

BONNIE'S

RESTAURANT

at Glasson Lakehouse

ALL DAY MENU

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

Charcuterie board, cured meats, olives, basil pesto, chickpea hummus,
grilled sourdough (1A, 4, 10,11) **13.50**

Cheeseboard, Crozier blue, Ballisk triple cream brie, Cavanbert, Velvet
Cloud sheep's milk cheese, fresh honeycomb, tomato, red pepper chutney
(1A, 4, 12,13) **14.50**

Heritage tomato, burrata, tomato & shallot dressing (4,12,13) **10.50**

Grilled chicken caesar salad, gem lettuce, croutons, smoked bacon,
parmesan (1A,4,7,8,9,12) **15.50**

225g/8oz Irish striploin steak, hand cut chips & pepper sauce
(4,9,10,12,13) **25.50**

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

Sustainably caught tempura cod, pea purée, tartar sauce, fries (1A,4,7,8,13)
17.50

Cheeseburger, American bacon, vintage cheddar, red onion, lettuce,
tomato & relish, hand cut chips (1A,4,7,9,12,13) **15.95**

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

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.

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