THE CROFT
Bar & Bistro

Lunch Menu
Lunch Served 12:00pm - 5:00pm

Soup of the Day — **€6.95**
Rustic soda bread and Irish butter. **(1,7,9)**

Chicken Wings — **€14.50**
Choice of Buffalo or BBQ sauce, served with blue cheese dip and crisp celery **(3,7,9,12)**

Winter root veg salad — **€13.50**
Add char grilled chicken € 6
Roasted carrot, sweet potato, red onion and beetroot, served with bitter leaves, pickled apple and toasted pecans, finished with a honey mustard dressing. **(8,10,12)**

BLT Sandwich — **€15.50**
Crispy bacon, lettuce and ripe tomato with garlic mayonnaise on toasted, crunchy ciabatta. **(1,3,10,13)**

Ploughman's Sandwich — **€15.50**
A trio of cheeses with Ballymaloe Relish and honey-glazed ham on white bread. **(1,7,12)**

Beef Cheese Sandwich — **€15.50**
Slow-cooked beef with caramelised onions, Emmental cheese, horseradish mayo and watercress, served in ciabatta. **(1,3,7,12)**

Tuna Melt — **€15.50**
Flaked tuna blended with mixed peppers, red onion, baby gem, ripe tomato and creamy mayonnaise, topped with Emmental cheese and melted on ciabatta. **(1,3,4,7,10,13)**

Chicken Caesar Wrap — **€15.50**
Tender grilled chicken fillet, crisp lettuce, shaved Parmesan and creamy Caesar dressing, wrapped in a soft tortilla.**(1,3,4,7,10)**

Club Sandwich — **€15.50**
Roasted Cajun chicken breast and honey-glazed ham with lettuce, tomato, onion and Dubliner cheese, finished with club mayonnaise on white bread. **(1,3,7,10,12,13)**

Irish Hereford Beef Burger — **€22.00**
Double 4oz Hereford beef patties with smoked streaky bacon, melted Dubliner cheese, baby gem, beefsteak tomato and caramelised onion jam, finished with our signature burger sauce and served with creamy coleslaw. **(1,3,7,10)**

Southern Fried Chicken Burger — **€22.00**
Crispy Southern-fried chicken breast with baby gem, beefsteak tomato and caramelised onion jam, finished with our signature burger sauce and served with creamy coleslaw. **(1,3,7,10)**

Fish & Chips — **€23.95**
Beer-battered fish of the day, served with minted mushy peas, homemade tartare sauce, fresh lemon and chunky chips. **Please ask your server for today's fish. (1,3,7,10)**

Roast of the Day — **€19.95**
Please ask your server about today's chef's special. **(7,9,10,12)**

All sandwiches can be made on gluten-free bread and are served with fresh seasonal leaves, alongside your choice of homemade chips or soup of the day.

Please Inform Our Servers About Any Allergies

Allergen Information

1.Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs.

THE CROFT
Bar & Bistro

Dinner Menu
Dinner Served 5:00pm - 8:00pm

STARTERS

Soup of the Day — €6.95
Rustic soda bread and Irish butter. **(1,7,9)**

Winter root veg salad — €13.50
Add char grilled chicken € 6
Roasted carrot, sweet potato, red onion and beetroot, served with bitter leaves, pickled apple and toasted pecans, finished with a honey mustard dressing. **(8,10,12)**

Sweet and Sour Tofu — €13.95
Add jasmine rice € 4.95
Golden tofu, caramelised pineapple and charred peppers, served with a tangy sweet and sour glaze, sesame and fresh scallions. **(6, 11, 12)**

Smoked Salmon Roulade — €14.95
Smoked salmon roulade with lemon-zest cream cheese and sea salt, accompanied by lemon jelly, dill and mustard mayonnaise, finished with crisp croutons. **(6, 11, 12)**

Seafood Chowder — €15.95
Creamy seafood chowder infused with Irish whiskey, packed with fresh seafood, tender vegetables and delicate herbs, served with rustic soda bread and Irish butter. **(1, 2, 4, 7, 9, 12, 14)**

Chicken Wings — €14.50
Choice of Buffalo or BBQ sauce, served with blue cheese dip and crisp celery. **(3,7,9,12).**

MAIN COURSE

Roast of the Day — €19.95
Please ask your server about today's chef's special. **(7,9,10,12)**

