

# BONNIE'S

## Lunch A la Carte Menu

### Snacks & Sharing

Today's Homemade Soup & Brown Soda Bread (1A,1F,4) €7.50

(Soup Allergens Accessible From Server)

Nachos, Guacamole, Tomato, Jalapenos, Sour Cream, Cheese, Mozzarella (4,13) €12.50

Spicy Chicken Wings, Celery, Blue Cheese Dip (4,9,12,13) €14.50

Prawn Tempura, Sriracha Mayo (1A,5D,7,12,13) €15.50

Crisp Ham Hock Croquette, Pickles, Apple Puree (1A,4,7,12,13) €15.00

### Salads

Caesar Salad, Gem Lettuce, Croutons, Smoked Bacon, Parmesan (1A,4,7,8,9,12) €17.50

Pickled Veggie Salad, Shaved Fennel, Cous Cous, Golden Raisin, Toasted Seeds, Poached

Pear, Spinach, Beets & Carrot (1A,11,12,13) €16.00

Add Chargrilled Chicken €4.50 Add Prawns (5D) €8.00

### Boards

Charcuterie Board: Cured Meats, Olives, Basil Pesto, Hummus, Breadsticks & Sourdough  
(1A,4,10,11) €18.50

Cheese Board: Kylemore Kilnalahan Reserve, Hegarty's Ballinvarrig Cheddar, Ballylisk Single  
Rose Brie, Cashel Blue Mature Organic, Grapes, Fig Chutney, Pane Carasau & Crackers  
(1A 3A,3B,3D,12,13) €17.50

Antipasti Board: Marinated & Pickled Vegetables, Humus, Olives, Pecans, Fruit, Crackers &  
Breadsticks (1A,3A,3B,3D,12,13) €17.50

**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&Suphites,14:Lupin**

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.

Please note: A discretionary service charge of 12.5% will be applied to the bill for groups of six or more

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### Sandwiches

Smoked Salmon on Homemade Brown Soda Bread, Fine Capers, Red Onion & Rocket (1A,1F,4,8) €15.50

Grilled Mossfield Cheese & Baked Ham on Sourdough (1A,4) €14.50

Mushroom Rubeen Sandwich, Vegetable Pickles, Emmental Cheese (1A,4,12,13) €16.50

### Plates

Tempura Hake, Minted Pea Puree, Tartare Sauce, Hand Cut Fries (1A,4,7,8,13) €22.50

Chargrilled 225g/8oz Irish Striploin, Hand Cut Fries & Pepper Sauce (4,13) €36.50

Chargrilled Beef Burger, Crisp Bacon, Vintage Cheddar, Tomato, Pickles, Hand Cut Fries (1A,4,7,12,13)  
€19.50

Buttermilk Cajun Chicken Burger, Bacon, Avocado, Chipotle Mayo, Hand Cut Fries (1A,4,7,12,13) €18.50

Spinach Gnocchi, Tomato Sauce, Cream & Parmesan Crisps (1A,4,10,13) €19.50

### On The Side

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

Hand Cut Fries €6.00

Glasson House Salad (11,12,13) €6.00

Garlic Sourdough Bread (1A,4) €5.00

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