

Welcome to Twist Connubio, where our passion comes to life. Our dedication to sustainability drives us to carefully select ingredients from ethically driven farmers and producers. With a love for wine nurtured over three decades, we take pride in finding the perfect harmony between each dish and its accompanying glass. Our culinary approach is to elevate the finest ingredients with modern cooking techniques, resulting in unforgettable flavors. At Twist, we believe that sharing our passion with you is the essence of our craft. Enjoy this exquisite journey of taste and discovery.

Nibbles

Nocellara green olives £5

Homemade bread: sourdough baguette, focaccia, Chia seed crackers, butter with seaweed V-VG £10

Jamon croquettes (2/3) £8/£12

Pan Y Tomate V-VG-DF £5 (2 slices of bread per portion)

Looks like a courgette flower V £9

Edamame (Soya beans) V-VG-GF-DF £6

Charcuterie and cheese

Charcuterie selection DF £17

3-5 Cheese selection V £17-£22

Bellota jamon (Considered one of the best ham in the world) DF 50gr £29

Sharing dishes *(We suggest 2-3 dishes pp)*

Padron peppers, fleur de sel, sherry vinegar V-VG-GF-DF £9

Marinated white Anchovies, caramelized onions and peppers on Brioche toast £9

Burrata, red chicory, beetroot and cherries in yuzu dressing V-GF £14

Oyster mushrooms, soya, stracciatella, sesame oil, chilli sphere V-GF £15

Japanese Aubergine (with Miso and dashi), furikake, Belper Knolle cheese V-GF £15

Baked Bone marrow, parsley, black Arenkha caviar DF £14

Tuna tartare, Melon marinated on Dashi and stracciatella cheese GF £18

Miso glazed Salmon filet with roasted Pak-choi (140gr) GF-DF £18

King Prawns tempura with Padron Pepper's Mayo DF £21

Sheep ricotta Gnocchi with green Beans pesto and cheese £14

Agnolotti del "Plin" (beef and pork meat) with ox cheek reductions £18

Slow braised Ox cheek, "Rosti" potatoes and red wine reductions £25

Slow braised Lamb (Ntaba), aromatic spices and fusion Twist £26

Roasted Pumpkin, Shallot and Chicory V-GF £14

From Charcoal grill

Octopus tentacle, roasted Romero peppers (90gr) GF-DF £23

Grilled Romaine salad, walnut, dried capers, crunchy rice, yuzu dressing V-GF-DF £12

Braised Iberico bellota Pluma and bottarga DF-GF 100gr/£18

36 days aged Surrey Sirloin steak (300gr) GF-DF £48

48 days Dry aged "Rubia Gallega" T-bone GF-DF £12/100gr (min 1kg, please ask for sizes available)

Peppercorn, Chimichurri, Mustard £3

Sides

Braised Hispi Cabbage V-VG £8, Patatas bravas, aioli mayonnaise V-GF-DF £8

Tenderstem Broccoli with garlic and chilli V-VG-GF-DF £8

V: Vegetarian VG: Vegan GF: Gluten free DF: Dairy free



Vegetarian menu (£38 p.p. for whole table min for 2)

All homemade bread: sourdough baguette, focaccia, Chia seed crackers, cultured butter, seaweed powder

Padron peppers, fleur de sel, sherry vinegar

Grilled Romaine salad, walnut, dried capers, crunchy rice, yuzu dressing

Burrata, red chicory, beetroot and cherries in yuzu dressing

Oyster mushrooms, soy, stracciatella, sesame oil, chilli sphere

Sheep ricotta Gnocchi with green Beans pesto and cheese

Miso, dashi marinated Japanese Aubergine, furikake, Belper Knolle cheese

Our Sommelier can suggest a wine pairing (3 glasses 125cl) £33 p.p

Twist Tasting menu (£49 p.p. for whole table min for 2)

All homemade bread: sourdough baguette, focaccia, Chia seed crackers, cultured butter, seaweed powder

Bellota jamon croquettes

Looks like a courgette flower

Padron peppers, fleur de sel, sherry vinegar

Agnolotti del "Plin" (beef and pork meat) with ox cheek reductions

Bone marrow, parsley, black Arenkha caviar

Flamed Iberico bellota pluma, bottarga (200 gr)

Tenderstem Broccoli with garlic and chilli

Our Sommelier can suggest a wine pairing (3 glasses 125cl) £39 p.p

Bellota Tasting menu (£42 p.p. for whole table min for 2)

Bellota jamon

Pan Y Tomate

Bellota Jamon croquettes

Grilled Romaine salad, walnut, dried capers, crunchy rice, yuzu dressing

Flamed Iberico bellota Pluma, bottarga (200gr)

Our Sommelier can suggest a wine pairing (2 glasses 125cl) £23 p.p

