

STARTERS

CREAMY SEAFOOD CHOWDER €14.5

A rich creamy homemade chowder, with flavours from the west coast of Ireland, served with homemade brown bread.

(1, 2, 3, 4, 7, 9, 12, 14)

DUCK SPRING ROLLS €10

Served with mouli n' coriander salad, toasted sesame seeds, sweet chilli drizzle & hoi-sin sauce.

(1, 3, 5, 6, 7, 11, 12)

GAMBAS PIL PIL

PRAWNS €15.9 / €21.5

Pan-fried in garlic butter, coriander, freshly chopped chillies, white wine & bloomer bread.

(GFA*) (1, 2, 3, 4, 7, 12)

Add Chorizo +1.5

PORTERHOUSE CRISPY CHICKEN WINGS €10.5

Sweet chilli 'n' barbeque crumbed wings with spring onion & Cashel Blue cheese dip.

(1, 3, 7, 9, 10)

CRUMBED BRIE €11.5

Homemade brie, mixed leaves, pine kernels, drizzled with green basil pesto, balsamic glaze & cranberry reduction.

(1, 3, 6, 7, 8, 9, 11, 12)

SEARED SCALLOPS €17

Pan-fried in creamy garlic white port sauce with a potato n' pear pancake & smoked salmon.

(1, 3, 4, 7, 12, 14)

CHEF'S HOMEMADE BOWL OF SOUP €6.9

Croutons & bloomer bread.

(GFA*) (1, 6, 7, 9, 12)

LARGE SALADS

CRISPY DUCK SALAD €18.6

Warm crispy duck with five spice dressing, toasted cashews, sweet potato shavings, watermelon, beansprout, sesame seed, coriander & ginger.

(GF) (6, 8, 9, 11, 12)

CHICKEN CAESAR SALAD €16.2

Chargrilled chicken, baby gem, bacon lardons, scallions, parmesan, croutons & homemade Caesar dressing.

(GFA*) (1, 3, 4, 7, 9, 10, 12)

BURGERS

SIGNATURE HOUSE 10oz BEEF BURGER €20.5

Two 5oz patties, seeded brioche bun, cheddar cheese, smoky bacon, pineapple, cos lettuce and tomato served with fries, garlic aioli & peppercorn sauce.
(1, 3, 6, 7, 10, 12)

BEEF & BRISKET DIRTY BURGER €21.9

5oz. patty, BBQ whiskey beef brisket, seeded brioche bun, cheddar cheese, smoky bacon, pickled red cabbage, cos lettuce & tomato with fries, garlic aioli & peppercorn sauce.
(1, 3, 6, 7, 10, 12)

ULTIMATE PIRI PIRI CHICKEN BURGER €19.5

Seeded brioche bun, cheddar cheese, smoky bacon, red onion, cos lettuce & tomato with fries, garlic aioli & house gravy.
(1, 3, 6, 7, 9, 12)

BRIE & BACON JAM PRIME BEEF BURGER €21.9

8oz patty, seeded brioche bun, brie cheese, smoked bacon jam, onion ring with naked bravas & garlic aioli.
(1, 3, 6, 7, 10, 12)

PORTERHOUSE CLASSICS

LAMB SHANK €28.2

Slow-cooked Ring of Kerry Lamb, served with mash, baby broccoli, herbed baby potato, homemade jus, garnished with chives.
(GF) (6, 7, 9, 10, 12)

ULTIMATE RACK OF BBQ RIBS €24.5

House marinated, slow-cooked rack of prime pork ribs coated in smokey Texas BBQ glaze, naked patatas bravas, mini Caesar salad & sliced corn rib.
(GF) (3, 7, 10)

PORTERHOUSE STYLE SWEETLY SPICED VEG FAJITAS €20.5

Sizzling platter, three tortilla wraps, cheddar, trio of sour cream, guacamole, salsa.
(1, 6, 7, 9, 10)
Add Chicken +€2.6
Add Beef +€4.2
Add Prawns (2, 4) +€4.5

CHARGRILLED CORNFED IRISH CHICKEN SUPREME €23.5

Sautéed bacon, cabbage, vegetables, mash, black pudding crumble, wild mushroom sauce.
(GFA*) (1, 6, 7, 9, 12)

SEAFOOD

BAKED CAJUN SALMON €25.6

Herb roasted baby potatoes, sun-dried tomatoes, black olives, asparagus, basil pesto & salsa.
(GF) (4, 7, 8, 9, 12)

TRADITIONAL FISH OF THE DAY €24

Fillet of fresh Dingle bay fish of the day in a crispy Killarney blonde beer batter, served with charred lemon, sea salted chips, tartar sauce & homemade curry sauce.
(1, 2, 3, 4, 6, 7, 10, 12)

