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

€62.50pp

STARTERS

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

Potato Velouté
Confit Potato & Parmesan Crisp
(7,9,12)

Cured Sea Trout
Blood Orange, Pickled Fennel, Radicchio, Dill Oil & Crème Fraîche
(4,7,9,12)

Soy Glazed Pork Belly
Asian Celeriac Salad, Pickled Cucumber, Spring Onion, Sesame & Crispy Shallots
(6,9,11,12,13)

Ham Hock Terrine
Slow-Cooked Ham Hock, Wild Garlic Oil, Crackling Crumb, Pickled Apple & Crisp Sourdough
(6,7,9,10,12)

MAINS

Beef Feather Blade Bourguignon
Slow-Braised Feather Blade of Beef, Carrot Purée, Glazed Baby Onions & Red Wine Jus
(6,7,9,12)

Breaded Pork Cutlet
Chorizo & Butterbean Cassoulet, Saffron Emulsion, Parsley & Braised White Cabbage
(3,6,7,9,12)

Roast Chicken Supreme
Champ Potato, petit pois a la franoises, tender stem broccoli , crisp bacon , Tarragon Jus
(7,9,12)

Spiced Butternut Squash Tart Tatin (V)
Caramelised Butternut Squash with Cinnamon & Nutmeg, Puff Pastry Base, Crème Fraîche & Toasted Pine Nuts
(5 – Pine Nuts, 6,7,9,12)

Smoked Haddock
Poached Egg, Creamy Wholegrain Mustard Sauce, Crushed New Potatoes & Seasonal Greens
(3,4,7,9,10)

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,Almonds),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

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 All our Beef is 100% Irish*

Á La Carte Menu

STARTERS

Contemporary Caesar Salad €16
Chicken Caesar Croquettes, Baby Gem,
Grated Parmesan, Parsley Purée & Caesar Dressing
(1,3,6,7,9,11,13)

Ham Hock Terrine €18
Slow-Cooked Ham Hock, Wild Garlic Oil,
Crackling Crumb, Pickled Apple & Crisp Sourdough
(6,7,9,10,12)

Potato Velouté €14
Confit Potato & Parmesan Crisp
(7,9,12)

Soy Glazed Pork Belly €17
Asian Celeriac Salad, Pickled Cucumber,
Spring Onion, Sesame & Crispy Shallots
(6,9,11,12,13)

Seared Scallops €19.50
Pork Croquette, Cauliflower Purée,
Brown Butter & Crispy Breadcrumbs
(2,3,6,7,9)

Seared Prawns €18
Avocado, Compressed Cucumber,
Fennel & Shellfish Bisque Emulsion
(1,2,6,7,9,12)

Cured Sea Trout €17..50
Blood Orange, Pickled Fennel, Radicchio, Dill Oil
& Crème Fraîche
(4,7,9,12)

Sides

Champ Mashed Potato *7* *€7*

Treacle Glazed Confit Carrots with Crispy Onion
6 *€7*

Gem Salad with Caesar Dressing *3,7* *€7*

Fries €7

Onion Rings *6,7* *€7*

Tenderstem Broccolini €9

Spinach Uncreamed €8

Spinach Creamed €9

MAINS

Beef Feather Blade Bourguignon €41
Slow-Braised Feather Blade of Beef,
Carrot Purée, Glazed Baby Onions & Red Wine Jus
(6,7,9,12)

Roast Chicken Supreme €39
Champ Potato, petit pois a la franoises, tender stem broccoli ,
crisp bacon , Tarragon Jus
(7,9,12)

Breaded Pork Cutlet €39
Chorizo & Butterbean Cassoulet,
Saffron Emulsion, Parsley & Braised White Cabbage
(3,6,7,9,12)

Irish Steaks:
Rib-Eye €47/ **Fillet** €49 **/ Striploin** €40
Potato Rosti, Malted Onion, Celeriac Puree, Pepper Sauce
6,7,8,9,12

Kerry Venison €41
Shallot Tarte Tatin, Bitter Leaves,
Celeriac Purée, Pear Vinaigrette & Light Game Jus
(6,7,9,10,12)

Lamb Wellington €41
Lamb Shoulder in Puff Pastry, Spinach, Farce & Pancetta,
Velvet Cloud Sheep's Yogurt & Light Herb Jus
(6,7,9,11,12)

Spiced Butternut Squash Tart Tatin (Vegetarian) *€35*
Caramelized Butternut Squash with Cinnamon & Nutmeg, Puff Pastry Base, Crème Fraîche Dollop & Toasted Pine Nuts (5,(pine nuts)6,7,9,12)

Atlantic Cod Loin €39
Roasted Parsnip, Chicken Butter Sauce,
Smoked Cod Brandade, Buttermilk, Kale & Capers
(4,7,9,12)

Smoked Haddock €38
Poached Egg, Creamy Wholegrain Mustard Sauce,
Crushed New Potatoes & Seasonal Greens
(3,4,7,9,10)

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 All our Beef is 100% Irish*