



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

€65pp

STARTERS

Contemporary Caesar Salad

Chicken Caesar Croquettes,
Baby Gem, Parmesan,
Parsley Purée, Caesar Dressing
(1,3,6,7,9,11,13)

Spring Mushroom Soup

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

Creamy Burrata

Carrot Escabeche, Radicchio,
Basil Pistou, Carrot Glaze
(6,7,9)

Soy Glazed Pork Belly

Celeriac Salad, Pickled Cucumber,
Spring Onion, Sesame,
Crispy Shallots
(6,9,11,12,13)

Ham Hock Terrine

Pickled apple,
balsamic apple purée, herb oil,
crackling crumb, sourdough
(1,6,7,9,10,12)

MAINS

Roast Chicken Supreme

Champ Potato, Peas à la Française,
Broccoli, Bacon,
Tarragon Jus
(7,9,12)

Confit Pork Belly

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

Beef Feather Blade Bourguignon

Carrot Purée, Glazed Baby Onions,
Red Wine Jus
(6,7,9,12)

Leek Tarte Tatin (V)

Manchego, caramelised onion,
hazelnut, thyme, xérès
(1,5,7,9,12)

Fish Of The Day

Ask You Server

DESSERT

Classic Cheesecake

Poached rhubarb,
ginger
oat crumble
(1,5,7)

Crème Brûlée

Strawberry, basil, shortbread
(1,7,9,11)

Chocolate Fondant

Vanilla ice cream, black cherry,
cocoa nib
(1,6,7,9,11)

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

Harrow Guest

Password

Killarney

All mains served with potato 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, Parmesan,
Parsley Purée, Caesar Dressing
(1,3,6,7,9,11,13)

Spring Mushroom Soup €14

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

Fresh Mussels €18

Tom yum spiced sauce, garlic croûte, fresh herbs,
edamame beans, red onion
(1,2,6,9,11,12)

Soy Glazed Pork Belly €17

Celeriac Salad, Pickled Cucumber, Spring Onion, Sesame,
Crispy Shallots
(6,9,11,12,13)

Ham Hock Terrine €18

Pickled apple, balsamic apple purée, herb oil, crackling crumb,
sourdough
(1,6,7,9,10,12)

Seared Scallops €19.50

Pork Croquette, Cauliflower Purée, Brown Butter,
Breadcrumbs
(1,2,3,6,7,9)

Seared Prawns €18

Avocado, Compressed Cucumber, Fennel, Shellfish Bisque
(1,2,6,7,9,12)

Creamy Burrata €15

Carrot Escabeche, Radicchio, Basil Pistou, Carrot Glaze
(6,7,9)

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

Roast Chicken Supreme €39

Champ Potato, Peas à la Française, Broccoli, Bacon,
Tarragon Jus
(7,9,12)

Confit Pork Belly €39

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

Beef Feather Blade Bourguignon €41

Carrot Purée, Glazed Baby Onions, Red Wine Jus
(6,7,9,12)

Irish Steaks

Rib-Eye €47/ Fillet €49/ Striploin €40
Potato Rösti, Malted Onion, Celeriac, Pepper Sauce
(6,7,9,12)

Beef Wellington €41

Beef Fillet & Braised Ox Cheek, Spinach, Mushroom Duxelles,
Parma Ham,
Red Wine Jus
(1,6,7,9,12)

Confit Irish Lamb Shoulder €41

Artichoke Barigoule, Broad Beans, Mint, Pecorino,
Roasted Garlic jus
(7,9,12)

Roasted Venison €41

Red pepper piperade, green beans, chickpea panisse, parsley,
sherry jus
(6,9,12)

Pan-roasted Sole €MP

Brown butter, capers, samphire, parsley, roasted lemon
(4,7,9,12)

Roasted Cod Loin €40

Braised fennel, courgette, salsa verde, black olives
(4,9,12)

Leek Tarte Tatin (V) €35

Manchego, caramelised onion, hazelnut, thyme, xérès
(1,5,7,9,12)

All Mains Served With Potato Of The Evening

All Our Beef Is 100% Irish

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