



Bianconi Restaurant

Charles Bianconi

Our restaurant is named after Charles Bianconi, born Carlo Bianconi in Lombardy, Italy in 1786. Bianconi moved to Ireland in 1802. In 1815 he established regular horse-drawn carriage services on many routes throughout Ireland. He set up a stage coach service in 1831 from the Commin's Family & Commercial Hotel (now The Granville Hotel).

By 1832 Bianconi had established himself as the Founder of Public Transportation in Ireland and was known as "The King of Irish Roads". He died in 1875 at Longfield House, Boherlahan, Co. Tipperary.



To Begin

Assiette of Fine Irish Smoked Salmon

Red Onion, Chive and Caper Vinaigrette, Mesclun Leaves & Lemon
(FH)

Crisp Fried Brie

Sweet Red Onion Marmalade, Baby Leaf Salad
(WH1, MK, SP, EG)

Insalata Caprese

Buffalo Mozzarella, Cherry Tomatoes, Semi Sundried Tomatoes, Basil Oil
(MK)

Carpaccio of Fresh Watermelon & Fine Parma Ham

Black Olive & Sundried Tomato Tapanade, Apple, Radish & Lime Dressing

Chef's Homemade Seasonal Soup

(Please Ask Your Server)
(WH1, MK, CY) (GFA)

Smoked Chicken & Truffle Vol Au Vent

Served with a Chive Cream Velouté
(WH1, MK, CY, SP)

GFA = Gluten Free Adaptable
Please Inform Your Server of Any Allergies
or Dietary Requirements.

The Main Event

Braised Feather Blade of Marinated Irish Beef

Sautéed Button Mushrooms & Onions, Smoked Bacon Lardons, Jus Bordelaise
(CY, MK, SP)

Shank of Irish lamb

Marinated with Red Wine, Carrot & Turnip Puree & Reduced Braising Jus
(SP, MK, CY)

Supreme of Slow Roast Irish Chicken

Scented with Rosemary, Wild Forest Mushrooms & Chive Velouté with Smoked Bacon
(MK, CY, SP)

Steamed Fillet of Irish Salmon

Served with Tender Stem Broccoli & Chive Hollandaise Sauce
(MK, FH, EG)

Rigatoni Napolitana

Pasta in a Rich Tomato & Basil Sauce with Fresh Shaved Parmigiano
(MK, WH1)

Steak Au Poivre (+8.50)

8oz Sautéed Onions & Mushrooms with Pepper Sauce & House Chips
(CY, MK) (GFA)

Catch Of The Day

Ask your Server

ALL MAINS ARE SERVED WITH PURÉE OF
POTATOES AND VEGETABLES OF THE DAY (MK, SP)

To Finish

Dark Chocolate & Raspberry Tart

Dehydrated Chocolate Sponge, Raspberry Coulis, Fresh Raspberries & Cream
(WH1, MK, EG)

Local Summer Strawberry Meringue Nest

Fresh Cream, Fresh Strawberries, Strawberry Coulis
(EG, MK)

Homemade Cheesecake of the Day

Served with Coulis
(MK)

Irish Artisanal Cheese Board

Local Award Winning Cheeses, Knockmore Smoked Cheddar, Knockmore Cheddar, Cashel Blue, Brie, Artisan Biscuits, Grapes, Dried Fruit & Chutney
(WH1, MK) (GFA)

Summer Berry Salad

Summer Berry Sorbet, Fruit of the Forest Coulis

Specialty Coffee Selection €8.10

Irish Coffee
Baileys Coffee
Calypso Coffee
French Coffee

Allergens

CY Celery | **CS** Crustaceans | **EG** Eggs | **FH** Fish | **LP** Lupin | **MD** Mustard | **MK** Milk | **MS** Molluscs | **PE** Peanuts | **SE** Sesame | **SP** Sulphites | **SY** Soy | **TN** Treenuts | **WH** Wheat

LP1 = Barley | **LP2** = Oats

WH1 = Wheat Flower, **WH2** = Semolina **WH3** = Wholemeal

WH4 = Wheat Bran **WH5** = Rye