

BONNIE'S

RESTAURANT

at Glasson Lakehouse



SNACKS & SHARING MENU

Marinated Kalamata & Green Olives with Feta Cheese €5.00

Roast Spiced Nut Mix(3a,3c,3h) €6.00

Soup of the Day (V) Brown Bread & Glenilen Butter(1a,1f,4) €7.50

Fish Croquette Mixed Herb Salad with Red Onion, Capers, Honey Lemon Dressing & Dill Aioli(1a,4,7,8,12,13)
€12.50

Glasson Spicy Chicken Wings, Blue Cheese Dip & Celery(4,7,12,13) €14.50

Bruschetta of Marinated Tomatoes, Black Olive Tapenade, Baba Ghanoush, Scamorza, Balsamic & Olive Oil
(1a,4,11, 13)(V) €14.50

Glasson Tossed Salad, Spinach & Frisee Salad, Roasted Pears, Spiced Walnuts, Pickled Red Onion, Crozier
Blue Cheese, Honey Mustard Dressing (V) (3h,4, 12,13) €16.00

Smoked Salmon Brown Soda Bread, Cucumber, Caper & Horseradish(1a,1f,4,8,12,13) €15.50

Antipasti & Charcuterie Board Cured Meats, Hegarty's Cheddar, Ballyisk Rose Brie, Fig Chutney, Olive
Tapenade, Grapes, Bread Sticks(1a,4,12,13) €22.50

SIDES

Parmesan Fries with Chipotle Mayo & Crispy Onions(1A, 4, 7,13) €6.50

Hand Cut Fries €6.00

(V) – adaptable for Vegan Option

Allergens 1: Gluten(A-Wheat, B-Spelt, C-Khorasan, 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 & 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.

Please note: A discretionary service charge of 12.5% will be applied to the bill for groups of six or more