



## 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

Crushed Sweet Pea, Annascaul Black Pudding

Croutons, Nduja Foam, Saffron & Chive

Emulsion, Fresh Herb Dust, Lemon Coral, Leek

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

## Classic French

### Onion Soup 11

Topped with Baguette Croute &

Melted Gruyere Cheese

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

## Crispy Dingle Goat's

### Cheese Kataifi 14.50

Drizzled with Hot Honey & Crushed

Pistachios, Berry & Beetroot Puree,

Pomegranate Pearls, Balsamic Vinaigrette &

Greens (1a,3g,4,7,11,13,14 )

## Vegan Friendly Mushroom Filo Parcel 14

Stuffed with Organic Quinoa, Red Pepper,  
Butternut Squash, Baby Spinach &  
Sweetcorn, Crumbled Feta Cheese, tomato  
Hoummus, Basil Olive Oil, Toasted  
Sunflower Seeds (1a,9,11,13,14 )

## Crab Meat & Baby Shrimp Thermidor 16

Baked Crab & Shrimps coated in a Creamy  
Bechamel Sauce with Vegetables topped with  
Parmesan Crust, Garlic Scented Focaccia  
Croutes (1a,4,5,9,11,13,14 )

## Red Onion Tarte Tatin 14

Caramelised Red Onion & Sumptuous Melted  
Cooleeney Brie Cheese with Beetroot &  
Pear, Garden Greens, Toasted Walnuts,  
Balsamic Treacle (1a,3h,4,7,11,13,14 )

Add Parma Ham 2 (13,14 )

## Crispy Spiced Beef Croquettes 14.50

with Apple Wood Smoked Cheddar, Scallion &  
Wild Mushroom, Carrot & Harissa Puree, Cured  
Red Onion, Chive Creme Fraiche, Leek Greens  
Essence (1a,4,7,9,11,13,14 )

## MAINS

### Josper Grilled Irish Prime Beef Steaks

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

Please choose your cut, side & sauce  
from below

### Choose Your Steak

|            |             |
|------------|-------------|
| 8oz Fillet | 9oz Sirloin |
| 41         | 40          |

*\*Cooking times may vary*

### Signature Sides

(Choose one!)

House Skinny Fries (1a,13 )  
Chunky Chips (1a,13,14 )  
Buttered 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 (4,11,13 )

### 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 )  
Wild Mushroom & Masala Cafe au Lait (4,9,11,13,14 )

### Surf It Up

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

## MAINS

### Silver Hill Half Duck 32

Confit Sweet Potato, Braised Grain Mustard  
Red Cabbage, Berry & Beetroot Puree,  
Bourbon & Maple Glazed Pearl Onions, Crispy  
Potato Pouille, Orange & Bay Leaf Reduction  
(1a,4,9,11,13,14 )

### Tempura Fish & Chips 24

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 )

### Thyme & Lemon Roasted Chicken Supreme 29

Pressed Potato, Charred Leek, Candied Bacon  
Flakes, Asparagus Tips, Cherry Vine Tomato,  
Nduja Foam, Wild Mushroom & Masala Cafe  
Au Lait, Truffle Olive Oil (4,9,11,13,14 )

### Glenbeigh Bay Fresh Mussels 25

Steamed Fresh Local Mussels with Scallion,  
Mild Spiced Fried Nduja & Saffron Fennel  
tossed in a Chardonnay Cream 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 24

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

## **Pan Seared Fillet of Seabream & Tiger Prawns 32**

Potato, Dill & Olive Oil Hash, Crushed Pea, Fennel  
Shavings, Pomegranate & Cured Red Onion Salad,  
Lemon, Spinach & Saffron Veloute  
(4,5,8,9,11,13,14 )

## **Creamy Wild Mushroom Pappardelle Pasta 20**

with Roasted Maple Butternut Squash, Garlic,  
Spinach, Cherry Tomato & Melted Swiss Cheese  
topped with Chive Creme Fraiche & Garlic Scented  
Sourdough Croute (1a,1b,1c,1d,4,7,9,11,13,14 )

## **Seafood Platter 27.50**

Selection of Cold 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 )

## **Dry Rub Loin of Irish Venison 34**

Leek & Parmesan Dauphinoise Potato, Burnt Butter  
Parsnip Puree, Chargrilled Asparagus Spears, Crunchy  
Curly Carrot, Salted Caramel Pear, Herb Dust, Malbec &  
Blackberry Reduction (1a,4,9,11,13,14 )

