



**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)*



## **MAIN EVENT**

### **Braised 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)



## **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

# 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.



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