

MENU AVAILABLE DAILY 12.30 - 9PM

Small Plates

SOUP OF THE DAY - €7.50

Please ask your server for details
(Allergens: 1, 7, 9)

SEAFOOD CHOWDER - €14.50

Fresh Cod, Smoked Haddock, Salmon, Gambas, Mussels
and Creamy Vegetable Velouté
(Allergens: 1, 2, 4, 7, 9, 14)

All of the above served with Guinness Brown Bread
(Allergens: 1, 7, 12)

LIBERATOR WHISKEY & BEETROOT CURED SALMON - €14.00

Light Herb Infused Oil, Mixed Pickles and Crusty Bread
(Allergens: 1, 4)

THREE CHEESE ARANCINI - €12.50

Mushroom Velouté and Parmesan Crisp
(Allergens: 1, 9, 7)

BAKED CAMEMBERT - €21.00

A large platter, designed to share.
Petit Tomato, Basil Salad, Truffle and Garlic Toasts
(Allergens: 1, 7, 10, 12)

HUMMUS WRAP (V) - €12.50

Mixed Leaves, Quinoa, Mixed Beans, Roast Sweet Potato,
Avocado and Shredded Red Cabbage
(Allergens: 1, 11)
Add Chicken €6.00, Add Hand-Cut Fries or Soup €6.00

SUPER SALAD - €13.00

Mixed Leaves, Quinoa, Avocado, Carrot, Spiced
Pumpkin, Petit Garden Peas & Figs with Tahini Lime
Dressing. Topped with Roasted Pumpkin Seeds
(Allergens: 7, 11)
Add Chicken €6.00

BROWNES BOWL - €14.00

(Choose 5 Ingredients and 1 Dressing)
Wild and Brown Rice, Edamame, Avocado, Red Onion,
Roasted Peppers, Carrot, Corn, Mango, Baby Rocket and
Pea Shoots. Ginger & Lime or Honey & Soy Dressing.
(Allergens: 2, 3, 4, 5, 6, 8d, 10, 11)
Add Chicken, Beef, Prawns or Brown Mushrooms
to the bowl €6.00

LOBSTER RAVIOLI - €26.50

Poached Native Lobster, Tomato Chutney and
Lobster Reduction
(Allergens: 1, 2, 3, 10, 12)

Allergens: 1. Cereal Gluten (Wheat), 2. Crustaceans, 3. Eggs, 4.
Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8a. Walnuts, 8b. Pine Nuts,
8c. Almonds, 8d. Cashew Nuts, 9. Celery, 10. Mustard,
11. Sesame Seeds, 12. Sulphites, 13. Lupin, 14. Molluscs & Clams

Please make your server aware of any allergies before ordering.
We use several allergens in our kitchen. Whilst we take great
care, and despite our best efforts, there is always a risk of cross
allergen contamination.



BROWNES

Bigger Plates

HOMEMADE CHICKEN TENDERS - €16.00

Marinated & Panko Crumbed Chicken Strips. Served
with Coleslaw, Chipotle Aioli and Hand-Cut Fries
(Allergens: 1, 3, 6, 7, 9, 10)

BEER BATTERED HADDOCK - €22.00

Fillet of Haddock in Killarney Beer Batter, Hand-Cut
Fries, Lemon Wedge and Tartare Sauce
(Allergens: 1, 3, 4, 6, 7, 9, 10)

KIRI HODI - €18.50

Coconut Curry Leaf Sauce, Masala Sweet Potato,
Green Bean Sabzi, Carrot Achar, Cashew Coconut Sev,
Pea Basmati and Mint Chutney
(Allergens: 1, 8d, 9)

9OZ. BEEF BURGER - €19.00

Truffle Mayo, Mixed Leaves, Tomato, Aged Dubliner
Cheddar, Pickles and Pancetta. Served on a Brioche Bun
with Hand-Cut Fries
(Allergens: 1, 3, 6, 7, 10)

CHICKEN BAO DIDDLEY - €18.00

24 Hour Marinated Chicken, Fried Onion, Wasabi
Mayo, House Kimchi and Sriracha
(Allergens: 1, 3, 6, 7, 9, 11)

GIANT BOLOGNESE GNOCCHI SHELLS - €20.00

Pasta Filled with Bolognese, Tomato Relish and
Knockatee Blue Cheese Cream Sauce
(Allergens: 1, 3, 7, 9, 10, 12)

