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

€65

STARTERS

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

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

Creamy Burrata
Roast Delica Pumpkin,
Pumpkin Mostarda,
ToastedHazelnut&Sage
(5(Hazelnuts),6,7,9)

Soy Glazed Pork Belly
Celeriac Remoulade, Pickled Cucumber, Sesame,
Crispy Shallots (6,9,10,12,13)

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

MAINS

Roast Irish Turkey & Ham
Honey Glazed Ham, Sage & Chestnut Stuffing,
Crispy Roast Potatoes, Buttered Brussel Sprouts,
Glazed Carrot, Cranberry Compote & Rich Turkey Jus.
(5(Chestnuts),6,7,9,12,13)

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),6,7,9,11,12)

Fish Of The Day
Ask Your Server

WIFI
Harrow Guest

Password
Killarney

DESSERT

Vanilla Cheesecake
Blackberry Nage, Hazelnut & Shortbread crumb
(5(Hazelnut),6,7,11)

Classic Creme Brulee
Roast Fig, Pedro Ximenez & Walnut.(5(Walnut),7,9,11)

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

Traditional Christmas Pudding
Warm Brandy Custard, Clementine Custard & Brandy Butter(5(Chestnuts),6,7,9,12,13

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

STARTERS

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

Wild 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
(6,9,10,12,13)

Ham Hock Terrine €18
Fig Puree, Celeriac Remoulade, Cornichon,
Dijon Mustard & Sourdough (6,7,8,9,)

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)

Creamy Burrata €15
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
Tenderstem Broccolini €9
Spinach Uncreamed €8
Spinach Creamed €9

MAINS

Roast Chicken Supreme €39
Champ Potato, Chicken & Tarragon Croquette,
Glazed Salsify & Chicken Jus
(7,9,12)

Confit Pork Belly €39
Caramelised Apple, Black Pudding, Fermented Cabbage &
Cider Jus (6,7,9,11,12,13)

Roast Irish Turkey & Ham €39
Honey Glazed Ham, Sage & Chestnut Stuffing,
Crispy Roast Potatoes, Buttered Brussel Sprouts,
Glazed Carrot, Cranberry Compote & Rich Turkey Jus.
(5(Chestnuts),6,7,9,12,13)

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 (6,7,9,12)

Confit Irish Lamb Shoulder €41
Potato Terrine, Crushed Swede & Carrot, Pickled Shallot,
Manchego & Honey Mustard Jus
(7,9,12)

Roasted Venison €41
Cep, Mizo & Koji 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
(3,7,9,12)

Roasted Cod Loin €40
Chistorra, Piquillo Pepper, White Beans & Parsley Jus (3,9,12)

Beetroot Tarte Tatin (V) €35
Goats Curd, Pickled Walnut, Chicory & Red Wine
(5(Walnuts),6,7,9,11,12)
All Mains Served WithPotato 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