

WELCOME

Our Culinary Team **John, Christian & Ivan** continuously develop our menu's with the ever-growing range of fresh ingredients available from local suppliers. We always look to source not only the best, but the best of season. Enjoy!

3 Course Menu €49.50pp

Available all Evening

Early Bird Offer

from 5pm to 6:30pm

1 glass of wine & Our 3 course menu for €49.50pp

Wines available - White: Chardonnay, Pinot Grigio Red: Shiraz, Montepulciano

STARTERS

Mussels

In a lightly spiced Nduja Butter, Garlic & Parsley Cream Sauce, served with Garlic Bread

1,2,3,6,7,10,12

Caesar Croquette Salad

Confit Chicken Caesar Croquettes, Baby Gem, Grated Parmesan, Parsley Purée, Caesar Dressing *1,6,7,8,11,12,13*

Pork Belly

Baked Apple Purée, Celeriac Slaw, Black Garlic & Black Pudding Bon-Bon, Crackling, Herb Oil, Wholegrain Mustard Jus *4,5,6,7,9,11,12,13*

MAINS

Beef Feather Blade

Slow Roasted for 48hrs, Confit Potato, Celeriac Purée, Malt Glazed Carrot, Dried Onion Crumble, Pearl Onion Bourguignon Sauce *6,7,9,11,12*

Cornfed Chicken Supreme

Stuffed with Spinach, Carrot Purée, Gubbeen Chorizo, Sundried Tomato, Broad Bean Dressing *6,7,9,12*

Pan Fried Wild Atlantic Hake

Cured Fillet, Celeriac Purée, Leek & Courgette, Tender stem Broccoli, Beurre Noisette *2,3,7,12*

DESSERT

Apple Tarte Tatin

Caramel Sauce, Cream & Vanilla Ice Cream *5,6,7,11 - Vegan Adaptable*

Classic Vanilla Brûlée

Cinnamon Biscuit *5,6,7,11*
- GF Adaptable

Chocolate Fondant

Cocoa Nib Tuille & Stout Ice Cream *5,6,7,11 - GF Adaptable*

Our Local Suppliers

Poppadom's Farm Killarney - Star Seafood Killarney - Spillane's Seafood Killarney - Tim Jones Killarney - Fenit Veg Tralee - Wild Kerry Game - Terra Foods Tralee - Irish Hereford Prime - Our Chef's Garden

Allergens: 1. Crustaceans, 2. Molluscs, 3. Fish, 4. Peanuts, 5. Nuts, 6. Gluten, 7. Lactose, 8. Soya, 9. Sulphites, 10. Sesame Seeds, 11. Eggs, 12. Celery, 13. Mustard, 14. Lupin (V) - Vegetarian (VG) - Vegan

WIFI Password: Harrowk2022!

STARTERS

Shallot Butter Prawns	€14
Pan Fried in Shallot Butter, served with Herb Sourdough Croute Salad, Smokey Marie Rose Dressing <i>1,6,7,8,10,11</i>	
Mussels	€14
In an lightly spiced Nduja Butter, Garlic & Parsley Cream Sauce, served with Garlic Bread <i>1,2,3,6,7,10,12</i>	
Caesar Croquette Salad	€12
Confit Chicken Caesar Croquettes, Baby Gem, Grated Parmesan, Parsley Purée, Caesar Dressing <i>1,6,7,8,11,12,13</i>	
Pan Fried Scallops	€17
Cauliflower Purée, Caper & Hazelnut, Spiced Pork Croquette, Chicken Jus <i>1,2,3,5,6,7,9</i>	
Salt & Hay Baked Celeriac	€11
Thinly sliced Salt & Hay Baked Celeriac with Truffle Dressing, Pickled Cranberries & Toasted Pistachios <i>5,8,13 (V)(VG)</i>	
Lobster Bisque	€16
Served with a Smoked Anchovy Toast <i>1,2,3,6,7,12</i>	
Pork Belly	€14
Baked Apple Purée, Celeriac Slaw, Black Garlic & Black Pudding Bon-Bon, Crackling, Herb Oil, Wholegrain Mustard Jus <i>4,5,6,7,9,11,12,13</i>	

Sides €6

Gratin Dauphinois 7
Tender Stem Broccoli, Lemon & Parmesan 7
Gem Salad, Caesar Dressing 3,7
Fries
Onion Rings 6,7

MAINS

All mains served with potato of evening

Cornfed Chicken Supreme	€28
Stuffed with Spinach, Carrot Purée, Gubbeen Chorizo, Sundried Tomato, Broad Bean Dressing <i>6,7,9,12</i>	
Pan Fried Wild Atlantic Hake	€31
Cured Fillet, Celeriac Purée, Leek & Courgette, Tender stem Broccoli, Beurre Noisette <i>2,3,7,12</i>	
Wild Irish Fish Platter	€See Server
Ask your server for Our Daily Fish Platter <i>1,2,3,7,9</i>	
Sole Meunière	€47
Burnt Butter with Roasted Almonds & Capers Sauce <i>3,5,7</i>	
Beef Feather Blade	€31
Slow Roasted for 48hrs, Confit Potato, Celeriac Purée, Malt Glazed Carrot, Dried Onion Crumble, Pearl Onion Bourguignon Sauce <i>6,7,9,11,12</i>	
Lamb Wellington	€36
Lamb Loin cooked medium in Puff Pastry, Stuffed with Spinach, Sundried Tomato & Pancetta, Served with Carrot, Smoked Potato Mousseline & Roasting Jus <i>6,7,9,11,12</i>	

STEAKS

Fillet	€42
10oz Ribeye	€39
Both served with Onion Rings, Onion Purée, Herb Crust Tomato & Pepper Sauce <i>6,7,9,11,12</i>	
Patty Pan Squash from Gareth's Farm	€22
Roasting Squash, served with Red Pepper Romesco, Chickpea Dressing, Tender stem Broccoli, Curry Seed Oil <i>12 (V) (VG)</i>	