



TWIST GLUTEN FREE SUPPER CLUB

Welcome to the Twist Gluten Free Supper Club, a dining experience dedicated to celebrating the endless possibilities of gluten free cuisine. Every dish is thoughtfully created from naturally gluten free ingredients, carefully sourced from producers who share our commitment to quality and sustainability. Our menus combine modern techniques with seasonal ingredients to deliver bold flavours, elegant textures and perfect harmony with our carefully selected wines. Whether you follow a gluten free lifestyle or simply enjoy discovering exceptional food, we invite you to join us for an evening where great taste knows no compromise.

Nibbles

Manzanilla olives (anchovies flavoured) £5

Homemade Gluten free bread: sourdough baguette, focaccia, Chia seed crackers, butter with seaweed £9

Vegetarian "Foie-Gras" with Fig Chutney and watermelon glass £12

Pan Y Tomate £5 (2 slices of gluten free bread per portion)

Looks like a courgette flower V £9

Charcuterie and cheese

Charcuterie selection £17

3-5 Cheese selection £17-£22

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

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

Padron peppers, fleur de sel, sherry vinegar £9

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

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

Oyster mushrooms, soya, stracciatella, sesame oil, chilli sphere £15

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

Baked Bone marrow, parsley, black Arenkha caviar £14

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

King Prawns tempura with Padron Pepper's Mayo £21

Sheep ricotta Gnocchi with green beans Pesto and cheese sauce £14

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

Grilled Chicken Satay style £17

Roasted Pumpkin, Shallot and Chicory £14

From Charcoal grill

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

Grilled romaine salad, walnuts, dried capers, crunchy rice and yuzu dressing £12

Braised Iberico bellota Pluma and bottarga 100gr/£18

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

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

Peppercorn, Chimichurri, Mustard £3

Sides

Braised Hispi Cabbage £8, Patatas bravas, aioli mayonnaise £8

Tenderstem Broccoli with garlic and chilli £8



Vegetarian menu (£42 p.p. for two people)

Manzanilla olives (anchovies flavoured)

Homemade Gluten free bread: sourdough baguette, focaccia, Chia seed crackers, butter with seaweed

Vegetarian "Foie-Gras" with Fig Chutney and watermelon glass

Burrata, red chicory, beetroot and cherries in yuzu dressing

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

Gluten free Sheep ricotta Gnocchi with green beans Pesto and cheese sauce

Japanese Aubergine (with Miso and dashi), furikake, Belper Knolle cheese

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

Homemade Gluten free bread: sourdough baguette, focaccia, Chia seed crackers, butter with seaweed

Swordfish Ceviche

Looks like a courgette flower

Padron peppers, fleur de sel, sherry vinegar

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

Bone marrow, parsley, black Arenkha caviar

Flamed Iberico bellota pluma, bottarga (200 gr)

Tenderstem Broccoli with garlic and chilli

TWIST TAPAS & WINES *Congubio*