



LUNCH MENU

Lunch Served 12:00pm - 5:00pm
Last Reservations 4:45pm



- Soup of the Day** €6.95
Served with rustic soda bread and Irish butter. (1A,3,4)
- Ploughman's on Sourdough** €15.50
Rustic sourdough bread featuring a trio of local cheeses, slices of honey-glazed ham and Ballymaloe relish. (1A,3,4,6,7)
- Club Sandwich** €15.50
Roasted Cajun chicken and honey-glazed ham with lettuce, tomato, onion, Dubliner cheese and Sriracha mayo in toasted rustic sourdough bread. (1A,2,3,6)
- Pastrami & Applewood Sandwich** €15.50
Slow-cooked beef brisket layered with mixed peppers and sweet caramelised onions, finished with smooth Applewood cheese and served in toasted brioche. (1A,2,3,6)
- Classic Open Tuna Melt** €15.50
Flaked tuna blended with mixed peppers, red onion and creamy mayonnaise, topped with smoky Applewood cheese and melted on rustic sourdough bread. (1A,2,3,6,12)
- Chicken Wings** €14.50
Choice of Buffalo or BBQ wings, served with creamy blue cheese dip and crisp celery sticks. (2,3,4,6,7)
- Cajun Chicken Caesar Salad** €15.50
Baby gem leaves, sourdough croutons, smoked bacon lardons and aged Parmesan with our house Caesar dressing. (1A,2,3,6,12)
- Roast of the Day** €19.95
Please ask your server for today's special. (3,4,6,7)
- Buffalo Chicken Burger** €22.00
Crispy southern fried chicken on a sweet brioche bun with lettuce, beef tomato and homemade onion jam, finished with blue cheese sauce. Served with Asian slaw and crisp pommes frites. (1A,2,3,6,7)
- 8oz Black Angus Beef Burger** €22.00
Juicy 8oz beef burger served on a sweet brioche bun with crisp lettuce, beef tomato, onion jam, smoked bacon and rich Dubliner cheese. Finished with Sriracha mayonnaise and served with Asian slaw and crisp pommes frites. (1A,2,3,6,7)
- Fish & Chips** €23.95
Beer-battered fish (please ask your server for today's catch), served with minted mushy peas, homemade tartare sauce, a wedge of lemon and triple-cooked chips. (1A,2,3,12)

All sandwiches can be made on gluten-free bread. All of the above are accompanied by crisp seasonal leaves and crisp pommes frites.

Please Inform Our Servers About Any Allergies

Allergen Information

1 Gluten, (1A) Flour, 2 Egg, 3 Milk, 4 Celery, 5 Soya, 6 Mustard, 7 Sulphites, 8 Sesame, 9 Nuts, 10A Almonds, 10B Pistachios, 10C Pumpkin Seeds, 11 Sunflower Seeds, 12 Peanuts, 13 Lupins, 14 Fish, 15 Shellfish, 16 Molluscs

The Bonington 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%.



DINNER MENU

Dinner Served 5:00pm - 9:30pm
Last Reservations 9:15pm



STARTERS

- Soup of the Day** €6.95
Served with rustic soda bread and Irish butter. (1A,3,4)
- Duck Pâté & Apricot Chutney** €13.50
Silky house-crafted duck pâté served with golden toasted croutons, wild berry chutney and apricot. (1A,2,3,7)
- Mussels with Saffron Cream** €14.50
Irish mussels steamed in white wine with shallots and garlic, finished in a saffron cream sauce. Served with warm buttery brioche toasties. (1A,2,3,4,7,12,13)
- Super-food Salad with Honey Mustard Dressing** €13.50
Add burrata cheese €5 char grilled chicken supreme €7 Grilled kale, broccoli, cauliflower and asparagus tossed with toasted seeds and finished with a light honey mustard dressing. (3,6,9,9A,9B,9C,9D)
- Goat cheese Arancini** €12.50
Golden crisp-fried risotto balls with a molten savoury centre, filled with goat cheese and served with a light tomato sauce. (1A,2,3,4,7)
- Classic Caprese Salad** €14.95
Fresh burrata with heritage tomatoes and peppery rocket, finished with toasted almond flakes, buttery brioche toasties and a drizzle of chilli basil oil. (1A,2,3,9A)

MAINS

- Confit of Duck Leg** €22.50
Slow-cooked duck leg with pistachio, pumpkin seed and herb crust, served with velvety pomme purée, poached tender stem broccoli and port wine duck jus. (3,4,6,7,9B,9C)
- Sticky Boneless Short Ribs** €23.95
Slow-braised beef short ribs served with aged Parmesan pomme purée, butter-glazed baby carrots and tender stem broccoli, finished with a velvety red wine jus. (3,4,6,7)
- Pan-Fried Monkfish** €28.95
Tender seared monkfish tail on a bed of wasabi pomme purée, paired with wine-braised fennel and finished with silky saffron cream sauce. (3,4,7,8,12,13)

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DINNER MENU

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MAINS

Pumpkin Risotto €19.95
Creamy pumpkin risotto finished with toasted pistachios, crunchy pumpkin seeds, aged Parmesan and mascarpone. (3,4,7,9B,9C)

Chicken Supreme €21.95
Free-range chicken supreme with crisped skin, served with kale champ mash, charred baby bok choy and baby corn, finished with nduja beurre monté butter jus. (3,4,6,7)

8oz Char-Grilled Flank Steak €39.95
Flame-grilled fillet steak plated with roasted honey baby carrots and confit shallot. (3,6,7)

Accompanied by a choice of buttery pomme purée or crisp pommes frites.

Choice of house-made sauces: cracked peppercorn, nduja garlic butter, or red wine jus.

SIDES

Triple-Fried Chips / Hand-Cut Fries €5.95

Charred Baby Bok Choy €5.95
(3)

Toasted Almonds & Tenderstem Broccoli €5.95
(3,9A)

Wasabi Pomme Purée or Parmesan Pomme Purée €5.95
(3)

Spicy Honey Glazed Baby Carrots €5.95
(3,8)

Champ Pomme Purée or Pomme Purée €5.95
(3)

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DINNER MENU

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DESSERTS

- Irish whiskey Tiramisu** €9.95
Classic Italian layers of espresso-soaked sponge and velvety mascarpone cream, finished with a splash of Irish whiskey and dusted with cocoa powder. (1A,2,3,7)
- Warm Pecan Tart** €9.95
Buttery shortcrust pastry filled with caramelised pecans, served warm with rum and raisin ice cream. (1A,2,3)
- Chocolate & Orange Torte** €9.95
Rich chocolate and orange torte served with shards of crisp honeycomb and soft vanilla whipped cream. (1A,2,3,7)
- Basque Cheesecake** €9.95
Caramelised baked cheesecake with a dark rustic exterior and soft creamy centre, served with raspberry sorbet. (1A,2,3)

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