

BONNIE'S

RESTAURANT

at Glasson Lakehouse

DINNER MENU

STARTERS

Today's homemade soup & brown soda bread (SEE SERVER) (1A,1F,4) **7.50**

Prawn tempura, baby gem, charred pineapple salsa (1A,5D,7,11,12,13) **13.50**

Thyme & honey goat's cheese mousse salt baked beetroot, sesame tuille (1A,4,7,11,13) **10.50**

Cider brined grilled pork belly, apple, remoulade, braised lentils, sesame maple glaze (7,9,11,12,13) **11.50**

Heritage tomato, charred watermelon & burrata, tomato & shallot dressing (4,13) **10.50**

Ham hock terrine, fig & apricot compote, pickled cucumber, sourdough toast (1A,4,9,12,13) **10.50**

Steamed Irish mussels with preserved lemon, parsley & fennel cream, garlic bread (1A,4,6,13) **12.50**

MAINS

Rosemary & sage chicken paillard, garlic aioli, roast sweet potato & rocket salad (7,12,13) **23**

Grilled fillet of seabass, chorizo, golden raisin & saffron orzo, roast pepper dressing (1A,4,8,12,13) **24**

Black olive & sweetcorn polenta, peperonata, french beans & tapenade, olive crumb (4,7,12,13) **18.50**

Braised lamb shoulder, rosemary roast baby potatoes, mint yoghurt, salsa verde (4,9,13) **25**

Pea, mint & basil arancini, mascarpone, charred broccolini & courgette, lemon dressing (1A,4,7,12,13) **18.50**

Oven baked hake fillet, chickpea, olive & tomato cassoulet (4,8,12,13) **25**

340g/12oz Irish Rib Eye, parmesan rocket salad, hand cut fries (4,12,13) **35**

280g/10oz Irish Strip Steak, mushrooms, onions, hand cut chips & pepper sauce (4,9,10,12,13) **30**

SIDES

Baby potatoes, balsamic & olive oil (13) **4.50**

Honey mustard glazed beets & carrots (4,12) **5.50**

Parmesan fries (4) **5.50**

Hand cut fries **4.50**

Glasson house salad (7,12,13) **5**

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. Please ask our staff should you have additional queries. All our Beef is of Irish Origin.