

# BONNIE'S

RESTAURANT

## A LA CARTE MENU

### STARTER

Five Layer Hummus Verrine, Harissa Hummus, Red Pepper Hummus, Couscous,  
Coconut Yogurt & Sesame Peanut Slaw, Pita Bread (1A, 2, 11, 13) 12.50

Crisp Ham Hock Croquette, Kohl Rabi, Apple Puree (1A, 4, 7, 12, 13) 12.50

Sauteed Wild Mushroom, Toasted Brioche, Mascarpone & Garlic Confit Cream (1A, 4, 7, 13) 14.00

Prawn Tempura, Baby Gem, Siracha Mayo, Charred Pineapple Salsa (1A, 5D, 7, 11, 12, 13) 14.50

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

(SOUP ALLERGENS ACCESSIBLE FROM SERVER)

### MAIN COURSE

Lemon & Rosemary Grilled Chicken Supreme, Bean, Parmentier Potato, 'Nduja, Broccolini (1a,4) 26.50

Spinach & Ricotta Caramelized, Sage, Rosemary & Vine Tomato, Parmesan (1A,4,7,13) 22.00

Wild Mushroom & Sage Potato Gnocchi, Cauliflower, Cashew & Soy Cream (1A, 3C, 10, 13) 22.00

Grilled Fillet Of Stone Bass, Orzo Puttanesca, Kalamata Olives, Buttermilk Anchovies (1A, 4, 8, 12, 13) 27.00

Guinness & Treacle Braised Beef Short Rib, Confit Carrot, Parsnip Mash.(4, 12, 13) 30.00

### GRILL

Chargrilled Pork Rack Chop, Smashed Cannellini Bean, Lardons, Olive Tapenade, Apple (12, 13) 32.00

Chargrilled 280g/10oz Striploin (1A, 4) 36.00

225g/8oz Irish Beef Fillet (4, 12,13) 39.00

Chargrilled 280g/10oz Striploin (1A, 4) 36.00

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

### SIDE

Pan Roast Rosemary & Balsamic Baby Potatoes (13) 4.50

Cashew, Sesame, Maple Glazed Greens (3C, 10, 11) 5.95

Crispy Onion, Sriracha Mayo, Parmesan Fries (4) 5.95

Hand Cut Chips 4.95

Glasson House Salad (7, 12, 13) 4.95

Mashed Potatoes (4) 4.95

**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: Sesame Seeds, 12-Mustard, 13-Sulphur Dioxide & 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 outlining 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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