

Allergen Guide:

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

 @thebianconi

 The Bianconi Inn

 bookings@bianconi.ie

Try our Signature
Cocktails
& Wines!



The **BIANCONI**

Sunday
SUPPER CLUB



STARTERS

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 €15.50

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)

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)

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)

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)

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)

MAINS

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)

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)

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)

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)

Silver Hill Half Duck €32

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

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)

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)

SALADS

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)

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)

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)

Seafood Platter €27

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)

SIDES

House Fries €5 (1a,13)

Green Salad €5 (11,13)

Truffle Fries €6 (1a,4,7,11,13)

Chunky Chips €5.50 (1a,13,14)

Red Pesto Baby Potatoes €5.50 (4,11,13)

Chipotle Coleslaw €4 (7,11)

Creamy Mash Potato €5.50 (4,14)

Garlic Bread €5 (1a,4,7,11,13)

Green Beans & Almond Almandine €5.50 (3a,4)