

# BONNIE'S

RESTAURANT

*at Glasson Lakehouse*



## A LA CARTE DINNER

### STARTER

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

Hummus Verrine, Black & White Quinoa, Sundried Tomato, Roasted Aubergine, Red Peppers and Olives, with Focaccia (1a,11,13) €15.00

Pork Tacos, Homemade BBQ Sauce, Fermented Slaw, Miso Sour Cream (1a,2,4,10,11,12,13) €15.50

Panko Crumbed Portobello Mushroom, Baba Ghanoush, Crispy Onions & Frisee Salad

(1a,4,7,11,12,13) €15.50

Smoked Salmon with Avocado, Cucumber & Sweet Potato, Celeriac Salad, Brioche (1a,4,7,8,9,12,13) €16.50

Today's Homemade Soup (V), Brown Soda Bread & Glenilen Butter

(1a,1f,4) €7.50 (Please ask your server for Allergens)

### MAIN COURSE

Grilled Chicken Supreme, Celeriac Puree, Chorizo Jam, Broccoli & Chicken Jus (3,4,9,10) €28.00

Pan Seared Cod with Citrus Spaetzle, Pak Choi, Tomatoes, Fennel Soffritto and Samphire

(1a,4,7,8,10,13) €29.00

Grilled Lamb Rump, Bulghar, Carrot Puree, Sour Cherry & Bagna Cauda Sauce.(1a,4,5,8,13) €36.00

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, Artichoke (1a,4,7,10,13) €25.00

Add Grilled Chicken €6.00

Chargrilled John Stone Dry Aged 10oz Striploin Steak, Hash Brown, Tarragon Caper Aioli (7,12,13) €45.00

Chargrilled Hereford 10oz Ribeye, Hand Cut Fries, Watercress Salad & Peppercorn Sauce (4,12,13) €38.00

### 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

(V) - Adaptable for Vegan Option

**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 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: For groups of six or more, we are unable to split the check.

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