



Bianconi Restaurant

3 Courses – €45.00 per person

TO START

Traditional Irish Smoked Salmon

Mixed Leaves with a Caper, Red Onion and Chive Vinaigrette
(FH,SP)

Carpaccio of Watermelon

Tapenade of Black Olive and Sun-Dried Tomatoes with Radish, dressed with Extra Virgin Olive Oil

Black Pudding Croquette

Highbank Orchard Apple Syrup
(CS,EG,FH,MK,SE,WH1)

Warm Crumbed Brie Fritter

Red Onion Marmalade
(EG,MK,WH1)

Caprese Salad

Selected Heirloom Tomatoes, Buffalo Mozzarella, Basil Oil and Toasted Pine Nuts
(MK,TN-pine)

Chef's Homemade Seasonal Soup

(Please ask your server for allergen information)
Garlic Croutons (EG,MK,SE,SY,WH1)

Food Allergies & Intolerances:

CY = Celery | CS = Crustaceans | EG = Eggs | FH = Fish | LP = Lupin | MD = Mustard | MK = Milk
MS = Molluscs | PE = Peanuts | SE = Sesame | SP = Sulphites | SY = Soya | TN = Tree Nuts
WH = Wheat

GF = Gluten Free

LP = LP1 = Barley, LP2 = Oats

WH = WH1= Wheat Flour, WH2 = Semolina, WH3 = Wholemeal, WH4 = Wheat Bran, WH5 = Rye



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MAIN EVENT

Braised Irish Beef Cheek

Cooked in Red Wine with Button Mushrooms, Onions and Smoked Bacon

Lardons

(MK,SP)

Supreme of Irish Chicken

Buttered Baby Vegetables with Tarragon Sauce

(CY,MK,SP)

Roast Fillet of Dunmore East Seabass

Ratatouille of Vegetables, a Soft Herb Crust with a Red Pepper Coulis

(FH,TN)

Poached Wild Atlantic Way Organic Salmon

Steamed Tender Stemmed Broccoli with Hollandaise Sauce

(FH,EG,MK)

Gnocchi in a Cashel Blue Cream

Baby Spinach with Roasted Hazelnuts

(MK,SE,SP,SY,TN-hazelnut,WH1)

Grilled 10oz Sirloin of Irish Beef

(Additional Supplement €8.50)

Sautéed Onions and Mushrooms with Pepper Sauce and Triple-Cooked

Chips

(MK)

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TO FINISH

Vanilla Crème Brûlée

Vanilla Shortbread Biscuit garnished with Seasonal Fruits
(EG,MK,WH1)

Caramel Cheesecake

Served with Caramel Coulis
(EG,LP1,MK,SY,TN-almond)

Meringue Nest

Fresh Irish Cream with local Seasonal Berries
(EG,MK)

Assiette of Homemade Granville Desserts

Chocolate Brownie (EG,MK,SE,SY,TN)
Mixed Berry Meringue Cloud (EG,MK)
Caramel Cheesecake (EG,LP,MK,SE,SY,TN-almonds)

Cheese Board

Selection of Local Artisan Cheeses with Crackers, Plum Chutneys and
Dried Fruits
(LP1,MK,SP,TN,WH1,WH4)

SPECIALITY COFFEE SELECTION

Irish Coffee - €8.00
Bailey's Coffee - €8.00
Calypso Coffee - €8.00
French Coffee - €8.00

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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.