SEARED ROUND HAKE WRAPPED IN PANCETTA - €24.50

Lime and Pickled Pearl Onion, Prawn Skewers, Stem
Broccoli and Coconut & Ginger Reduction
(Allergens: 2, 4, 7, 14)

28 DAY DRY AGED 10OZ. HEREFORD SIRLOIN STEAK - €38.00

Sautéed Mushrooms, Onion Rings and Hand-Cut Fries.
Served with Green Peppercorn, Garlic Butter
or Blue Cheese Sauce
(Allergens: 1, 3, 6, 7, 12)

Create a Surf and Turf by adding
Gambas to your Steak €7.00

COURGETTE LINGUINE - €15.50

Sautéed Courgettes, Garden Peas, Sun-dried Tomatoes
in Aglio e Olio Sauce. Garnished with Aged Parmesan
(Allergens: 1, 3, 7)

BROWNES RUBEN - €18.50

Sourdough, Salted Beef, Knockatee Cheddar, Pickled
Cabbage, Dill Cucumber and Russian Sauce
(Allergens: 1, 3, 4, 7, 12)

Please Ask Your Server About Our
Gluten Free Options.

BROWNES. THE PERFECT PERCH.

Sides

TRUFFLE & PARMESAN FRIES - €6.50
ROCKET, TOMATO & PARMESAN SALAD - €4.50
ROAST VEGETABLES - €5.00
WHIPPED POTATO - €4.00
SIDE SALAD - €5.00
ONION RINGS - €5.00

Sweet Treats!

LEMON PIE - €8.00

Lemon Curd, Blackberry Sauce,
Meringue and Toasted Almonds on a Biscuit Base
(Allergens: 1, 3, 8c, 7)

STRAWBERRY BUTTERMILK PUDDING - €8.00

Spelt & Sorrel Granita
(Allergens: 1, 3, 7)

BROWNES TART - €9.00

Hazelnut & Chocolate Cream, Vanilla Biscuit,
Strawberry Compote, Coconut & Rose Petal Ganache and
Pistachio & Chocolate Apricot Jam
(Allergens: 1, 3, 7)

KERRY RHUBARB & STEM GINGER PARFAIT - €8.50

Blood Orange & Brandy Snap
(Allergens: 1, 3, 7, 12)

LOCAL CHEESE BOARD €16.50

Irish Coolea Cheese, Cashel Blue Cheese,
Hegarty's Smoked Cheddar, Honey Roasted Nuts,
Poached Pear, Rhubarb & Apple Chutney and
Home-Made Crackers
(Allergens: 1, 7, 8a, 8c, 8d)

OUR SUPPLIERS

We are delighted to work with some of
Kerry and Munster's finest suppliers and
producers, including:

Select Meats

Flesk Meats

Select Fish

Star Seafood

Select Fruit & Vegetables

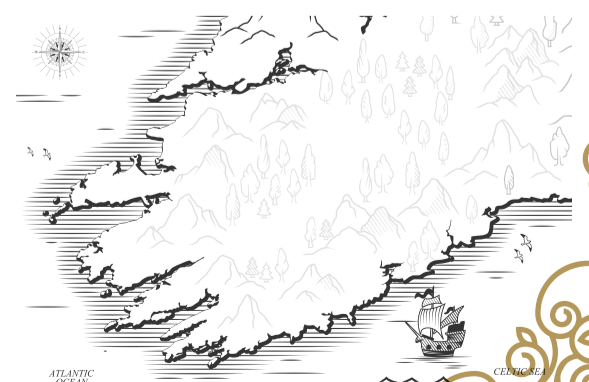
Killarney Fruit & Vegetables

Fenit Fruit & Vegetables

Little Black Hill Farm

Cheese

Knockatee Cheese





MENU AVAILABLE DAILY 12.30 - 9PM

BROWNES. THE PERFECT PERCH.

BROWNES

Beverage Selection

HOT BEVERAGES

- Fair Trade Organic Decaffeinated Coffee - €3.50
- Bewley's Fair Trade Organic Tea - €3.50
- Herbal Tea Selection - €3.80
- Hot Chocolate - €3.60

SPECIALITY COFFEES

- Americano, Espresso - €3.50
- Cappuccino, Latte, Macchiato - €3.80
- Contains: Milk*

LIQUEUR COFFEES

- Irish Coffee - €7.80
- French Coffee - €7.80
- Baileys Coffee - €7.80
- Contains: Milk, Sulphites*

Wine Selection

White Wine

ESTIVALIA CHARDONNAY 2021

Bottle - €32.00 Glass - €8.00
 Chile, Central Valley Chardonnay 100%
 Pale yellow with golden hints in colour.
 Fresh and fruity with plenty of tropical fruit
 aromas followed by light floral notes.

