

# TWIST

## 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 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, quinoa crusted foie gras de canard, Pedro Ximenez, macadamia nuts	13
Warm octopus, Jersey Royals potato, water buffalo yogurt, pickled red onion, aji limo, samphire	12
Yellowfin Tuna tartar, yuzu, togarashi spiced yogurt	11
Black ink gnocchi, langoustine cream, hand picked Devon Crab, Taleggio D.O.P	12

## Meat

Bio egg 65 °, 36 months aged brown cow parmigiano, smoked chicken, iberian pancetta	12
40 Day dry aged grass fed Chateaubriand carpaccio, smoked sheep ricotta, Bronte pistachio, ponzu and yuzu	13
Cumbrian lamb chops, coco beans, kale, sheep yogurt	11.5
Dry aged skirt steak, wild mushrooms, truffle essence	13.5

## Vegetables

Fried courgette flowers filled with ricotta, mint, Amalfi lemon, honey	10.5
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
Stracciatella, Wye valley asparagus, baby plum tomato, pumpkin seeds, honeydew gazpacho	11



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

# TWIST

## Charcuterie and Cheeses

5J Cinco Jotas Jamon "Iberico de Bellota" Gran Reserva 36 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  
Nero fumé | cow, blue cheese, pasteurised 7  
Selles-sur-Cher Jacquin | goat, soft, unpasteurised 8  
Roccagelsa caciotta | buffalo, soft, pasteurised 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

Sweet potato, parmesan, truffle's essence, sour cream, chives 5.5  
Baby mix leaves, citrus vinaigrette 4.6  
Hispi cabbage, garlic and chilli 4.6  
Spinach, sesame miso dressing, quinoa 4.6

## Desserts

Berry and white almond chocolate crumble, Amalfi lemon sorbet, cardamon 8  
Saffron pannacotta, 3 years barrel aged balsamic, Andoa chocolate 7  
Fleur de sel, Martini chocolate tart, raspberry sorbet 7  
Chef's selection of cheeses (ask waiter) 17  
Selection of artisan ice cream and sorbet 2.5 (per scoop)



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