



The BIANCONI

Soup of the Day €7.50

(4,9,13,14)

Served with our artisan bread

(1a,1b,1c,1d,4,7,12,13)

Wild Atlantic Seafood

Chowder €10.50

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

Served with our artisan bread

(1a,1b,1c,1d,4,7,12,13)

Kenmare Bay Seared

King Scallops €15.50

Sweet Pea Purée, Chorizo Foam,
Parma Ham Shards, Tomato Coral,

Annascaul Black Pudding,

Saffron & Shallot Vinaigrette

(1a,1b,1c,1d,4,6,9,11,13,14)

Classic French

Onion Soup €9.50

Topped with Miltown Bakery Sourdough Croute

& Melted Gruyere Cheese

(1a,1b,1c,1d,4,9,11,13,14)

Dingle Goats Cheese

Cheesecake €13.50

Cranberry & Apple Gel, Sourdough Croute,

Toasted Pistachio Crumb, Beetroot Chips,

Balsamic Treacle, Affilla Leaves

(1a,1b,1c,1d,3g,4,7,13,14)

Verrine of Crab Meat & Shrimps €14.50

in a Glass with Avocado & Ricotta Mousse,
Mango & Red Onion Salsa, Citrus Caviar, Chive
Essence, Lavash Croute

(1a,4,5,7,11,13,14)

Vegan Friendly Meatballs €13

Cilantro infused Red Lentil Meatballs in a
Lemongrass & Coconut Curry Sauce with
Scallion & Sesame Seeds topped with
Toasted Naan Bread (1a,9,12,13,14)

The Bianconi Burrata Bruschetta €14

Creamy Burrata Bianca Cheese & Cured Cherry
Tomato, Red Onion & Peach Chutney, Garlic
Scented Local Bakery Bloomer finished with
Garden Greens, Balsamic Reduction &

Sunflower Seeds (1a,4,7,13,14)

Add Parma Ham €2 (13,14)

Crispy Pork Belly Croquettes €14

With Spring Onion & Swiss Cheese, Burnt
Apple & Fennel Gel, Crispy Salty Bacon,
Maple & Parsnip Puree, Garden Greens,
Saffron & Shallot Dressing

(1a,4,7,9,11,13,14)

MAINS

Josper Grilled Irish Prime Beef Steaks

Our Steaks are Served with Portobello
Mushrooms, Parsnip Puree &
Crispy Salt & Vinegar Onion Rings ,
Cherry Vine Tomato
(1a,4,9,13,14)

Choose Your Steak

8oz Fillet	9oz Sirloin	10oz Rib Eye
€39.50	€38.50	€38.50

Signature Sides

(Choose one!)

Skinny Fries (1a,13)
Chunky Chips (1a,13,14)
Buttered Green Vegetables (4)
Leek & Parmesan Dauphinoise Potatoes (4,9,13,14)
Sea Salt & Rosemary Fries (1a,13)
Creamy Mash Potato (4,14)
Garden Leaf Salad (11,13,14)
Maple & Bourbon Streaky Bacon (13,14)
Patatas Bravas (1a,4,13,14)
Pesto Baby Potatoes (4,13)

Steak Sauces

(One Per Steak)

Green Peppercorn Cafe au Lait (4,9,14)
Garlic & Herb Butter (4)
Brandy & Blue Cheese (4,14)
Red Wine & Shallot Jus (4,9,13,14)

Surf It Up

Add Garlic & Herb King Prawns €5 (4,5,13,14)

MAINS

Bianconi Beef Burger €21.50

Grilled 8oz Irish Beef Burger with Baby Gem, Tomato & Crispy Fried Onions, topped with Streaky Bacon & Carrigaline Smoked 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)

Glenbeigh Bay Fresh Mussels €23.50

Steamed Fresh Local Mussels with Scallions, Mild Spiced Chorizo & Red Pepper tossed in a Chardonnay Creamy Sauce topped with Garlic Scented Crusty Bloomer & Pea Shoot Salad served with Skinny Fries (1a,4,6,7,9,13,14)

Hot Skillet Vegan Friendly Lasagne €18.50

With Mushroom & Cashew Nut Bolognese, Baby Spinach & Zucchini coated in a Creamy Vegan Bechamel topped with Milltown Bakery Sourdough Croute, Basil Olive Oil & Garden Greens Salad (1a,1b,1c,1d,3c,11,9,13,14)

Tempura Fish & Chips €22.50

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)

Silver Hill Half Duck €32

Parmesan & Leek Dauphinoise Potato, Sweet Potato Puree, Balsamic Glazed Black Cherries, Tenderstem Broccoli, Apple & Cranberry Gel, Orange & Bay Leaf Reduction (4,9,13,14)

Grilled Fillet of Atlantic Hake €27

Sea Salt & Black Sesame Seed Crust, Confit Potato, Fried Chorizo & Wilted Spinach, Cured Red Cabbage Slaw, Herb, Saffron & Mango Salsa, Balsamic Treacle
(4,7,8,9,11,12,13,14)

Butter Roasted Irish Chicken Supreme €27

Fondant Potato, Buttered Green Beans & Crushed Pea, Red Wine & Shallot Jus, Smoked Bacon Croute, Chorizo Foam (4,9,13,14)

