

BONNIE'S

A la Carte Dinner

Starter

Confit Pork Cheek, Pea Cream, Migas, Black Rice Tuile (1A, 4, 11, 12, 13) €14.50

Aubergine Parmigiana, Tomato Confit, Mozzarella & Basil (1A, 4, 7, 13) €12.50

Five Layer Hummus Verrine, Harissa & Red Pepper Hummus, Golden Raisin Cous Cous, Coconut Yoghurt, Sesame Slaw, Pita Bread (1A, 2, 10, 11, 13) €14.00

Hake Croquette, Colcannon & Tomato Powder, Dill Aioli (1A, 4, 7, 8, 13) €14.50

"Heaven & Earth" Pan Fried Black Pudding, Crushed Potato & Bramley Apple, Crisp Onion (1A, 1F, 4, 13) €14.00

Today's Homemade Soup & Brown Soda Bread (1A, 1F, 4) 7.50
(SOUP ALLERGENS ACCESSIBLE FROM SERVER)

Main Course

Roast Chicken Supreme, Mascarpone, N'duja Crumble, Confit Violetta Potato (1A, 1F, 4, 13) €28.00

Daube of Beef, Confit Garlic Mash, Glazed Carrot, Button Mushroom & Lardons (4, 10, 12, 13) €32.00

Grilled Fillet of Hake, Spinach Gnocchi, Tomato, Red Pepper, Harissa & Pinenut (1A, 4, 8, 10, 13) €28.00

Paccheri, Tomato Sauce, Fried Aubergine, Scamorza & Ricotta Cheese (1A, 4, 10, 13) €23.00

Tagliatelle with Romanesco Cauliflower, Almonds, Lemon & Capers (1A, 3A, 10, 13) €23.00

Grill

Chargrilled Pork Rack Chop, Crushed Baby Potato, Chimichurri, Apple Puree (12, 13) €32.00

Chargrilled 280g/10oz Striploin (4, 12, 13) €42.00

225g/8oz Irish Beef Fillet (4, 12, 13) €44.00

(All Steaks Served with Flat Cap Mushroom, Fine Beans, Hand Cut Chips & Pepper Sauce or Cafe De Paris Butter)

Sides

Pan Roast Rosemary & Balsamic Baby Potatoes (13) €5.50

Cashew, Sesame, Maple Glazed Greens (3C, 10, 11) €6.50

Crispy Onion, Sriracha Mayo, Parmesan Fries (1A, 4, 7) €6.50

Hand Cut Fries €6.00

Glasson House Salad (13) €6.00

Mashed Potatoes (4) €5.50

1.Gluten(A-Wheat,B-Spelt,C-Khorsan,D-Rye,E-Barley,F-Oat)2.Peanuts,3.Nuts(A-Almonds,B-Hazelnuts,C-Cashews,D-Pecans,E-Brazil,F-Pistachio,G-Macadamia, H-Walnut,4-Milk,5-Crustaceans(A-Crab,B-Lobster,C-Crayfish,D-Shrimp),6:Mollusc,7:Egg,8:Fish,9:Celery,10:Soya,11:SesameSeeds,12-Mustard, 13-SulphurDioxide&Sulphites,14Lupin

Customer: All produces/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the above table out lining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries/ All our beef is of Irish Origin.

BONNIE'S
RESTAURANT