

PRE DINNER COCKTAILS

OLD FASHIONED €14

bulleit bourbon, simple syrup, angostura bitters, smoked orange peel.

(contains sulphites)

BOTANICAL IRISH GIN & TONIC €12

dingle gin, poachers wild tonic, fresh basil leaves, juniper berries, fresh lime.

(contains sulphites)

CLASSIC MARTINI €14

ketel one vodka or tanqueray gin, valentia island vermouth | shaken or stirred | olive or twist.

(contains sulphites)

BERRY BASIL SMASH €13.5

tanqueray gin, poachers soda water, smashed fresh berries, simple syrup, lemon juice, fresh basil leaves, berry garnish.

(contains sulphites)

STARTERS

BUTTERMILK CHICKEN TENDERS €11

roasted house garlic aioli, sweet chilli and mango sauce.

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

PORTERHOUSE CAESAR SALAD €10.5

smoked bacon, aged parmesan shavings, crisp cos lettuce, garlic and herb house croutons, caesar dressing.

(GFA**)(1, 3, 4, 6, 7, 10, 12)

add chargrilled chicken + €6

GAMBAS PIL PIL PRAWNS €15.9 / €21.5

fresh chopped chilli and coriander, garlic butter, white wine sauce, house bloomer bread.

(GFA**)(1, 2, 3, 4, 6, 7, 11, 12)

add chorizo +€1.5

CRUMBED GARLIC MUSHROOMS €10

stuffed garlic cream cheese mushrooms, salad garnish, basil pesto drizzle, house garlic aioli.

(V)(1, 3, 6, 7, 8, 9, 10, 11, 12)

CHEF'S SOUP OF THE DAY €7.5

garlic and herb house croutons, freshly baked bloomer bread.

(GFA**)(1, 6, 7, 9, 10, 12)

ATLANTIC SEAFOOD CHOWDER €13

chunks of fresh atlantic fish, diced vegetables, creamy white sauce, homemade brown bread.

(GFA**)(1, 2, 3, 4, 6, 7, 9, 11, 12, 14)

PORTERHOUSE CRISPY CHICKEN WINGS €10.9

sweet chilli and barbecue fusion, fresh spring onions, chopped chilli, sesame seeds, blue cheese aioli.

(1, 3, 6, 7, 9, 10, 11, 12)

CHICKEN & MUSHROOM VOL AU VENT €10.5

delicate puff pastries, diced chicken and mushrooms, creamy white wine sauce, fresh chives.

(1, 3, 6, 7, 9, 10, 12)

HOUSE NACHOS €10.5 | €16.5 FOR TWO

tortilla chips, fresh tomato mint salsa, cheddar and mozzarella cheese, sour cream, classic smashed avocado, jalapeños.

(GF)(6, 7, 9, 10, 11, 12)

SEARED SCALLOPS €17

port white wine garlic sauce, mashed potato and pear cake, black pudding crumble, diced chorizo.

(GFA**)(1, 3, 4, 6, 7, 12, 14)

BAKED CAMEMBERT CHEESE BOARD €16.5 FOR TWO

cooleeney irish farmhouse cheese, fresh rosemary, caramelised red onion, basil pesto, balsamic house glaze, toasted garlic ciabattas.

(1, 6, 7, 8, 12)

PORTERHOUSE CLASSICS



FOUR HOUR BRAISED LAMB SHANK €28

mashed potatoes, roasted root vegetables, sprouting broccoli, roasted rosemary baby potatoes, roasted lamb, rosemary and thyme jus.
(GF)(6, 7, 9, 10, 11, 12)

CHARGRILL LAMB CUTLETS €32

ring of kerry lamb, mashed potatoes, roasted root vegetables, sprouting broccoli, roasted rosemary baby potatoes, mint salsa verde drizzle, roasted lamb and thyme jus.
(GF)(6, 7, 9, 10, 11, 12)

TRADITIONAL FISH AND CHIPS €24.9

fillet of fresh cod in a crispy killarney blonde beer batter, charred lemon, fresh mint pea purée, tartar sauce, coronation aioli, skinny fries.
(1, 2, 3, 4, 6, 7, 10, 12)

BAKED CAJUN SALMON €25.9

herb roasted cubed baby potatoes, seasonal vegetables sautéed, killarney honey and dijon mustard vinaigrette, chopped gherkin and capers garnish.
(GF)(4, 6, 7, 8, 9, 10, 11, 12)

RACK OF BBQ PORK RIBS €24.5

slow roasted BBQ pork ribs, smoky BBQ glaze marinade, hand-cut crispy cajun potatoes, roasted corn rib, garnished with crisp cos lettuce, aged parmesan shavings and house caesar dressing.
(GFA**)(1, 3, 4, 6, 7, 9, 10, 12)

CHARGRILL SUPREME OF CHICKEN €25

colcannon mashed potatoes, butter roasted thyme baby carrots and asparagus, topped with crisp pancetta bacon garnish, red wine jus.
(GFA**)(1, 6, 7, 9, 12)

PORTERHOUSE STYLE SWEETLY SPICED VEG FAJITAS €20.5

sizzling platter of seasonal vegetables, three tortilla wraps, cheddar cheese and trio of dips - sour cream, homemade guacamole, fresh tomato salsa.
(V)(GFA**)(1, 6, 7, 9, 10)

add chicken +€2.6

add beef +€4.2

add prawns (2, 4) +€4.5

HOUSE BURGERS

SIGNATURE HOUSE 10oz BEEF BURGER €21.5

chargrill double 5oz patty, melted cheddar, smoked bacon, fresh pineapple, crisp cos lettuce, fresh tomato, toasted seeded brioche, skinny fries, house garlic aioli, peppercorn sauce.
(1, 3, 6, 7, 10, 11, 12)

