

Starters

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Duo of Hot & Cold Local Smoked Salmon

Crispy Capers, Pickled Cucumber & Lime Crème Fraiche €11.50

Fish Cakes

Panko Coated Fish Cakes, Shellfish Aoili €11.50

Our Signature Seafood Chowder

€8.50

Steamed Mussels

With a White Wine & Garlic Cream €12.50

Baked Chestnut Mushrooms

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

Our Soup of the Evening

€4.85

A Surprise Seasonal Salad of Organic Local Leaves

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

Oven Baked Brie

Wrapped in Brick Pastry, €10.50

With a Pear & Walnut Chutney

Main Courses

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Prime Hereford 10 oz Sirloin Steak €26.00

8oz Hereford Fillet Steak €28.00

Onion Purée, Braised Roscoff Onion , Featherblade Croquette
, Roasted King Oyster Mushroom
Peppercorn Sauce or Garlic Butter

Roasted Half Duckling

Confit of Duck Leg Bon Bon, Beetroot
Orange Brandy Sauce €22.00

Pork Tasting Plate

Belly, Cheeks & Fillet, Spiced Carrots, Cider Jus €24.50

Pan-fried Supreme of Cornfed Irish Chicken

Confit Leg Croquette, Barley Stew,
Herbed Chicken Jus €19.00

Polenta Coated Pan-fried Fresh Fish

(Hake or Cod) served with Rustic Tartar Sauce,
Dressed Organic Leaves & a Green Pea & Bean Pot , Fries €20.00

Kilo Pot of Glenbeigh Mussels

Bacon, Cider & Garlic Cream
Served with Fries €19.50

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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

Dingle Bay Crab Claws & Atlantic Prawns

With Chili, Garlic, Lime. Lemongrass, Fragrant Rice €26.50

The Bianconi Surprise

Speciality Meats & Salad Garnishes.

A Signature Dish of The Bianconi since the very Beginning €15.95

Wild Mushroom Risotto

With Hazelnuts & Bally Goats Cheese €16.50

Desserts

Dark Chocolate Dome

Milk Chocolate Cremeux, Raspberry Jelly, Raspberry Sorbet & Puree, Puffed Rice, Chocolate Crumb €7.25



Prosecco & Elderflower Jelly

With Poppy Seed Biscuit and Strawberries €7.25



Pavlova

With Lime Curd and Mixed Seasonal Berries €7.25



Chef's Dessert of the Evening €7.25



Our Local and Irish Cheese Board,

With Quince, Fruit & Crackers €8.50

