

# BONNIE'S

RESTAURANT

*at Glasson Lakehouse*

## SET LUNCH MENU

### STARTERS

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

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

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

### MAINS

8oz Striploin, pickled onions, hand cut chips & pepper sauce  
(1A,4,7,9,12,13)

Rosemary & sage chicken paillard, garlic aioli, roast sweet  
potato, rocket salad & aged parmesan (4,7,12,13)

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

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

### DESSERT

Lemon posset, raspberries & shortbread (1A,4)

Warm chocolate & pistachio brownie, salted caramel ice  
cream, chocolate sauce (1A,3F, 4,7,10)

**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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