

# BONNIE'S

## Ala Carte

### Starter

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

Pea & Courgette Arancini, Quinoa, Panzanella & 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

Grilled Chicken Supreme, Celeriac Puree, Chorizo Jam, Broccoli & Chicken Gravy (3,4,10) €28.00

Pan Seared Hake, Leek Veloute, Apple, Celeriac, Chilli Oil & Pickled Kohl Rabi (4,8,13) €28.00

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

Chargrilled Pork Belly, Baby Gem, Red Pepper Harissa, Onion Tuile, Thyme Jus (1A,7,13) €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

Choice of Peppercorn Sauce, Café de Paris or Caramelized 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