

LUNCH MENU



STARTERS

SOUP OF THE DAY 7.50

(4,9,13,14)

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

SEAFOOD CHOWDER 11.50

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

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

RED ONION TARTE TATIN 14

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

Add Parma Ham 2 (13,14)

BRUSCHETTA OF MELTED DINGLE GOATS CHEESE 14

On Toasted Brioche, Cured Sweet Red
Pepper & Beetroot, Blackberry Compote,
Sunflower Seeds, Balsamic & Honey
Vinaigrette, Affilla Leaves (1a,4,7,11,13,14)

CRISPY SPICED BEEF CROQUETTES 14.50

with Apple Wood Smoked Cheddar,
Scallion & Wild Mushroom, Carrot &
Harissa Puree, Cured Red Onion, Chive
Creme Fraiche, Leek Greens Essence
(1a,4,7,9,11,13,14)

VEGAN FRIENDLY MUSHROOM FILO PARCEL 14

Stuffed with Organic Quinoa, Red
Pepper, Butternut Squash, Baby Spinach
& Sweetcorn, Crumbled Feta Cheese,
Tomato Hoummus, Basil Olive Oil,
Toasted Sunflower Seeds (1a,9,11,13,14)

CHIPOTLE TIGER PRAWNS 15

Succulent Plump Prawns, coated in a Creamy
Chipotle & Coconut Sauce with Bell Pepper,
Scallion & Roasted Cured Squash, topped
with Garlic Scented Bloomer for Tearing &
Dipping (1a,4,5,7,9,11,13,14)

Main Course Portion with Fries 24

MAINS

BIANCONI BEEF BURGER 23

Grilled Irish Beef Burger with Baby Gem, Tomato & Crispy Fried Onions
topped with Streaky Bacon & Smoked Applewood 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 23

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 SIZZLER VEGAN MOROCCAN TAGINE 19

With Chickpeas, Peppers, Onions, Sweet Squash & Spinach in a Lightly Spiced
Sauce served with Lemon infused Basmati Pilau Rice, Smoked Paprika & Cilantro
Yoghurt, Toasted Naan Bread (1a,9,11,13,14)

BUTTERMILK CHICKEN FOCACCIA 23

Crispy Chicken Fillet on a Bed of Focaccia Toast with Chipotle Remoulade,
Ripened Tomato & Baby Gem topped with Salty Maple Bacon Flakes, Garden
Greens, Melted Gruyere & Balsamic Reduction with Skinny Fries (1a,4,7,9,11,13,14)

CREAMY WILD MUSHROOM PAPPARDELLE PASTA 19

with Roasted Maple Butternut Squash, Garlic, Spinach, Cherry Tomato & Melted
Swiss Cheese topped with Chive Creme Fraiche & Garlic Scented Sourdough
Croutons (1a,1b,1c,1d,4,7,9,11,13,14)

CREATE YOUR OWN SANDWICH

On White or Brown Loaf, or Milltown Bakery Bloomer - From 7
Gluten Free Option 1

GRILLED CAJUN CHICKEN**SANDWICH 15.50**

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

OPEN CRAB MEAT & SHRIMP**SANDWICH 17**

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)

TOASTED SPECIAL 14

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

CRISPY TURKEY CLUB WRAP 15

Homemade Panko Coated Turkey Strips with Streaky Bacon, Ripened Tomato, Baby Spinach & Melted Cheddar Cheese, Cranberry Relish in a Toasted Wrap served with Skinny Fries (1a,4,7,11,13,14)

RUSTIC SPICED OPEN HALLOUMI**FLATBREAD 15**

Hot Honey Glazed Halloumi Cheese with Chipotle Remoulade, Tomato Hoummus, Ripened Avocado, Baby Spinach & Red Onion, topped with Greens, Pomegranate Pearls & Sunflower Seeds, Garlic & Saffron Aioli (1a,4,7,11,13,14)

SEAFOOD PLATTER 26.50

Selection of Cold Seafood & Shellfish with our Artisan 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 16

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 24

Our Specialty Fresh Cold 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)

CAJUN GRILLED HALLOUMI SALAD 18

Trio of Organic Quinoa, Sun-blushed Tomato, Beetroot & Roasted Peppers, Ripened Avocado, Cucumber, Pomegranate Pearls & Pumpkin Seeds & Kalamata Olives drizzled with Fresh Basil Pesto (4,9,11,13,14)

Add Cajun Chicken 4.50 (9,13)

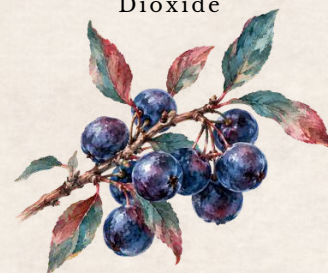
COSY WINTER GLOW BOWL 18

Packed with the Powerful Stuff - Lemon infused Basmati Rice, Roasted Squash, Raw Broccoli, Spiced Chickpeas, Pickled Red Onion, Boiled Egg, Ruby Grapefruit, Crushed Avocado & Toasted Cashew Nuts finished with Healthy Seeds, Chipotle Ranch Dressing & Crumbled Feta Cheese (3c,4,7,9,11,12,13,14)

Add Poached Salmon 4 (8)

House Fries 5.5 (1a,13)
 Green Salad 5 (11,13,14)
 Truffle Fries 7 (1a,4,7,11,13)
 Chunky Chips 5.5 (1a,13,14)
 Pesto Baby Potatoes 5.5 (4,11,13)
 Chipotle Coleslaw 4 (7,11)
 Creamy Mash Potato 5.5 (4,14)
 Garlic Bread 5 (1a,4,7,11,13)
 Buttered Vegetables 5 (4)

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



**To ensure efficient service for all our guests, we are unable to split bills by individual items*

**100% of all tips & gratuities received are fully distributed to staff in line with the Payment of Wages (Tips & Gratuities) (Amendment) Act 2022*