

PRIX FIXE MENU

TO START

Warm Brie Fritter

Crumbed Brie Fritter
with Red Onion Marmalade
(EG,MK,WH1)

Assiette of Watermelon

Tapenade of Black Olive, Sun Dried
Tomatoes with Radish, with an Apple
and Lime dressing

Homemade Soup

Our team will advise todays Soup
Served with Garlic Croutons
(EG,MK,SE,SY,WH1)

Irish Smoked Salmon

Seasonal Leaves with a Caper, Red
Onion & Chive Vinaigrette (FH,SP)

MAIN EVENT

Gnocchi in Blue Cheese Sauce

Gnocchi in Cashel Blue Cheese Sauce
with Baby Spinach & Toasted Hazelnuts
(SE,SP,SY,TN,MK,WH1)

Braised Beef Cheek

Cooked in Red Wine with Button
Mushrooms, Onions and Smoked Bacon
Lardons (SP,MK)

Supreme of Irish Chicken

Smoked Bacon, Buttered French Beans
& Wild Mushroom and Chive Cream
Sauce (CY,MK,SP)

Poached Wild Salmon

Wild Atlantic Salmon with Steamed Tender
Stemmed Broccoli & Hollandaise Sauce
(GE,FH,MK)

TO FINISH

Assiette of Homemade Desserts

Chocolate Brownie (EG,MK,SE,SP,TN,WH1,WH4)
Caramel Cheesecake (EG,LP,MK,SE,SY,TN-almond)
Mixed Berry & Meringue Cloud (EG,MK)

Prix Fixe Menu €30.00

5.00pm - 6.30 pm Sun-Thurs

5.00pm - 6.00pm Fri & Sat

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 | LP = LP1 = Barley | LP2 = Oats WH = WH1= Wheat Flour,
WH2 = Semolina, WH3 = Wholemeal, WH4 = Wheat Bran, WH5 = Rye GF = Gluten Free. Should
you have specific dietary requirements including vegan, vegetarian or gluten free, please ask a
member of our team who will be delighted to assist you in making selections.



Bianconi Restaurant