

Lunch

STARTERS

Soup of the Day €7

(4,9,13,14)

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

Seafood Chowder €10

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

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

Red Onion Tarte Tatin €13

Caramelised Red Onion & Sumptuous Melted Cooleeny Brie Cheese with Beetroot & Pear, Garden Greens, Toasted Walnuts, Balsamic Treacle
(1a,3h,4,7,11,13,14)

Add Parma Ham €2 (13,14)

Hot Skillet Tiger Prawns €14

Succulent Plump Tiger Prawns, Chorizo Croutons, Red Bell Pepper Jalapeno & Mango Salsa topped with Garlic Scented Bloomer for Tearing & Dipping (1a,4,5,7,11,13,14)

Main Course Portion with Fries €22

Crispy Pork Belly Croquettes €13.50

With Spring Onion & Swiss Cheese, Burnt Apple & Fennel Gel, Crispy Salty Bacon, Maple & Parsnip Puree, Garden Greens, Saffron & Shallot Dressing
(1a,4,7,9,11,13,14)

Baked Dingle Goats Cheese €13

Sun-Blushed Tomato, Chorizo topped with Peach Chutney, Milltown Bakery Sourdough Croute, Rocket Leaves
(1a,1b,1c,1d,4,11,13,14)

Vegan Friendly Meatballs €12.50

Cilantro infused Red Lentil Meatballs on a bed of Lemongrass & Coconut Scented Curry Sauce with Scallion & Sesame Seeds topped with Toasted Naan Bread
(1a,9,12,13,14)

MAINS

Bianconi Beef Burger €20.50

Grilled 8oz Irish Beef Burger with Baby Gem, Tomato & Crispy Fried Onions topped with Streaky Bacon & Carrigaline Smoked Cheddar, BBQ Pulled Beef, Smokey Tomato & Gherkin Relish in a Toasted Seeded Bap with Skinny Fries (1a,1c,4,7,9,11,12,13,14)

Tempura Fish & Chips €20.50

Fresh Fillet of Castletownbere Cod in a Light Tempura Batter served with House Tartar Sauce, Minted Peas, Creamy Coleslaw & Chunky Chips (1a,4,7,8,11,13,14)

Hot Skillet Vegan Friendly Lasagne €17.50

With Mushroom & Cashew Nut Bolognese, Baby Spinach & Zucchini coated in a Creamy Vegan Bechamel topped with Milltown Bakery Sourdough Croute, Basil Olive Oil & Garden Greens Salad
(1a,1b,1c,1d,3c,9,11,13,14)

Timoleague Sticky Pork Belly Bap €18

Baby Gem, Gherkins, Spicy Slaw, Beechwood Smoked Cheddar, Golden Fried Crispy Onions, Eve's Leaves Red Pepper & Tomato Relish in a Granary Bap served with Skinny Fries (1a,1b,1c,4,9,11,12,13,14)

Creamy Rustic Rigatoni Pomodoro €17.50

With Grilled Zucchini, Roasted Cherry Tomato, Wilted Spinach & Red Bell Peppers tossed with a Cashew Nut Marinara Sauce, Parmesan Cheese, Herb Olive Oil & Local Bakery Garlic Croute
(1a,3c,4,7,9,11,13,14)

House Fries €4.95 (1a,13)

Green Salad €4.95 (11,13,14)

S Truffle Fries €5.95 (1a,4,7,11,13)

I Chunky Chips €5.25 (1a,13,14)

D Pesto Baby Potatoes €5.25 (4,13)

E Chipotle Coleslaw €3.50 (7,11)

S Creamy Mash Potato €5.25 (4,14)

I Garlic Bread €5 (1a,4,7,11,13)

D Green Vegetables €5.25 (4)

SANDWICHES

Create Your Own Sandwich

On O' Sullivans White or Brown Loaf,
or Milltown Bakery Bloomer
From €6
Gluten Free Option +€1

