

LIGHT BITES Small, tasty & freshly made

**TWIN TREES CHEF'S SPECIAL** 

	_
FRESHLY PREPARED SOUP OF THE MOMENT Served with homemade brown bread (1,7)	€5.00
WILD ATLANTIC CHOWDER Selection of seafood in a Pinot Grigio & cream voluté served with homemade brown bread (2,4,7)	€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
<b>CLASSIC BRUSCHETTA</b> Warm cherry tomatoes & beef mozzarella on a sourdough Ciabatta (1,3,7)	€8.00
MUSSELS, POTATO & GARLIC HOT POT Cooked in a white wine & garlic veloute (3,4)	€8.00
SALMON & DILL FISHCAKE In an panko crust with a lemon & basil mayonnaise (1,4)	€8.50
WILD ATLANTIC SEAWEED BLACK PUDDING SALAD Warm black pudding & feta cheese salad (1,3,7)	€9.50
CLASSIC CAESAR SALAD Baby gem lettuce, bacon lardons, cream garlic dressing, croutons & aged parmesan shavings (1,3) Main Course with Chicken or Smoked Mackerel	<b>€7.50</b> €8.00 €14.50
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)	€17.00
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 (1,3.7,12)	€16.00
<b>CASHEL BLUE CHEESE BURGER</b> 8oz beef burger topped with Cashel blue cheese, balsamic onions, cos lettuce & beef tomato (1,3.7,12)	€16.50
<b>CAJUN CHICKEN CIABATTA</b> Served with balsamic onions, tomato and cos lettuce (1,3.7,12)	€16.00
Burgers served with a brioche bun (gluten free options available) home cooked fries, topped with an onion ring	
TWIN TREES STEAK-SANDWICH Dry-aged 6oz sirloin steak served on a rustic baguette with garlic mayo, sauteed onions & mushrooms, fries & crispy onion ring (1,3)	€17.90
MCHALE'S GRASS FED 100Z SIRLOIN STEAK Served with sauteed onions & mushrooms with a choice of house wedges, fries or baby boiled potatoes, topped with onion ring - garlic butter or creamy peppercorn sauce (7)	€27.50
<b>TEMPURA OF FISH</b> Our daily fresh fish cooked in a light gluten free batter, fries, cucumber & celery coleslaw & house tartar sauce (3,4)	€15.90
<b>TERIYAKI SALMON</b> Served with oriental vegetables & wok fried noodles (4,6)	€17.50
OVEN BAKED COD Topped with chorizo & vine tomatoes on a bed of crushed garlic potatoes (4	<b>€18.90</b>
<b>OVEN ROASTED ORGANIC SALMON</b> On a bed of asparagus spears with fondant potatoes (4,7)	€18.90
<b>FISHERMAN'S PLATTER</b> Enjoy a selection of locally sourced seafood platter (2,3,4)	€25.00
VEGETARIAN TAGLIATELLE Served with cherry tomatoes, green beans, spinach & fennel in a	€16.90

PIZZA Authentic, original, homemade All Pizzas served with skinny fries MARGARITA €14.50 Homemade tomato sauce, mozzarella & oregano (1,7) BOLOGNESE PIZZA €15.00 Minced steak in a house tomato sauce, topped with mozzarella balls & spinach (1,7) **BUFFALO** €15.00 Buffalo mozzarella, beef tomato, red onion, spinach leaves (1,7) LA FORZA €15.00 Grilled breast of chicken in a chilli sauce, vine tomatoes, onions, peppers, topped with rosemary & served with a garlic dip (1,7) SALOME AFFUMICATO €15.50 Oak smoked salmon, red onion, vine tomatoes, baby capers topped with spinach leaves (1,3,7) UMORE DE CLIENTELE €15.00 Create your own pizza with 3 toppings of your choice Extra toppings €1.00 each SWEET FINISH **BAILEYS LIQUEUR** €6.50 CHEESECAKE Drizzled with Baileys Cream & topped with vanilla ice cream (1,3,7,8) TWIN TREES FRUITY ETON €6.50 **MESS** Crushed meringue with wild berries & vanilla ice-cream (3,7) HOMEMADE WARM APPLE €6.50 CRUMBLE Served with vanilla ice-cream (1,3,7) PASSION FRUIT MOUSSE €6.50 Layered with a homemade shortcrust biscuit, served with Chantilly cream (1,3,7) €6.50 CHOCOLATE BROWNIE Topped with wild berries and vanilla ice cream (3,7) SELECTION OF ICE CREAM €6.50

Served in a chocolate wafer next with Chantilly cream (1,3,7)

