

BONNIE'S

Set Lunch Menu

Starter

Today's Homemade Soup & Brown Soda Bread (1A, 1F, 4)
(Soup Allergens Available from Server)

Five Layer Hummus Verrine, Harissa Hummus, Red Pepper Hummus, Couscous,
Coconut Yogurt & Sesame Peanut Slaw, Pita Bread (1A, 2, 10, 11, 13)

Fish Croquette, Fresh Herb Salad, Capers, Red Onion, Honey Mustard Dressing (1A, 2, 10, 11, 13)

Main Course

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

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

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

Chargrilled 225g/8oz Irish Striploin, Hand cut fries & Pepper Sauce (4,13)

Served with Seasonal Potatoes

Dessert

Raspberry & White Chocolate Cheesecake, Toasted Hazelnuts & Raspberry Compote (1A, 3B, 4, 7, 10)

Chocolate Orange Crunchy Bar, Killowen Yoghurt Sorbet (1A, 4, 7, 10)

Cashel Blue Cheese, Cooleeney Camembert, Fig & Raisin Compote, Black Grapes & Crackers (1A, 3A, 3B, 12, 13)

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-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 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.