

Starters

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Duo of Hot & Cold Local Smoked Salmon

Crispy Capers, Pickled Cucumber & Lime Crème Fraiche €11.50

Baked Dingle Crabmeat Crumble

Crabmeat topped with a Herb Crumb
served with Crusty Sourdough Bread €12.50

Our Signature Seafood Chowder

Local Fresh Fish & Shellfish €8.50

Cassoulet of Local Cromane Mussels & Cockles

In a Garlic White Wine Sauce €15.50

Baked Chestnut Mushrooms

Filled with Local Annascaul Black Pudding,
Smoked Knockanore Cheese & Garlic Sauce €9.50

Our Soup of the Evening

€4.70

Seasonal Salad of Organic Local Leaves

With Cashel Blue Cheese, Poached Pear & Walnuts,
in a Walnut Dressing €10.50

Baked Cordal Goats Cheese

With Apple, Crispy Thyme & Oat Cracker & Dressed Leaves €10.50

Main Courses

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Prime Hereford 10 oz Sirloin Steak €26.00

8oz Hereford Fillet Steak €28.00

Onion Purée, Salt & Vinegar Onion Rings, Sautéed Mushrooms,
Choose from Peppercorn Sauce or Garlic Butter

Roasted Half Duckling

With Crispy Kale, Sage Stuffing

& an Orange Brandy & Ginger Sauce €22.00

Butter Roasted Chicken Supreme

Confit Leg with a Spiced Cranberry & a Madeira Jus €19.00

Grilled Lamb Tomahawks

On a Spring Onion Champ with Roasted Root Vegetables

& a Port and Rosemary Jus €23.50

Polenta Coated Pan-fried Fresh Fish

Served with Home-cut Fries, Rustic Tartar Sauce,

Dressed Organic Leaves & Green Peas & Beans €20.00

Kilo Pot of Glenbeigh Mussels

Bacon, Cider & Garlic Cream or Pernod, Onion & Dill Sauce

Served with Home-cut Fries €19.50

Grilled Platter of Killorglin Oak Smoked Salmon

Crispy Caper Berries, Rocket, Lime Crème Fraiche €18.95

Main Courses

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The Vegetarian Salad

A Selection of Fresh Fruits, Cheeses & Vegetarian ingredients €13.95

The Bianconi Wild Atlantic Way

Seafood & Shellfish Platter

Local Seasonal Seafood & Shellfish €26.50

With Half Lobster €36.50

Dingle Bay Crab Claws & Atlantic Prawns

With Chilli, Garlic, Lime & Lemongrass & a Rice Tian €26.50

The Bianconi Surprise

Speciality Meats, Seafood & Salad Garnishes. A Signature Dish of

The Bianconi since the very Beginning €15.95

Roasted Butternut Squash, Sage & Goats Cheese Risotto

With Hazelnuts & Parmesan Cheese €16.50

Desserts

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Sweet Brioche Bread & Butter Pudding

with Rum & Raisin Ripple Ice-cream & Vanilla Bean Custard

Warm Belgian Chocolate & Cherry Bakewell

With Almond Brittle & Marzipan Ice-cream

Iced Banana Parfait

With Toffee Popcorn, Caramelised Banana

Chef's Dessert of the Night

Our Local and Irish Cheese Board,

With Quince, Fruit & Crackers

All Desserts €7.50