

TWIST

Aperitif

Negroni sbagliato / #42 / Aperol 42 spritz 9

Nibbles

Nocellara del belice olives, Piedmont smoked almonds 4
Sourdough bread, Baroni De Rosis olive oil 4
Padron peppers, fleur de sel 5
Nduja and potato fritters, smoked cheese, buttermilk 5.5
Pickled Boquerones from Cantabrico sea, Amalfi lemon 7

Our Tapas and the Jospier

By using natural charcoal we obtain balanced flavours and perfect textures and juiciness. At Twist you can enjoy an amazing selection of authentic to contemporary Mediterranean dishes perfectly combined with Peruvian, Asian and Japanese ingredients. All moisture and original flavours are not only retained, but further enhanced with a unique smoky accented aroma.

Fish

Japanese sea scallops, Mazara del Vallo red prawns, pickled cucumbers, yuzu, liquorice 13
Warm octopus, black garlic, cauliflower, aji limo, txistorra sausage 13
Yellowfin Tuna tartar, yuzu, togarashi spiced yogurt 12.5
Line caught wild sea bass, braised fennel, miso, bergamot, crispy leek 13.5

Meat

Confit free range pig cheeks, Pedro Ximenez, mash potato, kumquat 13
40 Day dry aged grass fed Chateaubriand carpaccio, smoked sheep ricotta, Bronte pistachio, ponzu and yuzu 13
Wiltshire lamb chops, smoked aubergine caviar, sheep yogurt 12.5
Blackmore farm wagyu bavette, wild mushrooms Duxelles, cabbage leaves 14.8

Vegetables

Fried courgette flowers filled with ricotta, mint, Amalfi lemon, honey 12
Quinoa, minted vegetables, Babaganoush, cashew nuts, avocado yogurt 9.5
Handmade gnocchi filled with Périgord truffle, panna acida, Barolo reduction, hazelnuts, porcini dust 12.5
Crispy talo corn tortillas, burrata, datterini tomatoes, basil emulsion 12



Food allergies and intolerances

Before ordering please speak to our staff about your requirements

Please note that a discretionary 12.5% service charge will be added to your bill

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Charcuterie and Cheeses

Selection of Artisanal charcuterie 	18/24
We use sustainably sourced and organic produce - a true taste of nature	
Chef's selection of cheeses (any 3 from the list below) served with chutney and artisan biscuits	17
Manchego sheep, semi soft, pasteurised	7
Petite Comté Aoc cow, semi hard, unpasteurised	8
Tosi hand crafted creamy gorgonzola cow, blue cheese, pasteurised	7
Baron Bigod cow, soft, unpasteurised	7

Butcher

We source the best sustainable meat from committed UK farmers, sticking to our philosophy that great food comes from top quality raw material (Please allow 25-40 minutes especially in busy time)

Josper-Bone for two (aged 35 days)	market price
Cut to order, minimum 1 Kg, topped with our own home-made dressing served with rosemary roasted potato wedges	
Sauces: Bourbon Peppercorn, Bearnaise or Moutarde de Meaux Pommery	

Side Dishes

Crispy sweet potato, sour cream, chives, paprika	5
Bruxelles sprouts, almonds, Caesar, parmesan	5.5
Josperised hispi cabbage, garlic and chilli	5
Roasted San Marzano tomatoes, Tropea onions, capers, salted ricotta	5

Desserts

Berry and white almond chocolate crumble, Amalfi lemon sorbet, cardamon	8
Flan-creme-caramel, salted popcorn flakes, Amazonian cashew nut ice cream	7.5
Lightly salted Araguani chocolate delice, mango sorbet	7.5
Chef's selection of cheeses (ask waiter)	17
Selection of artisan ice cream and sorbet	3 (per scoop)