FROM THE CHARGRILL



SIRLOIN

7oz / €28
10oz / €35

FILLET

8oz / €38.5
10oz / Available on request

RIBEYE

8oz / €34.5

All steaks are served with french green beans tossed in garlic butter n' bacon lardons, garnished with portobello mushroom & roasted cherry tomato. (7, 9, 12)

CHOOSE A SIDE:

Skinny Fries | Baked Garlic Potato (7) | Naked Patatas Bravas

CHOOSE A SAUCE:

Jameson Three Peppercorn Sauce (GF) (6, 7, 12) | Garlic Butter (7) | Cafe Du Parie Butter (7, 10)

ADD SURF PIL PIL PRAWN +€6.5

FILLET ON THE HOT STONE €48

10oz char-sealed fillet, served sizzling to cook on the stone with naked patatas bravas, onions, mushrooms, onion rings, Jameson three peppercorn sauce & Café du Paire butter.
(GFA*) (1, 3, 6, 7, 9, 12)

TOMAHAWK FOR TWO €89

40oz Ribeye Tomahawk, naked patatas bravas, mash, vegetables, sautéed onions, mushrooms, onion rings, selection of sauces.
(GFA*) (1, 3, 6, 7, 9, 12)

HOUSE SIRLOIN STEAK SANDWICH €24

Mushroom, onions, roasted garlic ciabatta, Jameson three peppercorn sauce and fries.
(1, 3, 6, 7, 10, 12)

SIDE DISHES

PARMESAN & GARLIC AIOLI SKINNY FRIES, ROSEMARY €6

(GF) (3, 7)

HAND-CUT PATATAS BRAVAS, SALSA €6

(V) (VF) (6, 8, 9)

TOPPED BAKED POTATO, CREAM CHEESE, BACON & CHIVES €6

(3, 6, 7, 9, 12)

SAUTÉED ONIONS & MUSHROOMS, PARMESAN & CHIVES €5

(GF) (7)

PLANT-BASED

Please note these dishes are prepared in our plant-based kitchen so may arrive to table before or after non vegan dishes.



STARTERS

TRUFFLED WILD MUSHROOM BRUSCHETTA €11

Selection of chestnut, portobello, button & oyster mushrooms marinated with chilli & garlic, whipped almond ricotta, rustic bread, homemade basil pesto, garlic oil.

(V) (VF) (GFA*) (1, 6, 8, 9, 10, 11, 12)

BUFFALO CAULIFLOWER WINGS €11

Served with mouli & coriander salad, toasted sesame seed & ranch dip.

(V) (VF) (GF) (6, 8, 9, 12)

CHEF VEGAN SOUP OF DAY €6.9

Please ask your server.

(V) (VF) (1, 6, 10, 12)

(Please ensure to specify vegan soup)

MAINS

PORTERHOUSE VEGAN BURGER €18.5

Sweet potato & black bean patty, toasted Blaa bun, cheese, beef tomato, red onion, gem lettuce, sriracha mayo, naked patatas bravas.

(V) (VF) (6, 10, 12)

NUT ROAST TART €18.5

Spinach pesto, sweet roasted root vegetables, vegan cheese on puff pastry, served with truffle mayo, skinny fries & dressed house salad.

(V) (VF) (1, 5, 6, 8, 9, 11, 12)

RED PESTO TAGLIATELLE €19

Homemade sun-dried tomato, basil pesto sauce, kalamata olives, pine kernels.

(V) (VF) (1, 6, 8, 9, 11, 12)

OUR HISTORY

Welcome to The Porterhouse, founded by the Sheahan family in 2011. Our mission is to provide our valued local customers and visitors with casual, good-quality food and drink.

Trish O'Donoghue, our esteemed floor manager, has been an invaluable member of our team since day one, bringing with her decades of experience working closely with our family.

Since joining us in 2015, our talented head chef, Tadgh Corkery, has assembled an incredible team that stands with us today. We take great pride in using local produce throughout our menu, ensuring premium quality ingredients, including Irish Hereford Prime beef. To further cater to our diverse customer base, we have even developed an additional plant-based kitchen to meet their needs with confidence.

We hold an immense sense of pride in our exceptional team, many of whom have been with us since the very beginning. As we continue to grow, we constantly welcome new members to our Porterhouse family. Under the diligent oversight of our general manager, Edward, the passion, pride, and hard work of our team shine through as we deliver delicious food, refreshing drinks, and friendly, efficient service. Like all businesses in the hospitality industry, we face our fair share of challenges, but we strive to overcome obstacles and encourage our team to always give their best, ensuring customer satisfaction and an enjoyable experience.

We sincerely hope that you have an enjoyable evening at The Porterhouse. If you have any enquiries or require further assistance, please don't hesitate to reach out at info@theporterhousekillarney.com.

