



Welcome! Here at Harrow, we honour the natural produce of our lands to deliver an authentic, timeless and immersive dining experience. 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. Laced with a sense of occasion and anchored with the basics of warm Irish hospitality, our team look forward to you to experiencing Killarney's latest Brasserie Restaurant.

## 3 Course Set Menu €60pp

Available all Evening

### STARTERS

#### Burrata Caponata

Creamy Italian Mozzarella, Black Olive, Pesto,, Sea Salt Flat Bread  
*6(Wheat),7,9,(V)*

#### Contemporary Caesar Salad

Confit Chicken Caesar Croquettes, Baby Gem, Grated Parmesan, Parsley Purée, Caesar Dressing  
*1,3,6,7,9,11,13*

#### Pork Belly

Pedro Ximenez Plum, Cauliflower Cream, Black Pudding & Walnut Crumble, Wholegrain Jus  
*5(Walnut),6,7,9,13*

#### Seasonal Salad

Warm Salad of Seasonal Roots, Hokkaido Squash, Celeriac, Beetroot, Goats Cheese Crumble, Cashew Hummus, Leaves  
*7,9,(V),(VG)*

#### Shallot Butter Prawns

Pan Fried in Shallot Butter, served with Herb Panzanella Salad, Marie Rose Dressing  
*1,6,7,9,11,13*

#### Squash Velouté

Butternut Squash & Fennel Velouté, Cheddar Puff Pastry Allumette  
*6,7,12*

### MAINS

#### Beef Feather Blade

Slow Roasted for 24hrs, Malt Glazed Carrot, Smoked Mash Potato, Bourguignon Sauce, Dried Onion Crumble  
*6,7,9,12*

#### Classic Roast Turkey

Glazed Ham, Sage & Onion Stuffing, Root Vegetables, Roast Potatoes, Turkey Gravy, Cranberry Sauce  
*6,7,9*

#### Irish Pork

Confit Belly, Braised Cheek, Malted Celeriac Purée, Bacon Choucroute, Toasted Oats, Cronins Apple Jus  
*6,7,9,12*

#### Pumpkin Gnocchi

Grilled Squash, Poppadom's Farm Vegetables, Black Garlic Cream  
*6,7,9,(V),(VG)*

#### Pan Fried Wild Atlantic Hake

Spiced Cauliflower & Golden Raisins, Samphire, Light Fish Cream  
*3,7,9,12*

#### Striploin Steak

Potato Rosti, Malted Onion, Celeriac Puree, Pepper Sauce  
*6,7,8,9,12*

*All mains served with potatoes of the evening*

### DESSERT

#### Chocolate Fondant

Vanilla Crumble, Blackberry Compote, Crème Anglaise  
*6(Wheat),7,9,11*

#### Classic Cheesecake

Salted Caramel Popcorn, Pears, Pecans & Almonds  
*5(Pecan),7*

#### Crème Brûlée

Orange Scented, Marinated Dry Fruits  
*7,9,11*

#### Our Local Suppliers:

Poppadom's Farm, Kilcummin

Star Seafood, Killarney

Tim Jones, Killarney

Fenit Fruit & Veg, Tralee

Kerry Wild Game, Killorglan

Terra Foods, Tralee

Our Chef's Garden

**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 Adaptable All our Beef is 100% Irish

# À La Carte Menu

## STARTERS

<b>Burrata Caponata</b>	€15
Creamy Italian Mozzarella, Black Olive, Pesto,, Sea Salt Flat Bread <i>6(Wheat),7,9,(V)</i>	
<b>Contemporary Caesar Salad</b>	€15
Confit Chicken Caesar Croquettes, Baby Gem, Grated Parmesan, Parsley Purée, Caesar Dressing <i>1,3,6,7,9,11,13</i>	
<b>Pork Belly</b>	€16
Pedro Ximenez Plum, Cauliflower Cream, Black Pudding & Walnut Crumble, Wholegrain Jus <i>5(Walnut),6,7,9,13</i>	
<b>Seared Scallops</b>	€18
Pumpkin Purée, Crispy Bonbon, Dashi Broth, Conference Pear <i>2,6,7,12</i>	
<b>Seasonal Salad</b>	€14
Warm Salad of Seasonal Roots, Hokkaido Squash, Celeriac, Beetroot, Goats Cheese Crumble, Cashew Hummus, Leaves <i>7,9,(V),(VG)</i>	
<b>Shallot Butter Prawns</b>	€16
Pan Fried in Shallot Butter, served with Herb Panzanella Salad, Marie Rose Dressing <i>1,6,7,9,11,13</i>	
<b>Squash Velouté</b>	€11
Butternut Squash & Fennel Velouté, Cheddar Puff Pastry Allumette <i>6,7,12</i>	
<b>Tom Yum Mussels</b>	€16
Coconut Milk, Red Onion, Edamame Beans, Coriander <i>2,3,6,7,8,9,12</i>	
<i>Classic Garlic Parsley Cream Sauce Also Available 2,6,7,9,12</i>	

### Sides €6

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

## MAINS

<b>Beef Feather Blade</b>	€36
Slow Roasted for 24hrs, Malt Glazed Carrot, Smoked Mash Potato, Bourguignon Sauce, Dried Onion Crumble <i>6,7,9,12</i>	
<b>Classic Roast Turkey</b>	€35
Glazed Ham, Sage & Onion Stuffing, Root Vegetables, Roast Potatoes, Turkey Gravy, Cranberry Sauce <i>6,7,9</i>	
<b>Corn-fed Chicken</b>	€34
Glazed Breast, Tarragon Stuffing, Shiitake Risotto, Artichoke Crisps, Jus <i>6,7,9</i>	
<b>Irish Pork</b>	€35
Confit Belly, Braised Cheek, Malted Celeriac Purée, Bacon Choucroute, Toasted Oats, Cronins Apple Jus <i>6,7,9,12</i>	
<b>Irish Steaks:</b>	
<b>Sharing Steak</b>	€Market Price
<b>Striploin</b>	€36   <b>Rib-Eye</b> €43   <b>Fillet</b> €45
Potato Rosti, Malted Onion, Celeriac Puree, Pepper Sauce <i>6,7,8,9,12</i>	
<b>Kerry Venison</b>	€39
Peppered Loin Steak, Garrett's Farm Veg, Creamed Cavolo Nero, Carrot Purée, Chestnut & Bramble Dressing <i>6,7,9,12</i>	
<b>Lamb Wellington</b>	€39
Lamb Shoulder in Puff Pastry, Stuffed with Spinach, Farce & Pancetta. Velvet Cloud Sheep's Yogurt, Light Herb Jus <i>6,7,9,11,12</i>	
<b>Pumpkin Gnocchi</b>	€28
Grilled Squash, Poppadom's Farm Vegetables, Black Garlic Cream <i>6,7,9,(V),(VG)</i>	
<b>Pan Fried Wild Atlantic Hake</b>	€36
Spiced Cauliflower & Golden Raisins, Samphire, Light Fish Cream <i>3,7,9,12</i>	
<b>Wild Irish Fish Platter</b>	€Market Price
<b>Whole Dover Sole</b>	€Market Price
Pan Fried Whole Dover Sole, Browned Butter Sauce with Capers and Parsley <i>3,7,9</i>	

*All mains served with potatoes of the evening*

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