

BONNIE'S

Dessert Menu

Chocolate Crème Brulée, Sea Salt, Extra Virgin Olive Oil
and Shortbread (1A,4,7) €9.75

Warm Apricot & Almond Tartlet, Killowen Yogurt Gelato
(1A,3A,4,7,13) €9.75

Warm Sticky Toffee Pudding, Mandarin Sorbet, Dulce de
Leche (1A,4,7) €9.75

Strawberry Cheesecake with Marinated Strawberries and
Balsamic (1A, 4, 13) €9.75

Vanilla Ice Cream Sundae, Honeycomb, Toasted Pecans
& Caramel Sauce (3D,4,7) €9.75

Cheese Board €14.50
(1A, 3A, 3B,3H,4,11,12,13)

Kylemore Kilnalahan Reserve Parmesan Style

Hegarty's Ballinvarrig Cheddar

Ballylisk Single Rose Brie

Grapes, Fig Chutney, Pane Carasau & Crackers.

ALLERGENS: 1:Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 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: Eggs, 8: Fish, 9: Celery, 10: Soya, 11: Sesame Seeds, 12: Mustard, 13: Sulphur dioxide & Sulphites, 14: Lupin

CUSTOMERS: All products/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 table above outlining the direct allergens used in our products/dishes.