

BONNIE'S

Ala Carte Dinner

Starter

Braised Beef Cheek, Parsnip Maple Puree, Parsley Salsa & Caraway Tuile (1A,4,12,13) €16.50

House Made Ricotta Croquette with Quinoa, Panzanella Dressing & Mixed Herb Salad (1a,4,7,12,13) €14.50

Five Layer Hummus Verrine, Harissa & Red Pepper Hummus, Golden Raisin Cous Cous, Coconut Yoghurt, Sesame Slaw, Pita Bread (1A, 2, 10, 11, 13) €15.00

Smoked Salmon with Avocado, Cucumber & Sweet Potato, Celeriac Salad, Brioche (1a,4,7,8,9,12,13) €16.50

Lamb Samosa with Beluga Lentils, Peas, Pickled Carrots & Miso Sour Cream (1a,4, 7,10,12,13) €15.50

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

(PLEASE ASK YOUR SERVER FOR ALLERGENS)

Main Course

Chicken Supreme, Jerusalem Artichoke, Chorizo Jam, & Tenderstem Broccoli (3,4,10) €28.00

Daube of Beef, Confit Garlic Mash, Glazed Carrot, Button Mushroom & Lardons (4, 10, 12, 13) €34.00

Panfried Hake, Spinach Velouté, Grilled Fennel, Orange & Hazelnut Crumble (3a,3h, 4, 8) €28.00

John Stone Beef Burger, Caramelized Red Onion Chutney, Blue Cheese, Pickled Courgettes, Coral Lettuce, Brioche Bun (1a,4,7,8,12,13) €22.50

Grilled Pork Belly, Red Pepper Harissa, Thyme Jus, Onion & Apple Chutney (13) €32.00

Tagliatelle Roasted Tomato Sauce, Fresh Basil Pesto, Kalamata Olives, Asparagus (1A,4,7,10,13) €25.00

Chargrilled 28 Day Dry Aged John Stone 9oz/255g Striploin, Marinated Tomatoes, Triple Cooked Fries.

Peppercorn Sauce, Café de Paris, Caramelised Onion (4) €45.00

Sides

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

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

Crispy Onion, Chipotle Mayo, Parmesan Fries (4) €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-Khorasan, D-Rye, E-Barley, F-Oats)/2 Peanuts/3 Nuts (A-Almonds, B-Hayelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut/4 Milk/5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp)/6 Mollusc/7 Eggs/8 Fish/9 Celery/10 Soya/11 Sesame seeds/ 12 Mustard/13 Sulphur Dioxide & Sulphites/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.

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RESTAURANT