

PRE DINNER COCKTAILS

OLD FASHIONED €14

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

(contains sulphites)

BOTANICAL IRISH GIN & TONIC €12.5

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 €11.5

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 €10.5

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 €13.5

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 €28.5

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

TRADITIONAL IRISH LAMB STEW €25

ring of kerry lamb, root vegetables, baby potatoes served with colcannon mash and irish soda bread.
(GFA**)(1,3,6,7,9,10,12)

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, hand-cut chunky chips.
(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 +€3.5

add beef +€4.5

add prawns (2, 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 €23.5

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

our steaks are served with french green beans tossed in garlic butter and bacon lardons, portobello mushroom, roasted cherry tomato and basil pesto drizzle. (6, 7, 8, 12)

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. hand-cut cajun potatoes, sautéed onions and mushrooms, killarney blonde beer battered onion rings, peppercorn sauce, café du parie 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, GF)(7)

ICEBERG LETTUCE HOUSE WEDGE SALAD €6
caesar dressing, parmesan shavings, smoked bacon, 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)

please note we are unable to substitute sides on our main menu due to kitchen constraints.

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)

CHEESY POTATO SKINS €11

crispy potato skins, son of
butchers notzarella grated
cheese, spring unions, fresh
tomatoe salsa, garlic mayo.

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



OUR STORY



Welcome to The Porterhouse, founded by the Sheahan family. Formally an electrical store, the landmark building in Killarney was transformed to become home of The Porterhouse, in 2011. We are a local family business, that continuously strive to deliver quality customer services and memorable experiences.

Our story began in Glenbeigh in 1983, with our family butcher and general merchant store. Today, we take great pride in our continued commitment to sourcing local, seasonal ingredients, ensuring the finest premium quality produce on our menu. Ironically our butcher's daughter, Sinéad Sheahan, led the introduction of our dedicated kitchen and team to develop a plant based menu, to cater for all of our customers' needs.

Our team are part of our collective family, many of whom have been with us since the beginning. Our general manager, Edward 'Ed' O' Donoghue, leads the team with his passion and commitment to deliver the highest possible standards. Hand in hand with his wife, Trish O' Donoghue, our esteemed floor manager, and the dedicated team of bar and floor staff. Our talented head chef, Tadgh Corkery, joined us in 2015 and assembled a talented team, with us to this day. We take great pride in our team and as we continue to grow, we constantly welcome new members to the family.

This year The Porterhouse was acquired by our family, and is now part of the Sheahans collection of hospitality and retail businesses. As a family, we recently celebrated four decades in business, motivated by our generational experience and our desire to provide memorable customer experiences, we hope you enjoyed your experience and join us again.



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