

Starters

Chicken wings

Jameson BBQ/Buffalo, Blue cheese dip €13.50 (2,3,4,6,7)

McGettigan's Caesar salad

rosemary croutons, aged parmesan, baby gem, crispy bacon & Caesar dressing €10.00 Add Chicken €5.00 (1A,2,3,6)

Josper grilled Jumbo prawns

garlic, parsley butter & toasted ciabatta €16.00 (1A,2,3,6)

Mussels

white wine, garlic, parsley & grilled sourdough €13.95 (14,7,1A,)

Beef brisket taco

pickled shallot, jalapenos, Monterey jack cheese & sour cream €14.00(1A,3,7)

Salad of burrata

blood orange, bitter leaves, & pistachio €15.00 (9(Pistachio), 7,3,6,)

Crispy Pork belly

romesco sauce, beer pickled onions, BBQ sauce €13.00 (3,6,7)

Cheese nachos

sour cream, guacamole, salsa & jalapenos €12.50 (1,2,3,4,7) Add pulled pork € 4.00 Add braised beef brisket €5.00



Traditional fish & chips

mushy peas & tartar sauce €23.95(1A,2,3,7,12)

DXTR beef burger

smoked apple wood cheddar, brioche bun, pickles, club sauce & fries € 21.00

BBQ pulled pork burger

Buttermilk, onion rings, house slaw, baby gem & fries €18.00 (1,2,3,4,6,7)

Wild mushroom risotto

aged parmesan & tarragon €19.00 (VEGAN)

Seafood linguine

mussels, prawns, white wine, chilli, parsley €26.50 (1A,14,2,3,13,7)

½ Smoked Sriracha chicken

grilled corn, crispy potatoes & tender stem broccoli €21.00

Korean fried chicken burger

kimchee, jalapenos aioli & fries €21.00 (1A,2,3,4,5,6,12,13)

From The Josper Grill

All steaks are served with watercress, confit portobello mushroom, caramelised onion, chunky chips, pepper cream or béarnaise

10oz Salt Aged Ribeye €38.00 **10oz Salt aged Sirloin** €36.00

Grilled Toulouse sausages and creamed mash, cider gravy & crispy onions €19.50 (3,7,6,1A)

Wild seabass, burnt lime, purple sprouting broccoli, Salsa Verde €26.00 (12,5,)



1 Gluten, (1A) Wheat, 2 Egg, 3 Milk, 4 celery, 5 soya, 6 mustard, 7 sulphite, 8 sesame, 9 Nuts, 9A Almonds, 10 peanuts, 11 lupins, 12 fish, 13 shellfish, 14 molluscs

"The Bonnington Hotel is an allergen aware business, please note our food may contain or come into contact with common allergens such as dairy, gluten, shellfish, or nuts. While we take every step to minimise this risk and ensure there is no cross contamination, we cannot guarantee this 100%."



Chocolate Fondant

Warm chocolate fondant with Glenowen bourbon vanilla ice cream (1,1A,2,3,7)

Crème Brule

Crème Brule topped with caramelised Muscovado brown sugar served with champagne sorbet (2,3,7)

Apple Pie

Apple pie Served with Chantilly whipped cream or vanilla ice cream (1,1A,2,3,7)

Tiramisu

Made in house with Savoiardi biscuit, mascarpone, amaretto and espresso (1,1A,2,3,7,9A)

Vegan Coconut Panna Cota

vegan coconut and maple syrup flan with a banana and cinnamon vegan ice cream (1,1, A,7)

We also have a selection of ice creams with a salted caramel sauce

*All desserts <u>€7.95</u> *

<u>sides</u>

Tender stem broccoli €3.50 (3)

Roasted vegetables €5 (3,7)

New boiled potatoes €5 (3)

Chunky chips or hand cut chips €5

Baby mixed leaves €4 (6)

Parmesan truffle fries €7 (3)

Dips and Extras

Coleslaw, mix peppercorn sauce, smoke garlic butter, red wine jus, tartar sauce buffalo sauce or BBQ sauce. €2.50

Allergen Information

1 Gluten, (1A) Wheat, 2 Egg, 3 Milk, 4 celery, 5 soya, 6 mustard, 7 sulphite, 8 sesame, 9 Nuts, 9A Almonds, 10 peanuts, 11 lupins, 12 fish, 13 shellfish, 14 molluscs

"The Bonnington Hotel is an allergen aware business, please note our food may contain or come into contact with common allergens such as dairy, gluten, shellfish, or nuts. While we take every step to minimise this risk and ensure there is no cross contamination, we cannot guarantee this 100%."