta

Creamy basil pesto, tagliatelle pasta, parmesan. **1, 3, 7, 8, 11, 12** Add chicken €2

*Seafood pasta

Seafood marinara in a light garlic cream sauce, tagliatelle pasta, fresh parmesan. **1, 2, 3, 4, 7, 8, 11, 14**

*(V) Pasta Napolitano

Freshly made tomato & herb sauce, tagliatelle pasta, fresh basil pesto, shaved parmesan. **1, 3, 7, 11** Add chicken €2

Chicken & mushroom estragon

Sauté diced chicken supreme with caramelised onions in a tarragon & mushroom cream sauce, parmesan. **1, 3, 7, 11**

TWISTBAR & BISTRO

€6.00

€8.50

€11.95

€8.50

€11.95

€9.50

€8.50

€7.50

€9.50

€15.50

€17.50

€15.50

€17.50

HOMEMADE BURGERS

"All our burgers are made on the premises, using our own combination of spices and fresh herbs & served on a sesame bun".

*Classic pepper steak burger

Homemade beef burger, shredded lettuce, sliced cheese, creamy peppercorn sauce, crispy onion rings & thick cut chips. **1, 3, 7, 10, 11**

*Crispy chicken fillet burger

Spicy battered chicken fillet burger, sesame bun, salad leaves, pineapple ring, cheese slice, sweet chilli mayo & chips. **1, 3, 7, 10, 11**

*Sloppy Joe burger

Slowly braised pulled topside of beef, in-house basting sauce, coleslaw & thick cut chips. **1, 3, 7, 10, 11**

Extra toppings: add cheese slice (7), crispy bacon (11) or fried egg (3) for €1.00 each

MAIN COURSE

*Beer batter fish & chips

Fish fillet of the day, deep-fried in homemade beer batter, tartare sauce, mushy peas, side salad or chips. **1, 3, 7, 10, 11**

Fish of the day

Pan seared & finished under the grill, fresh orange, pickled cucumber, toasted almond salad & sauce vierge. **1, 4, 7, 11, 12**

Grilled fillet of salmon

Grilled fillet of fresh salmon, buttered spinach, spring onion mash, bitter orange and cardamom cream. **1, 4, 11**

Medallions of beef fillet (2 x 5oz)

Searched medallions of beef fillet cooked to your liking, tobacco onions, horseradish mash, grilled Portobello mushroom & truffle butter sauce. **1, 7, 11**

Prime Irish sirloin steak (10oz)

Grilled prime sirloin steak, cooked to your liking, crispy onion rings, chips & a green peppercorn and shallot sauce. **1, 3, 7, 11**

Philly steak sandwich

Ciabatta roll filled with sauté strips of beef, onion, garlic, tomato & sweet peppers bound in a light basting with fresh herbs, melted mozzarella cheese & chips. **1, 3, 7, 11**

Crispy duck confit

Slowly cooked duck leg confit, colcannon potato, parsnip crisps, orange & star anise jus. **7, 11**

Marinated chicken kebab

12 hour marinated chicken kebab, savoury rice, side salad or chips. **1, 7, 11**

SIDES €3.50 each

Champ / colcannon potato (7)
Chips (11)

Mediterranean vegetables (12)
Side salad (11, 12)



DESSERT MENU

Vanilla crème caramel

Traditional egg custard flan slice with caramel syrup. **1, 3, 7**

€6.50

Chocolate fondant

A rich baked warm liquid centre chocolate cake, brown bread & baileys ice cream.
1, 3, 7 (This dish is prepared & baked to order so please be patient as it takes approx. 15mins)

€8.50

Warm apple pie

Served with vanilla bean ice cream. **1, 3, 7**

€6.50

Selection of ice creams

A selection of flavoured ice creams (vanilla, chocolate or strawberry), rich butterscotch sauce. **1, 3, 7**

€6.50

Dessert of the day

Please ask your server for today's choice.

€6.50

Should you have any dietary requirements, please do not hesitate to mention it and our Chefs will do everything possible to assist.

