



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)

Spring Mushroom Soup

Brioche, Whipped Truffle Ricotta
(6,7,9,12)

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)

Confit Pork Belly

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

Roast Chicken Supreme

Champ Potato, petit pois a la francoises,
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)

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

All mains served with potatoes of the evening

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

À 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)

Spring Mushroom Soup €14
Brioche, Whipped Truffle Ricotta
(6,7,9,12)

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 francoises, tender stem broccoli ,
crisp bacon , Tarragon Jus
(7,9,12)

Confit Pork Belly €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)

Mizo Glazed Cod Loin €40
Fondant Potato, Charred Pak Choi, Tom Kha Coconut Sauce,
Light Chilli Oil
(3,7,9,12)

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