Grilled Cajun Chicken Sandwich €14

Warm Cajun dusted Chicken in a
toasted Milltown Bakery Bloomer with
Crisp Lettuce, Streaky Bacon, Ripened
Tomato & Creamy Melted Brie &
Chipotle Coleslaw served with Fries
(1a,4,7,9,11,13,14)

Toasted Special €12.50

Honey Baked Ham with Red Onion,
Tomato & Mature Cheese & your
choice of Crusty Bloomer or White or
Brown Loaf served with Fries
(1a,1c,4,7,11,13,14)

Tikka Masala Beef Wrap €15

With Red Onion, Baby Spinach, Red
Kidney Beans, Sliced Gherkins, Bell
Pepper & Melted Cheddar Cheese
drizzled with Tikka Mayo in a Toasted
Wrap served with Skinny Fries
(1a,4,7,11,13,14)

Open Crab Meat & Shrimp Sandwich €16

On our Artisan Brown Soda Bread
with Dill Ricotta & Avocado Mousse,
Baby Gem Lettuce & Pickled Cucumber
drizzled with Bloody Mary Sauce
served with Skinny Fries
(1a,1b,1c,1d,4,5,7,11,12,13,14)

Spiced Halloumi Granary Bap €14

Roasted Beetroot Hummus, Ripened
Tomato, Avocado, Baby Gem &
Cured Red Cabbage Slaw in a Crispy
Bap with Garlic & Saffron Aioli
(1a,1b,1c,4,7,9,11,12,13,14)

- 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.Sulphur
Dioxide

SALADS & PLATTERS

Seafood Platter €25.50

Selection of Local Seafood & Shellfish with
our Brown Bread, Lettuce, Cucumber,
Cherry Tomato, Onion, Capers & Avocado
served with Bloody Mary Dipping Sauce &
Garlic & Saffron Aioli
(1a,1b,1c,1d,4,5,6,7,8,9,11,12,13,14)

Classic Caesar Salad €15.50

Baby Gem Lettuce, Bacon Lardons, Toasted
Herb Croutons, Parmesan Shavings & Sun
Blushed Tomato tossed in a Creamy Caesar
Dressing (1a,1b,1c,1d,4,7,11,13,14)
Add Cajun Chicken €4.50 (9,13)
Add Grilled King Prawns €5 (5,13,14)

Bianconi Surprise €23

Our Specialty Fresh Seafood & Meat
Platter garnished with House Made
Salads & our Artisan Bread
(1a,1b,1c,1d,4,5,6,7,8,9,11,12,13,14)

Teriyaki Salmon Bowl €17

Sweet Teriyaki Glazed Salmon on a Bed
of Seasonal Leaves with Asian Style
Salad, Cured Cucumber, Charred Peach
& Cherry Tomato, Toasted Sesame Seeds
drizzled with a Ginger, Lemon & Sweet
Soya Dressing (1a,8,12,13,14)

Summer Superfood Salad €16.50

Packed with the Powerful Stuff - Trio of
Organic Quinoa, Cured Red Cabbage,
Boiled Egg, Ripened Avocado, Baby Spinach,
Cauliflower Rice, Spiced Chickpea, Red
Pepper, Fresh Strawberries & Toasted
Healthy Seeds, finished with an Acai Berry
Vinaigrette & Crumbled Feta Cheese
(4,7,11,12,13,14)
Add Poached Salmon €4 (8)

Cajun Spiced Grilled Halloumi Salad €17

Fluffy Basil Cous Cous, Olives, Avocado,
Roasted Beetroot, Red Onion, Sundried
Tomato, Golden Raisins & Sunflower Seeds,
drizzled with Fresh Basil Pesto Dressing
(1a,4,9,11,13,14)
Add Cajun Chicken €4.50 (9,13)

To speed up service & efficiency for all our customers,
we cannot split bills for parties of 5 or more!