



# TWIN OAKS

Restaurant, Bar & Terrace

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DINNER MENU

# TWIN OAKS



## STARTERS

**Soup of the day** 6.5  
served with Guinness and treacle bread & butter

**Seafood chowder** 8.5  
homemade chowder with smoked & fresh fish served with Guinness and treacle bread & butter (7)

**Buffalo cauliflower bites** 8  
sweet chilli mayo, semseame & tomato curry relish (2)(7)(9)(12)

**Pork belly bites** 8  
with fire honey dressing, sesame seeds and chipotle mayo (7) (9)(12)

**Scotch egg** 9  
Irish pork, black pudding served with spicy chorizo jam (2)(4)(7)

**Parmesan crumb vegetable steak** 9  
aubergine, carrot, mixed veg, homemade tomato curry relish (2)(4)(7)

**Homemade winter root gnocchi**  
10.5 starter | 19 main  
butternut squash & toasted nuts topped with pecorino cheese (2)(4)(7)

**Gambas on toast** 12.5  
wild garlic butter done in old bay sauce & confit tomatoes (7)(2)

**Chicken wings**  
**Small for 8 | Large for 12.5**  
soy glazed with chili coriander & blue cheese sauce OR buffalo glazed with blue cheese sauce (7)(9)

## MAINS

**Twin Oaks beef burger & chips** 17.5  
chuck and brisket burger patty, Dubliner cheese, tomato, gherkins, pickled red onions, baby gem lettuce, onion ring & home made burger sauce (2)(4)(7)(9)

**Fish & Chips** 19.5  
freshly battered fish of the day served with chips, pea purée, salad and tartar sauce (2)(5)

**Roasted cauliflower wedges in chive pesto jus** 21.5  
cauliflower wedges marinated overnight in a garlic, lemon, rosemary, thyme & white wine reduction. Served with tenderstem broccoli, green beans & kale

**Pot of mussels from Roaring Water Bay, Cork** 23  
white wine garlic cream sauce, chips & sourdough(5)(7)

**Chargrilled chicken kiev** 23.5  
with mushroom sauce, gratin potato, tender stem broccoli(7)

**Monkfish & chorizo pasta** 23  
monkfish cheeks, chorizo, basil pesto, wild asparagus, white wine & fresh parmesan(2)(4)(5)(7)

**Grilled collar of pork** 25  
roast baby potato, sauteed medley of seasonal veg, apple chutney, red wine jus & crispy tobacco onions(7)

**Pan fried fillet of sea trout** 25  
crushed potato, wild Irish kale, sundried tomato, black olive and charred caramelised lemon (5)(12)

**Tender 5 hour slow braised lamb shank** 26  
creamy champ mash, sauteed medley of seasonal veg, rosemary jus(7)

**Pan seared breast of duck** 26  
fondant potato, red cabbage confit, rosemary orange jus(7)

**10 oz sirloin steak** 32  
served with 3 onion rings, salad, chips on side, peppercorn sauce or garlic butter (2)(7)

## SIDES 4.50 each

**Side salad** green leaf, cherry tomatoes & pickled onion

**Potato selection** one of: Gratin potato, Crushed potato (sundried tomatoes, black olives), Fondant potato, creamy champ potato, chips

**Medley of fresh veg** green beans, tender stem broccoli, wild asparagus

**Allergens:**(1) celery (2) gluten - wheat (3) crustaceans (4) eggs (5) 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