Pan-Fried Haddock — €28.95
Crisp-skinned haddock with celeriac and pommes purée, caramelised apple crisp, samphire and capers, finished with fragrant beurre noisette. **(1, 4, 7, 9, 12)**

Thai Green Chicken Curry — €23.95
Tender chicken simmered in a fragrant Thai green curry with coconut, fresh herbs and aromatic spices, served with steamed jasmine rice. **(2, 4)**

Feather Blade — €31.95
Slow-cooked feather blade with carrot, silky pommes purée, pearl onion, charred leek and a rich red wine jus. **(7, 9, 10, 12)**

Braised Lamb Shank — €29.95
Slow-braised lamb shank with chunky seasonal vegetables, rosemary, pearl onion and red wine jus, charred leek, served with silky pommes purée. **(7, 10, 12)**

Pan-Roasted Pork Chop — €24.95
Tender pork chop with braised red cabbage, caramelised apple crisp, pearl onion and creamy colcannon potatoes, finished with a rich cider jus. **(1,7, 10, 12)**

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THE CROFT
Bar & Bistro

Dinner Menu
Dinner Served 5:00pm - 8:00pm

MAIN COURSE

Irish Hereford Beef Burger **€22.00**

Double 4oz Hereford beef patties with smoked streaky bacon, melted Dubliner cheese, baby gem, beefsteak tomato and caramelised onion jam, finished with our signature burger sauce and served with creamy coleslaw. **(1, 3, 7, 10)**

Southern Fried Chicken Burger **€22.00**

Crispy Southern-fried chicken breast with baby gem, beefsteak tomato and caramelised onion jam, finished with our signature burger sauce and served with creamy coleslaw. **(1, 3, 7, 10)**

Leek and Pea Risotto **€19.95**

Creamy Arborio risotto with sweet peas, tender leek and Parmesan, finished with pearl onion and fresh herbs. **(7,9,12)**

Fish & Chips **€23.95**

Beer-battered fish of the day, served with minted mushy peas, homemade tartare sauce, fresh lemon and chunky chips. **Please ask your server for today's fish. (1,3,7,10)**

Char Grilled Steaks **€39.95**

Choice of:

RIBEYE STEAK ON THE BONE – 14OZ
BEEF FILLET – 8OZ

Served with triple-cooked chips or pommes purée, charred leek and roasted mushrooms, with your choice of sauce **(7)**.
Sauces:Whiskey & peppercorn (7, 9, 10, 12) Garlic butter (7) Red wine jus (9, 12)

Please allow approximately 20 minutes for well-done steaks.

SIDES - €5.95

Hand-Cut Chips
Triple-Cooked Chips
Pommes Purée (7)
Charred Leek (7)
Roasted Mushrooms (7, 12)
Braised Red Cabbage (7, 12)
Jasmine Rice
Colcannon Potatoes (7)
Roast Vegetables (7)
Side Salad (10, 12)

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THE CROFT
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Dinner Menu
Dinner Served 5:00pm - 8:00pm

DESSERTS

Chocolate Fondant — €9.95
Warm, rich chocolate fondant with a molten centre, served with vanilla ice cream, fresh berries and a dusting of icing sugar. **(1, 3, 7)**

Sticky Toffee Pudding — €9.95
Warm, indulgent date sponge drenched in rich toffee sauce, served with creamy vanilla ice cream and a delicate pecan caramel crumb. **(1, 3, 7)**

Warm Pecan Pie — €9.95
Buttery pastry filled with toasted pecans and rich caramel, served warm with rum & raisin ice cream and a drizzle of caramel sauce. **(1, 3, 6, 7, 8, 12)**

Crème Brûlée — €9.95
Silky vanilla custard topped with a crisp caramelised sugar crust, served with fresh seasonal berries and champagne sorbet. **(3, 7)**

Ice Cream Selection — €9.95
A selection of delicious ice cream flavours. Please ask your server for today's selection. **(3, 7,12)**

Supporting Local, Celebrating Irish Produce

We take pride in supporting local suppliers, farmers and producers. Our fish is sourced from local fishmongers, our beef is 100% Irish, and our vegetables are supplied by local growers wherever possible. By working closely with trusted local suppliers, we bring fresh, quality ingredients from our community to your table.

"The Bonnington Hotel is an allergen-aware business. Please note that 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 prevent cross-contamination, we cannot guarantee this 100%."

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