BEEF & BRISKET BURGER €22.9

chargrill 5oz patty, BBQ whiskey brisket, melted cheddar, smoked bacon, fresh tomato, pickled red cabbage, crisp cos lettuce, homemade beer battered onion ring, toasted seeded brioche, skinny fries, house garlic aioli.
(1, 3, 6, 7, 9, 10, 11, 12)

SOUTHERN FRIED BUTTERMILK CHICKEN BURGER €21.5

house marinated buttermilk chicken, melted cheese, smoked bacon, caramelised red onion, shredded iceberg lettuce, toasted seeded brioche, skinny fries, spicy sriracha aioli.
(1, 3, 6, 7, 9, 10, 11, 12)

BRIE & BACON JAM PRIME BEEF BURGER €22.5

chargrill 8oz patty, melted brie, smoked bacon jam, homemade beer battered onion ring, hand-cut crispy cajun potatoes, toasted seeded brioche, house garlic aioli.
(1, 3, 6, 7, 9, 10, 11, 12)



FROM THE CHARGRILL



FILLET
7oz / €38.5
9oz / €48

RIB EYE
8oz / €34.5

SIRLOIN
7oz / €28.5
10oz / €35

RIB EYE ON THE BONE
14oz / €36.5

our steaks are served with french green beans tossed in garlic butter and bacon lardons, portobello mushroom, roasted cherry tomato and basil pesto drizzle.

CHOOSE A SIDE:

skinny fries | heritage potatoes (7) | hand-cut cajun potatoes

CHOOSE A SAUCE:

peppercorn sauce (6, 7) | garlic butter (7) | café du parie butter (7)

ADD GAMBAS PIL PIL PRAWNS

+€6.5 (2, 4, 7)

FILLET ON THE HOT STONE €48

9oz char-sealed fillet, cook on hot stone to your liking. chef's heritage potatoes, sautéed onions and mushrooms, killarney blonde beer battered onion rings, jameson peppercorn sauce, garlic butter.

(GFA**)(1, 3, 6, 7, 9, 12).

HOUSE SIRLOIN STEAK SANDWICH €24.9

sautéed onions and mushrooms, roasted garlic ciabatta, peppercorn sauce, skinny fries.

(1, 3, 6, 7, 10, 12).

40oz TOMAHAWK €89 FOR TWO

mashed potatoes, sautéed onions and mushrooms, killarney blonde beer battered onion rings, hand-cut crispy cajun potatoes, peppercorn sauce, café du parie butter.

(GFA**)(1, 3, 6, 7, 9, 12)

SIDES



SKINNY FRIES €5
(V, VF, GF)

PARMESAN, GARLIC AIOLI SKINNY FRIES €6
(GF)(3, 7)

PATATAS BRAVAS €6.5
hand-cut mari pipers potatoes and house tomato salsa.
(V, VF, GF)(6, 9)

FUSION VEGETABLE RICE €5
(V, VF GF)(6, 8, 9, 11)

HERITAGE POTATOES €6.5
roasted herb baby potatoes, sautéed onions, garlic butter.
(V, GFA**)(7)

ICEBERG LETTUCE HOUSE WEDGE SALAD €6
caesar dressing, parmesan shavings, house garlic and herb croutons.
(1, 3, 4, 6, 7, 10, 12)

GARLIC AIOLI | JAMESON PEPPERCORN SAUCE | CORONATION MAYO EACH €1.5

SEASON VEGETABLES €5
(GF)(7)

KILLARNEY BLONDE BEER BATTERED ONION RINGS €6
house coronation aioli.
(V)(1, 3, 6, 7, 12)

MILLIONAIRE FRIES €7
deep fried potato gratin, house garlic aioli and aged parmesan shavings.
(1, 3, 6, 7, 10, 12)



PLANT BASED



STARTERS

CRISPY BUFFALO CAULIFLOWER WINGS €11

spicy hot sauce, apple slaw,
sriracha mayonnaise, sesame
seeds, spring onions.

(V, VF, GF)(6, 10, 11, 12)

TRUFFLED WILD MUSHROOM BRUSCHETTA €11

wild mix mushrooms marinated
with fresh chilli and garlic,
whipped almond ricotta, rustic
sourdough bread, homemade
basil pesto, wild garlic oil.

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

BEETROOT, WALNUT & POMEGRANATE SALAD €11

fresh mixed salad leaves, dukkha
coated cheese bon bons, fresh
orange segment, pickled cucumber,
mandarin balsamic dressing.

(V, VF, GF)(6, 8, 9, 10, 11, 12)

MAINS

HOUSE KOREAN TACOS €20

corn tortillas, fresh garlic, onion
and cumin infused potatoes and
chickpeas, fresh chillies and
spring onions, hand-cut crispy
cajun potatoes, piri piri mayo.

(GF, V, VF)(6, 9, 10, 11, 12)

VEGETABLE KORMA €19.5

blend of herbs and spices,
freshly chopped seasonal
vegetables, fusion vegetable
rice, crisp poppadoms.

(V, VF, GF)(5, 6, 8, 9, 10, 11, 12)

BASIL SPAGHETTI & EGGPLANT PARMESAN €19.5

basil angel hair pasta, baked
eggplant, rich tomato and
herb purée, son of butchers
notzarella grated cheese.

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

SIDES

SKINNY FRIES €5

MIXED VEGETABLE RICE €5

(V, VF, GF)(6, 8, 9, 11)

please note our plant-based dishes are prepared in a separate kitchen, therefore your order may arrive to your table before or after dishes from the non plant-based kitchen.

Allergens: 1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery
10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs

GF: Gluten Free GFA**: Gluten Free Adaptable (please specify with your server),
V: Vegetarian VF: Vegan Friendly

