

BONNIE'S

RESTAURANT

at Glasson Lakehouse

DINNER

Starter

Today's homemade soup & brown soda bread (soup allergens accessible from server) (1a,1f,4) **7.50**

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

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

Chicken liver parfait, fig & apricot compote, sourdough toast (1a,4,7) **11.50**

Baked & pickled beets, conference pear, mulled wine vinaigrette, toasted pecans & chickpeas (1a,7,11,13) **12.50**

Main Course

Slow braised shoulder of lamb, crushed rosemary potatoes, salsa verde, confit carrot (13) **27**

Chargrilled 280g/10oz ribeye, buttermilk fried onion, hand cut chips & pepper sauce (1a,4) **35**

Black olive & sweetcorn polenta, red pepper, spinach & chickpea , olive crumb (4,13) **20**

Grilled chicken paillard, black pudding, cannellini bean & parmesan cassoulet, charred sprouting broccoli (1A,1F,4) **24**

Grilled fillet of Seabass, chorizo, golden raisin & saffron orzo, roast pepper dressing (1a,4,8,12,13) **25**

225g/8oz Irish beef fillet, café de Paris butter, fine beans, hand cut fries (4,12,13) **37**

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.