

TWIST

Aperitif

Negroni sbagliato / Autumn twister / 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

Potato and Taleggio Baita DOP frites, pear aioli 5

Pickled Boquerones from Cantabrico sea, Amalfi lemon 7

Our Tapas and the Josper

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 12.5

Yellowfin Tuna tartar, yuzu, togarashi spiced yogurt 12

Line caught wild sea bass, San Marzano tomato, miso, bergamot, crispy leek 13

Meat

Confit free range pig cheeks, Sichuan pepper, 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

Grass fed beef bavette, wild mushrooms, aged parmigiano, truffle essence 13.5

Vegetables

Fried courgette flowers filled with ricotta, mint, Amalfi lemon, honey 11.5

Wild grain, Babaganoush, cashew nuts, smoked goat's cheese crumble 9.5

Handmade tortelli filled with Périgord truffle, panna acida, Barolo reduction, hazelnuts, porcini dust 12.5

Heritage beetroot, burrata, green apple, almonds, sorrel 11.5



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
Wye Valley asparagus, Caesar, parmesan, smoked almonds	6.5
Josperised hispi cabbage, garlic and chilli	5
Spinach, aromatic butter and quinoa	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
Lightly salted Araguani chocolate delice, mango sorbet	7
Chef's selection of cheeses (ask waiter)	17
Selection of artisan ice cream and sorbet	2.9 (per scoop)

