



The **BIANCONI**

Soup of the Day €8

(4,9,13,14)

Served with our artisan bread

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

Wild Atlantic Seafood

Chowder €11.50

(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 €16

Silky Parsnip Puree, Annascaul Black Pudding

Croutons, Pea Veloute, Chorizo Crumb, Lime

Espuma, Green Apple Gel, Lemon Coral

(1a,1b,1c,1d,4,6,7,9,11,13,14)

Classic French

Onion Soup €10

Topped with Miltown Bakery Sourdough Croute

& Melted Gruyere Cheese

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

Dingle Goats Cheese

Cheesecake €14.50

Black Garlic & Sriracha Aioli, Sourdough

Croute, Toasted Pistachio Crumb, Bell Pepper

Escabeche, Balsamic Treacle, Affilla Leaves

(1a,1b,1c,1d,3g,4,7,11,13,14)

**Vegan Friendly Mushrooms &
Cashew Nut Pate €14**

Aged Balsamic Jelly, Kalamata Olives
Tapenade, Garden Greens, Cherry Vine
Tomato, Sourdough Croutes, Eve's Leaves
Relish (1a,1b,1c,1d,3c,9,11,13,14)

**Verrine of Crab Meat &
Shrimps €15.50**

Avocado & Ricotta Mousse, Coconut Caviar,
Charred Sweet Mango, Dill Essence,
Lavosh Croute (1a,4,5,7,11,12,13,14)

**Sun-Blushed Tomato
Panna Cotta €14**

Creamy Mozzarella Pearls, Confit Yellow
Cherry Tomato, Kalamata Olives, Red Pepper
& Basil Pesto, Sunflower Seeds, Herb Tuille
(1a,4,7,9,11,13,14)

**Crispy Pork Croquettes
€14.50**

Smoked Rub Pulled Pork & Dry Aged
Manchego Cheese with Sweet Fennel, Leek &
Nduja, Pimentón & Chive Aioli, Tangy Red
Cabbage Slaw, Herb Essence, Potato Shards
(1a,4,7,9,11,13,14)

M A I N S

Josper Grilled Irish Prime Beef Steaks

Our Steaks are Served with Chestnut
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
€41	€40	€40

**Cooking times may vary*

Signature Sides

(Choose one!)

Skinny Fries (1a,13)

Chunky Chips (1a,13,14)

Green Beans & Almond Amandine (3a,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)

Red Pesto Baby Potatoes (4,11,13)

Steak Sauces

(One Per Steak)

Green Peppercorn Cafe au Lait (4,9,13,14)

Garlic & Herb Butter (4)

Brandy & Blue Cheese (4,13,14)

Shiraz & Herb Reduction (4,9,13,14)

Chimichurri Rojo (11,13)

Surf It Up

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

MAINS

Silver Hill Half Duck €32

Bourbon Bacon Whipped Sweet Potato,
Buttered French Green Beans & Toasted
Almond Amandine, Granny Smith Apple Gel,
Crispy Pommes Pouille, Orange &
Bay Leaf Reduction (1a,3a,4,9,11,13,14)

Tempura Fish & Chips €23

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)

Butter Roasted Irish Chicken Supreme €28

Leek & Parmesan Dauphinoise Potato,
Sprouting Broccoli Florets, Sweetcorn &
Truffle Puree, Chestnut Mushrooms, Pimentón
Aioli, Cherry Vine Tomato, Shiraz & Herb
Reduction, Confit Celeriac, Sage Crisps
(1a,4,7,9,11,13,14)

Glenbeigh Bay Fresh Mussels €25

Steamed Fresh Local Mussels with Leek, Mild
Spiced Fried Nduja & Red Pepper tossed in a
Chardonnay Creamy Sauce topped with Garlic
Scented Crusty Bloomer & Pea Shoot Leaves
served with Skinny Fries (1a,4,6,7,9,11,13,14)

Bianconi Beef Burger €23.50

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)

Atlantic Monkfish Saltimbocca

€33

Grilled Fillet of Monkfish wrapped in Parma Ham, Whipped Saffron Potatoes, Wilted Baby Spinach, Fricasse Baby Shrimps & Vegetables, Bell Pepper Escabache, Lime Foam, Creamy Champagne Emulsion
(4,5,8,9,11,13,14)