## **Chipotle Tiger Prawns 26**

Succulent Plump Prawns, coated in a Creamy  
Chipotle & Coconut Sauce with Bell Pepper,  
Scallion & Roasted Cured Squash, topped with  
Garlic Scented Bloomer for Tearing & Dipping  
(1a,4,5,7,9,11,13,14 )

## **Hot Sizzler Vegan Moroccan Tagine 19**

With Chickpeas, Peppers, Onions, Sweet Squash &  
Spinach in a Lightly Spiced Sauce served with Lemon  
infused Basmati Pilau Rice, Smoked Paprika & Cilantro  
Yoghurt, Toasted Naan Bread (1a,9,11,13,14 )

## SALADS

### Cajun Spiced Grilled Halloumi Salad 19

Trio of Organic Quinoa, Sun-blushed Tomato,  
Beetroot & Roasted Peppers, Ripened Avocado,  
Cucumber, Pomegranate Pearls & Pumpkin  
Seeds & Kalamata Olives drizzled with Fresh  
Basil Pesto (4,9,11,13,14 )

Add Cajun Chicken 4.5 (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 4.5 (9,13 )

Add King Prawns 5 (5,13,14 )

### Bianconi Surprise 25

Our Speciality Fresh Cold 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 )

### Cosy Winter Glow Bowl 19

Packed with the Powerful Stuff - Lemon infused  
Basmati Rice, Roasted Squash, Raw Broccoli,  
Spiced Chickpeas, Pickled Red Onion, Boiled  
Egg, Ruby Grapefruit, Crushed Avocado &  
Toasted Cashew Nuts finished with Healthy  
Seeds, Chipotle Ranch Dressing & Crumbled  
Feta Cheese (3c,4,7,9,11,12,13,14 )

Add Poached Salmon 4 (8 )

## SIDES

- Skinny Fries 5.5 (1a,13 )
- Chunky Chips 5.5 (1a,13,14 )
- Truffle Fries 6 (1a,4,7,11,13 )
- Buttered Vegetables 5 (4 )
- Parmesan & Leek Dauphinoise Potatoes 5.5 (4,9,13,14 )
- Sea Salt & Rosemary Fries 5.5 (1a,13 )
- Creamy Mash Potato 5.5 (4,14 )
- Green Salad 5 (11,13,14 )
- Bourbon & Maple Streaky Bacon 5 (13,14 )
- Patatas Bravas 5.5 (1a,4,13,14 )
- Pesto Baby Potatoes 5.5 (4,11,13 )
- Salt & Vinegar Crispy Onion Rings 5.5 ( 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

Wifi Password: Bianconi55

\*To ensure efficient service for all our guests, **we are unable to split bills** by individual items

\*100% of all **tips & gratuities** received are fully distributed to staff in line with the Payment of Wages (Tips & Gratuities) (Amendment)

Act 2022



RESTAURANTS  
ASSOCIATION  
OF IRELAND

BEST CASUAL DINING  
KERRY 2026

## DESSERTS

### Warm Sticky Toffee Pudding 9.50

Crushed Homemade Honeycomb,  
Salted Caramel Poached Pear,  
Vanilla Bean Ice Cream,  
Honey Crisp (1a,4,7,13,14 )

### Bianconi Cheesecake €9.50

Please ask your Server for Details!  
May Contain Nuts (1a,4,7,13,14 )

### Chocolate Praline Dome 9.50

Hazelnut Praline Mousse, Chocolate Sponge, Crushed  
Hazelnuts, Caramel Jelly, Cocoa Tuille, Fresh Whipped  
Cream, Berry Dust (1a,3d,4,7,13,14 )

### Vegan Friendly Crumble 9.50

Warm Apple & Blackberry Crumble topped with Oat  
Flakes & Coconut Crumb, Vanilla Bean Ice Cream  
(13,14 )

### Limoncello & Basil Posset 9.50

White Chocolate & Sable Biscuit, Burnt Italian  
Meringue, Passionfruit & Kiwi Salsa, Chantilly Cream,  
Citrus Coral (1a,4,7,13,14 )

### Classic Tiramisu 9.50

Chantilly Cream, Cocoa Coral,  
Chocolate Granola  
(1a,1b,1c,1d,4,7,13,14 )

### Lotus Biscuit Coffee Affogato €9

Biscoff Whipped Cream, Vanilla Bean Ice Cream with  
Homemade Honeycomb

Dipped in White Chocolate, Biscoff Crumb  
Drizzled with Freshly Brewed Espresso (1a,4,13 )

Add Baileys €3 (14 )