

LIGHT BITES

Small, tasty & freshly made

FRESHLY PREPARED SOUP OF THE MOMENT Served with homemade brown bread (1,7)	€5.00
WILD ATLANTIC CRAB & CORN CHOWDER In a Pinot Grigio & cream voluté served with homemade brown bread	€8.50
FINGER LICKIN' WINGS - CHOICE OF Hot & Spicy served with a blue cheese dip (7) Sweet & Sticky served with mango chilli & natural yogurt dip (6)	€7.50
HOMEMADE DUCK SPRING ROLL Wrapped in a cos lettuce with a soya & hoisin sauce (3,6,11)	€8.00
CLASSIC BRUSCHETTA Warm cherry tomatoes & beef mozzarella on a sourdough Ciabatta (1,3,7)	€7.50
MUSSELS, POTATO & GARLIC HOT POT Cooked in a white wine & garlic veloute (3,4)	€7.50
SALMON & DILL FISHCAKE In an panko crust with a lemon & basil mayonnaise (1,4)	€8.00
WILD ATLANTIC SEAWEED BLACK PUDDING SALAD Warm black pudding & feta cheese salad (1,3,7)	€9.00
CLASSIC CAESAR SALAD Baby gem lettuce, bacon lardons, cream garlic dressing, croutons & aged parmesan shavings (1,3) add Chicken or Smoked Mackerel Main Course with Chicken or Smoked Mackerel	€6.50 €7.50 €13.50

MAIN EVENT

Cooked to order, fresh, local produce

SWEET CHILLI CHICKEN & CHORIZO PASTA Smothered in a garlic chilli cream & topped with a toasted garlic ciabatta (1,6,7)	€16.50
TWIN TREES SUPREME OF CHICKEN With a sage & onion stuffing, honey roasted vegetables, champ potato & house gravy (1,7)	€16.50
TWIN TREES CLASSIC BURGER 8oz beef burger topped with cheese, bacon & balsamic onions, beef tomato, lettuce & homemade tomato relish (1,3,7,12)	€15.00
CASHEL BLUE CHEESE BURGER 8oz beef burger topped with Cashel blue cheese, balsamic onions, cos lettuce & beef tomato (1,3,7,12)	€15.50
CAJUN CHICKEN BURGER Served with red onions, cos lettuce, tomato & mango mayo (1,3,7,12)	€15.00
<i>Burgers served with gluten free bun, home cooked fries, topped with an onion ring</i>	
TWIN TREES STEAK-SANDWICH Dry-aged 6oz sirloin steak served on a rustic sourdough baguette with garlic mayo, sauteed onions & mushrooms, fries & crispy onion ring (1,3)	€16.90
MCHALE'S GRASS FED 10OZ SIRLOIN STEAK Served with shallot onions & whole mushrooms with a choice of house wedges, fries or baby boiled potatoes, topped with onion ring - garlic butter or creamy peppercorn sauce (7)	€25.50
TEMPURA OF FISH Our daily fresh fish cooked in a light gluten free batter, fries, cucumber & celery coleslaw & house tartar sauce (3,4)	€15.50
TERIYAKI SALMON Served with oriental vegetables & wok fried noodles (4,6)	€16.90
OVEN BAKED COD Topped with chorizo & vine tomatoes on a bed of crushed garlic potatoes & topped with a poached egg (4,7)	€17.50
OVEN ROASTED ORGANIC SALMON Wrapped in Parma ham & asparagus spears with crushed roast potatoes (4,7)	€17.50
FISHERMAN'S PLATTER Enjoy a selection of locally sourced seafood platter (2,3,4)	€24.00
VEGETARIAN TAGLIATELLE Served with cherry tomatoes, green beans, spinach & fennel in a lemongrass & ginger cream (1,7)	€16.00
TWIN TREES CHEF'S SPECIAL	

PIZZA

Authentic, original, homemade

MARGARITA Homemade tomato sauce, mozzarella & oregano (1,7)	€13.00
BUFFALO Buffalo mozzarella, beef tomato, red onion, spinach leaves (1,7)	€14.00
LA FORZA Grilled breast of chicken in a chilli sauce, vine tomatoes, onions, peppers, topped with rosemary & served with a garlic dip (1,7)	€14.00
SALOME AFFUMICATO Oak smoked salmon, red onion, vine tomatoes, baby capers topped with spinach leaves (1,3,7)	€14.50
UMORE DE CLIENTELE Create your own pizza with 3 toppings of your choice Extra toppings €1.00 each	€14.00

SWEET FINISH

CHOCOLATE & HAZELNUT MUD PIE Served with a raspberry coulis & vanilla ice-cream (1,3,7,8)	€6.50
TWIN TREES FRUITY ETON MESS Crushed meringue with wild berries & vanilla ice-cream (3,7)	€6.50
HOMEMADE WARM APPLE CRUMBLE Served with vanilla ice-cream (1,3,7)	€6.50
PASSION FRUIT MOUSSE Layered with a homemade shortcrust biscuit, served with Chantilly cream (1,3,7)	€6.50
GLUTEN FREE CHOCOLATE BROWNIE Warm chocolate cake with whipped Chantilly cream (3,7)	€6.50
SELECTION OF ICE CREAM Served in a chocolate wafer nest with Chantilly cream (1,3,7)	€6.50

ALLERGENS

1. Cereal	8. Nuts
2. Crustaceans	9. Celery
3. Egg	10. Mustard
4. Fish	11. Sesame
5. Peanut	12. Sulphur Dioxide
6. Soy	13. Lupine
7. Milk	14. Molluscs