

TWIN OAKS



Oysters

Natural or Tempura, pickled seaweed & melon, 3 each (3)(8)

STARTERS

Irish Beef Bresola, pickled mushrooms, truffle aioli, shaved Hegarty's cheddar 9 (4)(7)(5)

Pea & Mint Soup, Ham Hock, Black Pudding Crumbs 7 (2)(7)

Arancini of the week, please ask your server 9 (2)(7)(4)

Foie Gras Parfait, Pineapple salsa, ginger bread crumbs & toast 12 (2)(7)(4)

Goats Cheese Bonbons, beetroot caramel, candied walnuts, micro greens 8.50 (2)(7)(4)(10)

Chilli & Lemon prawns, white wine, cherry tomatoes, lemon & herb butter sauce 13.50

Scotch Egg, spicy chorizo & hollandaise 10 (2)(7)(4)

MAINS

Sirloin of Beef, spinach puree, crispy onion mash, slow braised blade of beef, red wine jus 28 (2)(7)(1)

Fish of the Day, cauliflower puree, roast hazelnuts, roasted cauliflower, lemon shrimp & herb sauce 25 (3)(10)(7)

Butternut squash Linguini, sage & burnt butter, pok choi, aged parmesan 21 (2)(7)(4)

Rump of lamb, ratatouille, braised lamb stick & pepper couli 26 (2)(7)

Chicken Supreme, forest mushrooms, crispy chicken wing, carrot puree, scotch egg, braised gem, port jus 24 (2)(7)(4)(1)

SIDES 4.50 each

Truffle & Parmesan Chips

Gnocchi & fresh herbs (2)(7)(4)

Tomato & cucumber salad

Chive Mashed potatoes (7)

Allergens:(1) celery (2) gluten - wheat (3) crustaceans (4) eggs (5) fish (6) lupin (7) milk (8) molluscs (9) mustard (10) nuts (11) peanuts (12) sesame seeds (13) soybeans (14) sulphites (15) gluten - oats

100% of tips go directly to all staff