Seafood Platter €26.50

Selection of Local Seafood & Shellfish with our 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)

Slaney Valley Rump of Lamb €33

Maple & Parsnip Puree, Leek Gratin Potato, Buttered Tenderstem Broccoli, Beetroot Chips, Roasted Cherry Vine Tomato, Grain Mustard & Shiraz Jus (4,9,11,13,14)

Hot Skillet Tiger Prawns €24

Succulent Plump Tiger Prawns, Chorizo Croutons, Red Bell Pepper, Jalapeno & Mango Salsa topped with Garlic Scented Bloomer for Tearing & Dipping, served with Skinny Fries (1a,4,5,7,11,13,14)

Creamy Rustic Rigatoni Pomodoro €18

With Grilled Zucchini, Roasted Cherry tomato, Wilted Spinach & Red Bell Peppers tossed with a Cashew Nut Marinara Sauce, Parmesan Cheese, Herb Olive Oil & Local Bakery Garlic Croute
(1a,3c,4,7,9,11,13,14)

SALADS

Cajun Spiced Grilled Halloumi Salad €18

Fluffy Basil Cous Cous, Olives, Avocado, Roasted Beetroot, Red Onion, Sundried Tomato, Golden Raisins & Sunflower Seeds drizzled with Fresh Basil Pesto Dressing (1a,4,9,11,13,14)

Add Cajun Chicken €4.50 (9,13)

Classic Caesar Salad €16

Baby Gem Lettuce, Bacon Lardons, Toasted Herb Croutons, Parmesan Shavings & Sun-Blushed Tomato tossed in our Creamy Caesar Dressing (1a,1b,1c,1d,4,7,11,13,14)

Add Cajun Chicken €4.50 (9,13)

Add King Prawns €5 (5,13,14)

Teriyaki Salmon Bowl

€17.50

Sweet Teriyaki Glazed Salmon on a Bed of Seasonal Leaves with Asian Style Salad, Cured Cucumber, Charred Peach & Cherry Tomato, Toasted Sesame Seeds drizzled with a Ginger, Lemon & Sweet Soya Dressing (1a,8,12,13,14)

Bianconi Surprise €24

Our Speciality Fresh 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)

Summer Superfood Salad €17

Packed with the Powerful Stuff - Trio of Organic Quinoa, Cured Red Cabbage, Boiled Egg, Ripened Avocado, Baby Spinach, Cauliflower Rice, Spiced Chickpea, Red Pepper, Fresh Strawberries & Toasted Healthy Seeds, finished with an Acai Berry Vinaigrette & Crumbled Feta Cheese (4,7,11,12,13,14)

Add Poached Salmon €4 (8)

SIDES

Skinny Fries €4.95
(1a,13)

Chunky Chips €5.25
(1a,13,14)

Truffle Fries €5.95
(1a,4,7,11,13)

Green Vegetables €5.25
(4)

Parmesan & Leek
Dauphinoise Potatoes €5.25
(4,9,13,14)

Sea Salt & Rosemary Fries €5.25
(1a,13)

Creamy Mash Potato €5.25
(4,14)

Green Salad €4.95
(11,13,14)

Bourbon & Maple Streaky Bacon €4.50
(13,14)

Patatas Bravas €5.25
(1a,4,13,14)

Pesto Baby Potatoes €5.25
(4,13)

Salt & Vinegar Crispy Onion Rings €5
(1a,13,14)

Garlic Bread €5
(1a,4,7,11,13)

Chipotle Coleslaw €3.50
(7,11)

ALLERGENS

- 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



RESTAURANTS
ASSOCIATION
OF IRELAND



DESSERTS

Belgian Dark Chocolate Brownie

€9.50

Chocolate Granola, Salted Caramel Ice Cream, Caramelised Filo Pastry, Berry Powder (1a,1b,1c,1d,4,7,13,14)

Virginia's Cheesecake €9.50

Please ask your Server for Details!

May Contain Nuts (1a,4,7,13,14)

Pineapple, Coconut & Meringue Ice Parfait €9.50

White Chocolate, Coconut Sorbet, Pina Colada & Lime Jelly, Chantilly Cream (1c,4,7,13,14)

Vegan Friendly Espresso Creme Caramel €9

Vegan Vanilla Bean Ice Cream & Peanut Butter Biscuit (1a,2,13,14)

Fluffy Summer Strawberry Mousse €9

Chantilly Cream, Strawberry Jelly, Crispy Filo Pastry (1a,4,13,14)

Creamy Sicilian Ricotta Pie €9

Topped with Soft Italian Meringue, Whipped Mascarpone, Vanilla Bean Ice Cream (1a,4,7,13)

Coffee Affogato €7.50

Vanilla Bean Ice Cream & Homemade Honeycomb dipped in White Chocolate Drizzled with Freshly brewed Espresso (4,13)
Add Baileys €2 (14)

Baked Tear n Share Camembert €16

Rosemary Infused Melted Cooleeney Camembert baked in an Iron Skillet topped with Peach Chutney & Salted Pistachios, Sourdough Croute & Honey
Made to order, please allow 10 minutes to make!
Perfect for Sharing!
(1a,1b,1c,1d,3g,4,13,14)