

# 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  
Black ink gnocchi, langoustine cream, hand picked Devon Crab 12

## Meat

Caramelised free range pork belly, Sichuan pepper mashed 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

Julián Martín "Iberico de Bellota" Gran Reserva 40 months 50gr 24  
Acorn fed iberian black pig, one of the finest hams in the world

Selection of Artisanal charcuterie  26  
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 chilli jam 17  
Manchego | sheep, semi soft, pasteurised 7  
Petite Comté Aoc | cow, semi hard, unpasteurised 8  
Verde di Montegalda Bio | goat and sheep, 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  
Mashed potato 4.6  
Josperised hispi cabbage, garlic and chilli 5  
Spinach, sesame miso dressing, 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  
Araguani chocolate delice, crushed Bronte pistachio, wild berry sorbet 7  
Chef's selection of cheeses (ask waiter) 17  
Selection of artisan ice cream and sorbet 2.5 (per scoop)

