

FOOD SERVED 12.30 - 9PM



BROWNES. THE PERFECT PERCH.

BROWNES

Small Plates

SOUP OF THE DAY - €8.00

Please ask your server for details. Served with our famous home-made Guinness Brown Bread.
(Allergens: 1, 2, 3a, 3d)

SEAFOOD CHOWDER - €15.00

Locally sourced fresh Cod, Smoked Haddock, Salmon, Prawns and Mussels in a creamy Vegetable Velouté.
(Allergens: 1, 2, 4, 7, 9)

SRIRACHA CHILLI PRAWN TOSTADAS - €13.50

Sriracha Prawns on Tostadas with Mango & Pomegranate Salsa and Tortilla Chips.
(Allergens: 1, 3a, 3d, 7, 11)

CRISPY DUCK SPRING ROLL - €13.50

Crispy Spring Rolls filled with shredded Duck, Soy Glazed Ribbon Vegetables and Orange Glaze with Carrot Sesame Salad.
(Allergens: 3a, 11, 12)

SPICY CHICKEN WINGS - €13.50

Hot and spicy Roasted Chicken Wings served with Blue Cheese Dressing and Celery.
(Allergens: 1, 2)

GREAT SOUTHERN SALAD - €14.50 ✓

Wild Rice, Mango, Mixed Leaves, Green Beans, Pomegranate, Carrot, Roasted Squash, Honey Mustard Dressing and Sesame Crackers.
(Allergens: 3a, 3d, 5, 7, 12)
Add Chicken €5.00, Add Prawns €7.50

HUMMUS WRAP - €13.00

Organic Mixed Leaves, Quinoa, Mixed Beans, Roast Sweet Potato, Avocado and Shredded Red Cabbage.
(Allergens: 3a, 3d, 11, 12)
Add Chicken €5.00

KENMARE SMOKED SALMON - €15.50

Served on Blinis with Crème Fraîche, Walnut, Apple & Celeriac Remoulade.
(Allergens: 1, 3a, 4, 6a, 10)

Mains

HOME-MADE CHICKEN TENDERS - €18.00

Marinated & Panko Crumbed Chicken Strips. Served with Coleslaw, Chipotle Aioli and Skinny Fries.
(Allergens: 1, 3a, 5, 10)

BEER BATTERED HADDOCK - €23.50

Fillet of Haddock in a Light Beer Batter. Served with Skinny Fries, Green Peas, Lemon Wedge and Tartare Sauce.
(Allergens: 3a, 4, 5, 9, 10)

8OZ. BEEF BURGER - €19.50

Double Beef Burger loaded with Tomato, Aged Dubliner Cheddar, Pickles, Pancetta & Truffle Mayo and Mixed Salad in a Brioche Bun. Served with Skinny Fries.
(Allergens: 1, 3a, 10)

KIRI HODI CURRY - €19.50

Sri Lankan Coconut Curry, Masala Spiced Sweet Potato, Green Bean Sabzi, Carrot Relish, Cashew Coconut Stew and Pea Basmati.
(Allergens: 2, 4, 6i, 11)
Add Chicken €5.00, Add Prawns €7.50

CHICKEN & BACON WAFFLE - €19.00

Crispy Chicken and Maple Roasted Bacon served on a Belgian Waffle with Lime Mayo & Coleslaw.
(Allergens: 3a, 5, 10)

WILD MUSHROOM RISOTTO - €19.00 ✓

Creamy Risotto with Wild Mushrooms, Garden Peas and Parmesan Cheese.
(Allergens: 1, 2, 9)

PRAWN TAGLIATELLE - €21.00

Tiger Prawn Tagliatelle, Spring Onion, Fresh Herb & Basil Oil.
(Allergens: 1, 3a, 7, 10)

STIR FRY - €19.00 ✓

Oriental Stir Fried Vegetables in Sesame Oil with Soy Sauce and Sweet Chilli Sauce, served on a bed of Noodles.
(Allergens: 3a, 7, 11, 12)
Add Chicken €5.00, Add Prawns €7.50

28-DAY DRY AGED 8OZ. SIRLOIN STEAK - €36.00

Sautéed Mushrooms, Onion Rings and Skinny Fries. Choose between Green Peppercorn Sauce, Garlic Butter or Blue Cheese Sauce.
(Allergens: 1, 2, 3a, 7)
Create a Surf and Turf by adding Prawns to your Steak €7.50

Sides

TRUFFLE & PARMESAN FRIES (1) - €6.50

DIRTY FRIES (2, 3a, 3d, 5, 10) - Black Pudding, Jalapeno, Chorizo, Spring Onion, Cheese, Sriracha Mayo - €6.50

ROAST VEGETABLES (1) - €5.00

CREAMED POTATOES (1) - €4.00

SIDE SALAD (5) - €5.00

ONION RINGS (3a) - €5.50

Sweet Treats!