Green Goddess Fusili Pasta €19

With Green Garden Vegetables tossed with Creamy Lemon Ricotta, Roasted Cherry Vine Tomato, Melted Parmesan Cheese, Chilli & Garlic Pangrattato
(1a,1b,1c,1d,4,7,9,11,13,14)

Seafood Platter €27

Selection of Seafood & Shellfish with our Artisan 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

Pressed Potato, Pea Veloute, Tenderstem Broccoli, Black Garlic & Sriracha Aioli, Saffron Infused Baby Onions, Cherry Vine Tomato, Aged Balsamic Glazed Beetroot, Rosemary Jus (4,7,9,11,13,14)

Chimichurri Rojo Tiger Prawns €25.50

Succulent Plump Tiger Prawns, Nduja Sausage, Red Onion, Mango & Bell Pepper coated in a Homemade Chimichurri Rojo Salsa topped with Garlic Scented Bloomer for Tearing & Dipping served with Skinny Fries (1a,4,5,7,11,13,14)

Vegan Friendly Scrumptious Moussaka €19

House Baked Moussaka with Eggplant, Lentil & Mushrooms, Red Bell Pepper & Tomato Sauce, Local Bakery Sourdough Croute, Peppered Rocket, Herb Olive Oil (1a,1b,1c,1d,9,11,13,14)

SALADS

Cajun Spiced Grilled Halloumi Salad €18.50

Packed with the Good Stuff - Trio of Organic Quinoa, Spiced Chickpea, Red Pepper, Sun-blushed Tomato, Roasted Beetroot, Avocado, Charred Corn, Sweet Mango & Toasted Sunflower Seeds drizzled with Fresh Basil Pesto (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)

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)

Greek Style Chicken Gyro Bowl €18.50

On a Bed of Seasonal Leaves with Citrus Infused Brown Rice, Cherry Tomato, Red Onion, Kalamata Olives, Cured Cucumber & Red Cabbage, Garlicky Tzatziki & Feta Cheese Dressing, Lavosh Crisps (1a,4,7,9,11,12,13,14)

Teriyaki Salmon Bowl €19

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)

SIDES

Skinny Fries €5

(1a,13)

Chunky Chips €5.50

(1a,13,14)

Truffle Fries €6

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

Green Beans & Almond Amandine €5.50

(3a,4)

Parmesan & Leek

Dauphinoise Potatoes €5.50

(4,9,13,14)

Sea Salt & Rosemary Fries €5.50

(1a,13)

Creamy Mash Potato €5.50

(4,14)

Green Salad €5

(11,13,14)

Bourbon & Maple Streaky Bacon €5

(13,14)

Patatas Bravas €5.50

(1a,4,13,14)

Red Pesto Baby Potatoes €5.50

(4,11,13)

Salt & Vinegar Crispy Onion Rings €5.25

(1a,13,14)

Garlic Bread €5

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

Chipotle Coleslaw €4

(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



**PUB RESTAURANT OF
THE YEAR 2025**



**BEST CASUAL DINING
KERRY 2026**

DESSERTS

Warm Chocolate Chip Cookie

Brownie €9.50

Crushed Homemade Honeycomb, Chocolate Granola,
Salted Caramel Ice Cream, Fresh Whipped Cream
(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)

Dark Chocolate & Raspberry

Dome €9.50

Fluffy Vanilla Mousse & Raspberry Jelly, Berry Dust,
Chocolate Soil, Honey Crisps (1a,4,7,13)

Vegan Friendly Strawberry

Tiramisu €9.50

Strawberry Compote, Berry Glass Tulle (1a,1c,13,14)

Chocolate Bourbon

Pecan Tart €9.50

Sweet Caramel Filling, Whipped Chocolate Ganache,
Candied Pecans, Berry Gel, Vanilla Bean Ice Cream
(1a,1b,1c,1d,3f,4,7,13,14)

Vanilla & Pistachio

Panna Cotta €9

Fresh Berry Gel, Crushed Pistachios, Meringue Shards,
and Charred Peach Bellini (3g,4,7,13,14)

Coffee Affogato €8

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

Add Baileys €2 (14)

Bianconi Cheese Board €16

Selection of Cheeses, Local Relish & Kalamata Olive
Tapenade, Savoury Crackers & Fruit
(1a,1b,1c,1d,4,11,12,13,14)