SEMBLANTE SAUVIGNON BLANC 2021

Bottle €32.00 Glass €8.00
 Chile, Central Valley
 Pale yellow in colour with green tinges. Gooseberry
 and tropical fruit aroma on the nose. Lime, Apples and
 Passion fruit flavours on the palate.

BOSCO PINOT GRIGIO 2021

Bottle €34.00 Glass €8.50
 Italy, Veneto
 Straw yellow with light golden tones. Fruity and floral
 notes on the nose. On the palate the wine is delicate yet
 intense with Peaches and white flesh fruit flavours.

PENNAUTIER VIOGNIER 2020

Bottle €40.00 Glass €10.00
 France, Pays D'Oc
 Light yellow in colour. Aromas of flowers and ripe
 Peaches on the nose. Floral and lively with good depth
 of Peachy, Apricot fruit on the palate.

PA ROAD SAUVIGNON BLANC 2021

Bottle €42.00 Glass €10.50
 New Zealand, Marlborough
 Light yellow in colour. Pear & tropical fruit aroma. The
 palate is deliciously refined with flavours of ripe Pear,
 Passion fruit and Guava fruit. Medium bodied with a
 vibrant acidity on the finish.

All contain Sulphites

Please inform your server of any allergies or
 special dietary requirements that we may need
 to be aware of when preparing your meal.

Red Wine

ESTIVALIA CABERNET SAUVIGNON 2021

Bottle €32.00 Glass €8.00
 Chile, Central Valley Cabernet Sauvignon 100%
 Deep Red Purple in colour. Intense aromas of crushed
 Blackberry fruit and subtle spices on the nose. Powerful
 & rich with ripe fruit favours for a
 smooth finish.

CUNA DEL SOL MERLOT 2021

Bottle €32.00 Glass €8.00
 Chile, Central Valley Merlot 100%
 Deep purple in colour. Ripe Plums and subtle spiciness
 on the nose. Smooth, fruity and full bodied.

SIETE CUCHILLOS MALBEC 2021

Bottle €34.00 Glass €8.50
 Argentina, Mendoza Malbec 100%
 Deep purple in colour. Aromas of ripe black Cherries,
 Blackberries with notes of Violets on the nose.
 Concentrated flavours of ripe sweet Plums
 on the palate complemented by light oaky notes.

LITTLE EDEN SHIRAZ 2020

Bottle €34.00 Glass €8.50
 Australia, South Eastern
 Deep purple in colour. Black Cherry, ripe Plum and
 Black Pepper aromas with oak nuances. On the palate it
 displays ripe dark fruit flavours with a smooth structure.

EDERRA CRIANZA RIOJA 2018

Bottle €38.00 Glass €9.50
 Spain, Rioja Alta Tempranillo 100%
 Deep red in colour with purple tinges. Aromas of ripe
 Plums and Blackcurrants on the nose. Full bodied and
 moderately tannic with Liquorice tinged Blackcurrants
 and Black Cherry flavours leading to a soft finish.

Rosé Wine

BOSCHENDAL THE ROSE GARDEN 2021

Bottle €38.00 Glass €9.50
 Bright salmon pink in colour. Dry and crisp with
 delicious red fruit flavours and floral hints which
 persists in the mouth resulting in a long finish.

All contain Sulphites

Our History

The inspiration for Brownes Bar came from the Browne
 Family or Lord Kenmare who in 1853 supplied the land
 upon which Great Southern Killarney's was built.

You will also see a silver fire bell hanging in an alcove
 near the bar. Clearly inscribed 1861 - the same year
 Queen Victoria visited Killarney - this bell hung in the
 inner-courtyard of the hotel to act as an alarm in case of
 fire. Thankfully, it was never needed.

Today, Brownes Bar welcomes guests from all over the
 globe, looking to sample some of Killarney's finest food
 & beverages. Make sure to stop by our Whiskey Corner
 which houses a collection of over 100 of the world's
 finest Whiskeys from Ireland, Scotland, America,
 Canada, Wales and Japan.



The Railway Hotel as it was in 1865.