WINES

Bin WHITE WINE

11 **Puna Snipe Sauvignon Blanc, Central Valley, Chile**
Fresh aromas of citrus fruits with herbal and mineral notes. A pleasingly soft citrus finish.

Class Bottle
€6.50 €23.95

12 **Swallows' Tale Sauvignon Blanc/Chenin, Western Cape, South Africa** Simple yet elegant green pepper and apple add subtle Sauvignon tones to the more tropical Chenin Blanc. Fresh & crisp.

€7.00 €26.95

13 **Pinot Grigio delle Venezie DOC, Allesandro Gallici, Italy**
Delicate aromas of pear; with pear and pineapple on the palate; elegant and balanced acidity with a long finish.

€7.00 €26.95

14 **Main à Main Chardonnay Pays d'Oc, Languedoc, France**
Wonderfully fresh, light rounded mouth-filling pear fruits, balanced nicely by some zesty citrus.

€8.00 €28.95

16 **Tindall Sauvignon Blanc, Marlborough, New Zealand**
A vibrant Sauvignon Blanc with powerful aromatic notes of fresh passion fruit and ripe lime over a herbaceous background.

€9.00 €32.95

17 **La Báscula Albariño, Atlantic Way, Rías Baixas, Spain**
Fresh citrus aromas and a palate with hints of lime and mineral notes.

€36.95

ROSÉ

27 **Croix des Vents Syrah Rosé, IGP Pays d'Oc, France**
Luxurious, intense bouquet with strawberries and raspberries. The mouth is well balanced with fresh acidity.

Class Bottle
€7.50 €27.95

Bin SPARKLING

18 **Prosecco Frizzante IGT Veneto Corte delle Calli, Italy**
An intense, fruity bouquet; fresh, harmonious palate. Enjoy as an aperitif or with food.

Bottle
€12.00
(per Snipe)

19 **Prosecco Frizzante DOC 'Sora Loc' Organic, Perlage, Italy**
Clean nose with sweet pear, flower and pea aromas. A light mousse leads to an attractive palate of lemon and tropical fruit.

€34.95

20 **Prosecco Extra Dry 'Sgàjo' Organic/Vegan, Perlage, Treviso, Italy** Fruity with notes of apple, apricot and banana: fresh, long and persistent.

€44.95

RED WINE

21 **Puna Snipe Merlot, Central Valley, Chile**
An intense nose of blueberry and cassis with a touch of mint. Pleasant and lively on the palate with a smooth finish.

Glass Bottle
€6.50 €23.95

22 **Swallows' Tale Shiraz/Cabernet Sauvignon, Western Cape, South Africa** Rich and ripe bramble fruits offer an appealing rounded palate. Ripe tannins and sustaining acid, good structure.

€7.00 €26.95

23 **Birchmore Shiraz Cabernet, South East Australia**
A very attractive warming wine with medium-bodied seductive ripe soft damson fruits overlaid with spice.

€7.50 €27.95

24 **Valle de la Luna Malbec, Mendoza, Argentina**
Fragrant aromas of cherries and plums. Rounded palate with subtle notes of vanilla and truffle.

€8.50 €32.95

26 **Montebuena Madurado, DOC Rioja, Spain**
Nicely floral nose with red and black berry fruit, hints of graphite and touch of dried herbs. Fresh fruit on the palate with well-defined tannins on the finish.

€9.00 €32.95

INCLUSIVE DINNER PACKAGE:

Three courses. Residents on a package with dinner included, choose from items marked with an asterix.

SUPPLEMENTS:

Supplements only apply to those who have an inclusive dinner package.

Starters	€3
Main Courses	€3
EXCEPTIONS:	
Sirloin Steak	€6
Beef Medallions	€6

ALLERGEN LIST

1 Cereals containing gluten	5 Peanut	10 Sesame seeds
2 Crustaceans	6 Soya beans	11 Sulphates
3 Egg	7 Milk / Dairy	12 Nuts
4 Fish	8 Celery	13 Lupin
	9 Mustard	14 Mollusks