

SUNDAY MENU

STARTERS

SOUP OF THE DAY €5

(4,9,11,13)

Served with our Artisan Bread
(1a,1d,4,7,12,13)

WILD ATLANTIC WAY

CHOWDER €8

(4,5,6,8,9,13,14)

Served with our Artisan Bread
(1a,1d,4,7,12,13)

SWEET & SMOKEY BBQ PORK BACK RIBS €9

Charred corn on the cob, red Cabbage & Chipotle
coleslaw, Garlic scented Flatbread & our house salad
(1a,1c,4,7,11,13)

Main course portion with fries €16

CHIMICHURRI KING PRAWNS €10

Succulent plump King Prawns, Chorizo
crutons & Red Bell Pepper sauteed in a
fresh made Chimichurri sauce topped with
local bakery Bloomer for tearing & dipping
(1a,4,5,7,13)

Main course portion with fries €17

VEGAN FRIENDLY CROSTINI €8

Ripened Avocado, Capsicum & Grilled flatcap Mushroom on local Sourdough
toast, drizzled with creamy ranch Cashew nut, herb & sweet Garlic dressing,
Sunflower seeds & garden greens (1a,1b,3c,12,13)

MAIN COURSES

TOASTED SPECIAL €10

Honey baked ham with red onion, tomato
& mature cheese, country style tomato
relish & your choice of crusty bloomer or
O' Sullivans bread, served with skinny
fries
(1a,1c,4,7,11,13)

BIANCONI SURPRISE €17

Our speciality fresh Seafood & Meat
Platter garnished with house made Salads
& our Artisan Bread
(1a,1d,4,5,6,7,8,9,11,12,13,14)

THE BIANCONI BEEF BURGER €18

Grilled 8oz Irish Beef Burger with baby
gem, tomato & crispy fried onions
topped with streaky bacon & Carrigaline
smoked Cheddar, pulled Beef Brisket,
smokey tomato & gherkin relish in a
toasted seeded bap with skinny fries
(1a,4,7,8,11,12,13,14)

RAINBOW SMOKED SALMON WRAP

€10.50

Irish oak smoked salmon with semi-dried
tomato hummus, spinach, red onion &
cucumber in a beetroot wrap served with
mint raita, served with skinny fries
(1a,4,8,11,13)

TEMPURA FISH & CHIPS €18

Fresh fillet of Castletownbere Cod,
golden fried in a light tempura batter
served with house tartar sauce, minted
peas, creamy coleslaw & chunky chips
(1a,4,7,11,13,14)

CREAMY PAPPARDELLE PRIMAVERA

€13.50 (V)

With grilled cherry tomato, asparagus
spears, baby spinach & tenderstem
broccoli coated in a fresh herb, chilli &
saffron infused olive oil, finished with
parmesan shavings & a garlic scented
flatbread croute (1a,4,7,13)
Add Grilled king prawns €5 (5)

PAN SEARED 6OZ STEAK SANDWICH

€17.50

6oz Irish sirlion Steak with caramelised Onions & flatcap Mushroom with Peppered Rocket & topped with melted oak smoked Cheddar in a garlic scented rustic ciabatta bread with skinny fries (1a,1b,1c,4,11,13)

GRILLED HALLOUMI SALAD €14 (V)

Grilled halloumi cheese on lightly spiced couscous with watermelon, sun-blushed tomato, olives, spinach, charred corn & herbs, finished with basil olive oil & sesame seeds (1a,4,9,11,12,13)
Add cajun chicken €2.50 (9)

KING PRAWN SALAD €15

Garlic & Cajun prawns on seasonal leaves with fennel & red cabbage shavings, pineapple, cherry tomato & red onion, drizzled with Dingle Gin & Lime vinaigrette (4,5,9,11,13,14)

DESSERTS

VIRGINIA'S SUMMER CHEESECAKE

€6.50

Our Homemade Cheesecake of the Day (Please ask your server for more details) (1a,4,7,13)

RUSTIC BRAMLEY APPLE & BERRY CROSTATA €6.50

Crusty puff pastry, Berry & Apple filling topped with Vanilla bean ice cream, drizzled with Red Velvet crème anglaise (1a,4,7,13,14)

COFFEE AFFOGATO €4.50

Vanilla bean ice cream with white chocolate dipping, honeycomb drizzled with our freshly ground espresso coffee (4,13)

ALLERGEN GUIDE:

1.Cereal, 1a.Wheat, 1b.Rye, 1c.Barley, 1d.Oats, 2.Peanuts, 3.Nuts, 3a.Almonds, 3b.Brazil Nuts, 3c.Cashews, 3d.Hazelnuts, 3e. Macadamia, 3f.Pecan, 3g.Pistachio, 3h.Walnuts, 4.Milk, 5.Crustaceans, 6.Mollusc, 7.Eggs, 8.Fish, 9.Celery, 10.Lupin, 11.Mustard, 12.Sesame Seeds, 13.Soya, 14.Sulfur Dioxide

VEGAN FRINDLY BAO BUNS €16.50

Sticky teriyaki tofu with crunch vegetables & pickled cucumber in steamed bao buns, toasted sesame seeds & affilla leaves served with lightly spiced baby potato wedges & sweet chilli & mayo dip (1a,1c,9,12,13)

SIDES

House fries €4 (1a,13)
Buttered green vegetables with bacon flakes €4 (4,13,14)
Garden leaf salad €4 (11,13)
Truffle fries €4 (1a,4,7,11,13)
Creamy coleslaw €2 (7,11)
Chunky chips €4 (1a,13)

VEGAN FRIENDLY PINA COLADA €6.50

Rum infused spiced charred Pineapple with vegan Coconut & Chocolate ice cream, topped with Passion fruit & Coconut shavings (13,14)

BELGIAN CHOCOLATE BROWNIE €6.50

Served with Salted Caramel ice cream & Toffee popcorn (4,7,13)

TEAR N SHARE CAMEMBERT €14

Rosemary infused melted Cooleeney Camembert baked in an iron skillet, topped with grilled Figs, salted Pistachios & Heron's Nest Honey with house Relish & Flatbread croutes (Made to order-please allow 10 minutes) (1a,1b,3g,4,11,13,14)
For Two