

WELCOME

Our Culinary Team **John & Christian** 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 €55pp

Available all Evening

STARTERS

Burrata & Hot Honey
Creamy Italian Mozzarella, Wild
Garlic Salsa Verde, Hot Chilli
Honey, Sourdough Crumb *(V)*
6,7,9,12

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

Pork Belly
Carrot & Celeriac Slaw, Baked
Apple Purée, Black Pudding
Bon-Bon, Crackling, Herb Oil,
Wholegrain Mustard Jus
4,5,6,7,9,11,12,1

Roast Beetroot & Hay Baked
Celeriac Salad
Roast Beetroot, Hay Baked
Celeriac, Goats Curd,
Raddicchio, Pickled Walnut
(Vegan Adaptable) 5,9,7,13

Potato Soup
Velouté of Potato and Roast
Garlic, Spiced Pulled Beef
Crostini *6,7,9,12*

MAINS

Shallot Tarte Tatin
Vegan Pastry, Caramelized
Shallots, Celeriac Confit, Lentils,
Walnut Oil *(V) (VG)5,6,9*

Cornfed Chicken
Glazed Breast, Pistachio and
Cranberry Crumble, Black Garlic,
Swede and Carrot Gratin,
Roasting Jus *8,7,10,12,13*

Pan Fried Wild Atlantic Hake
Spring Fricassee of Mussels
with Red pepper and Haricot
Bean Cassoulet, Chorizo, Squid
Ink Cracker *2,3,7,9*

Irish Pork
Confit Belly, Braised Cheek,
Toasted Oat, Carrot Puree,
Cronin's Apple Cider *8,10,12,13*

24hr Beef Featherblade
Malt Glazed Carrot Smoked
Potato Puree, Bourguignon
Sauce, Dried Onion Crumble *6,7,9*

Complimentary Glass of Wine

Available Thursday Evening

DESSERT

Crème Brûlée
Roast Banana and Pineapple
Crème Brûlée *7,11*

Amaretto Cheesecake
Chocolate Soil, Apple Compote,
Baked Honeycomb *9,7,10*

Chocolate Fondant
Vanilla Ice Cream, Salted
Caramel Nougatine *6,5,7,9,11*
Gluten Free Alternative Available

WIFI PASSWORD:
Harrowk2022!

*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
All our Beef is 100% Irish*

STARTERS

Shallot Butter Prawns Pan Fried in Shallot Butter, served with Herb Panzanella Salad, Marie Rose Dressing <i>1,6,7,8,10,11</i>	€16
Contemporary Caesar Salad Confit Chicken Caesar Croquettes, Baby Gem, Grated Parmesan, Parsley Purée, Caesar Dressing <i>1,6,7,8,11,12,13</i>	€15
Pan Fried Scallops Extra Large Scallops, Spiced Pork Croquette, Dashi Broth, Apple <i>2,5,6,7,9,12,13</i>	€18
Roast Beetroot & Hay Baked Celeriac Salt and Hay-Baked Celeriac Salad, Goats Curd, Radicchio, Pickled Walnut <i>5,9,7,13 (V)(VG Adaptable)</i>	€14
Potato Soup Veloute of Potato and Roast Garlic, Spiced Pulled Beef Crostitini <i>7,9,12</i>	€11
Pork Belly Carrot and Celeriac Slaw, Baked Apple Puree, Black Pudding Bon-Bon, Crackling, Herb Oil, Wholegrain Jus <i>5,9,11,12,13</i>	€16
Firecracker Scotch Egg Spicy Nduja and Sausage, Pickled Cucumber Salad, Citrus Aioli <i>1,2,3,7,6,11,12</i>	€16
Burrata & Hot Honey Creamy Italian Mozzarella, Wild Garlic Salsa Verde, Hot Chilli Honey, Sourdough Crumb <i>7,6,9,12 (V)</i>	€15

MAINS

All mains served with potato of the evening

Cornfed Chicken Glazed Breast, Pistachio and Cranberry Crumble, Black Garlic, Swede and Carrot Gratin, Roasting Jus <i>7,8,10,12,13</i>	€33
Pan Fried Wild Atlantic Hake Spring Fricassee of Mussels with Red Pepper and Haricot Bean Cassoulet, Chorizo, Squid Ink Cracker <i>1,2,3,7,9</i>	€36
Wild Irish Fish Platter Ask your server for Our Daily Fish Platter <i>1,2,3,7,9</i>	€Market Price
Irish Pork Confit Belly, Braised Cheek, Toasted Oat, Carrot Puree, Cronin's Apple Jus <i>8,10,12,13</i>	€34
Beef Feather Blade Slow Roasted for 24hrs, Smoked Potato Puree, Dried Onion Crumble, Bourguignon Sauce <i>6,7,9,11,12</i>	€36
Wild Kerry Venison Wellington Venison Loin cooked medium in Puff Pastry, Stuffed with Spinach, Sweet Cranberries & Pancetta <i>6,7,9,11,12</i>	€39
IRISH STEAKS AVAILABLE; Fillet €45, Striploin €36, Sharing Beef €MP Rosti, Malted Onion, Celeriac Puree, Pepper Sauce <i>6,7,9,11,12</i>	
Shallot Tarte Tatin Vegan Pastry, Caramelized Shallots, Celeriac Confit, Lentils, Walnut Oil <i>5,6,9 (V) (VG)</i>	€28

Sides €6

Champ Mashed Potato *7* | Treacle Glazed Confit Carrots with Crispy Onion
Gem Salad, Caesar Dressing *3,7*
Fries | Onion Rings *6,7*