



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
(3,6,7,9,11,13)

Mushroom Soup

Smoked Cheese Emulsion, Roast
Wild Mushrooms, Pickled Shallot &
Chive
(6,7,9,12)

Creamy Burrata

Roast Delica Pumpkin, Pumpkin
Mostarda, Toasted Hazelnut & Sage
(5(Hazelnuts),6,7,9)

Soy Glazed Pork Belly

Celeriac Remoulade, Pickled Cu-
cumber, Sesame,
Crispy Shallots
(6,8,9,10,12,13)

Ham Hock Terrine

Fig Puree, Celeriac Remoulade,
Cornichon, Dijon Mustard &
Sourdough
(6,7,8,9,13)

MAINS

Roast Chicken Supreme

Champ Potato, Chicken & Tarragon
Croquette,
Glazed Salsify & Chicken Jus
(7,9,11,12)

Confit Pork Belly

Caramelised Apple, Black Pudding,
Fermented Cabbage & Cider Jus
(6,7,9,11,12,13)

Beef Feather Blade Bourguignon

Carrot Purée, Bourguignon Garnish,
Red Wine Jus
(6,7,9,12)

Beetroot Tarte Tatin (V)

Goats Curd, Pickled Walnut, Chicory &
Red Wine
(5(Walnuts),6,7,9,11)

Fish Of The Day Ask Your Server

WIFI

Harrow Guest

Password

Killarney

DESSERT

Classic Cheesecake

Strawberry & Elderflower Nage,
Basil & Shortbread Crumb.
(6,7)

Classic Crème Brûlée

Cherry Compote,
Almond Brown Butter Streusel
(5(Almond),6,7)

Chocolate Fondant

Vanilla Ice Cream,
Espresso Caramel Cocoa Nib
(6,7,11)

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 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
(3,6,7,9,11,13)

Mushroom Soup €14

Smoked Cheese Emulsion, Roast Wild Mushrooms, Pickled
Shallot & Chive
(6,7,9,12)

Fresh Mussels €18

Tom yum spiced sauce, Coconut, Charred Hispi & Coriander
(1,,6,9,12)

Soy Glazed Pork Belly €17

Celeriac Remoulade, Pickled Cucumber, Sesame,
Crispy Shallots
(6,8,9,10,12,13)

Ham Hock Terrine €18

Fig Puree, Celeriac Remoulade,
Cornichon, Dijon Mustard &
Sourdough
(6,7,8,9,13)

Seared Scallops €19.50

Pork Croquette, Cauliflower, Brown Butter,
Caper & Raisin
(2,6,7,9)

Warm Atlantic Prawns €18

Marie Rose, Bloody Mary Tomatoes, Pickled Cucumber, Apple,
Baby Gem, Soda Bread Croutons
(1,6,7,9,12,13)

Creamy Burrata

Roast Delica Pumpkin, Pumpkin Mostarda,
Toasted Hazelnut & Sage
(5(Hazelnuts),6,7,9)

Sides

Champ Mashed Potato (7) €7

Treacle Glazed Confit Carrots
with Crispy Onion (6) €7

Gem Salad with Caesar Dressing
(3,7,11,13) €7

Fries €7

Onion Rings (6,7) €7

Tenderstem Broccolini €9

Spinach Uncreamed €8

Spinach Creamed €9

MAINS

Roast Chicken Supreme €39

Champ Potato, Chicken & Tarragon Croquette,
Glazed Salsify & Chicken Jus
(7,9,11,12)

Confit Pork Belly €39

Caramelised Apple, Black Pudding,
Fermented Cabbage & Cider Jus
(6,7,9,11,12,13)

Beef Feather Blade Bourguignon €41

Carrot Purée, Bourguignon Garnish, 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
(6,7,9,11,12)

Confit Irish Lamb Shoulder €41

Potato Terrine, Crushed Swede & Carrot, Pickled Shallot,
Manchego & Honey Mustard Jus
(7,9,12)

Roasted Venison €41

Cep, Mizo Butter, Smoked Celeriac ,Cavolo Nero,
Shaved Chestnuts & Venison Jus
(5(Chestnuts),6,9,12)

Pan-roasted Sole €MP

Brown butter, capers, samphire, parsley, roasted lemon
(3,7,9)

Roasted Cod Loin €40

Chistorra, Piquillo Pepper, White Bans & Parsley Jus
(3,9,12)

Beetroot Tarte Tatin (V) €35

Goats Curd, Pickled Walnut, Chicory & Red Wine
(5(Walnuts),6,7,9,11)

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