APPLE PIE - €8.50

Crème Anglaise, Vanilla Ice Cream & Raspberry Gel.
(Allergens: 1, 3a, 10)

STRAWBERRY BUTTERMILK PUDDING - €8.50

Strawberry Coulis, Crème Anglaise & Strawberry Ice Cream.
(Allergens: 1, 3a, 10)

BROWNES TART - €9.50

Hazelnut & Chocolate Cream, Vanilla Biscuit with a Strawberry Compote, Coconut, Rose Petal, Pistachio & Apricot Chocolate Jam and Chantilly Cream.
(Allergens: 1, 3a, 6c, 6f, 10)

BAILEYS CHEESECAKE - €9.50

Baileys Crème Anglaise & White Chocolate Crumble.
(Allergens: 1, 6a, 10, 11)

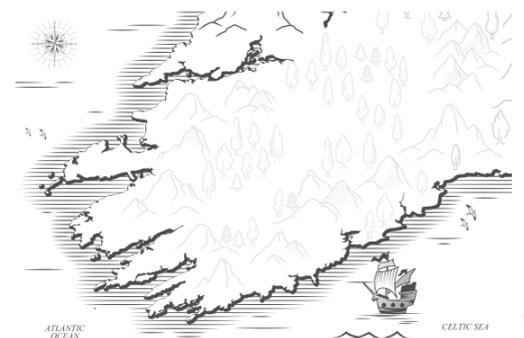
CHEESE BOARD - €17.50

Irish Coolea Cheese, Cashel Blue Cheese, Hegarty's Smoked Cheddar, Honeyed Nuts, Poached Pear, Rhubarb & Apple Chutney. Served with Crackers.
(Allergens: 1, 3a, 3b, 6a, 6b, 6h)

Our Suppliers

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

Flesk Meats
Star Seafood
Killarney Fruit & Vegetables
Fenit Fruit & Vegetables
Little Black Hill Farm
Knockatee Cheese



WE ONLY USE 100% IRISH BEEF FOR ALL OF OUR DISHES

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d. Oat, 4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew, 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soybeans, 12. Sesame Seeds, 13. Lupin, 14. Peanut. 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.

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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

White Wine

ESTIVALIA CHARDONNAY 2021

Bottle - €32.00 Glass - €8.00
Chile, Central Valley. 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 - €35.00 Glass - €8.75
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. *Sustainable wine.*

MONT ROCHER 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 2022

Bottle - €45.00 Glass - €11.25
New Zealand, Marlborough. Light yellow in colour. Pear and 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. *Sustainable wine.*

All contain Sulphites

Rosé Wine

PATRIARCHE SYRAH 2021

Bottle - €40.00 Glass - €10.00
France, Pays D'Oc. 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. *Sustainable wine.*

All contain Sulphites

Red Wine

ESTIVALIA CABERNET SAUVIGNON 2021

Bottle - €32.00 Glass - €8.00
Chile, Central Valley. Deep red purple in colour. Intense aromas of crushed blackberry fruit and subtle spices on the nose. Powerful and rich with ripe fruit flavours for a smooth finish.

CUNA DEL SOL MERLOT 2021

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

SIETE CUCHILLOS MALBEC 2021

Bottle - €35.00 Glass - €8.75
Argentina, Mendoza. 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 oak notes.

PATRIARCHE MERLOT 2020

Bottle - €35.00 Glass - €8.75
France, Pays D'Oc. Intense red in colour. Expressive aroma of red berries, raspberries, strawberries with hints of spiciness. On the palate the wine is full-bodied, sweet with red fruit character especially in the final mineral nuances.

30 MILE SHIRAZ 2020

Bottle - €38.00 Glass - €9.50
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.

CARLOS SERRES RIOJA 2020

Bottle - €40.00 Glass - €10.00
Spain, Rioja. 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. *Sustainable Wine.*

Our History

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

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.



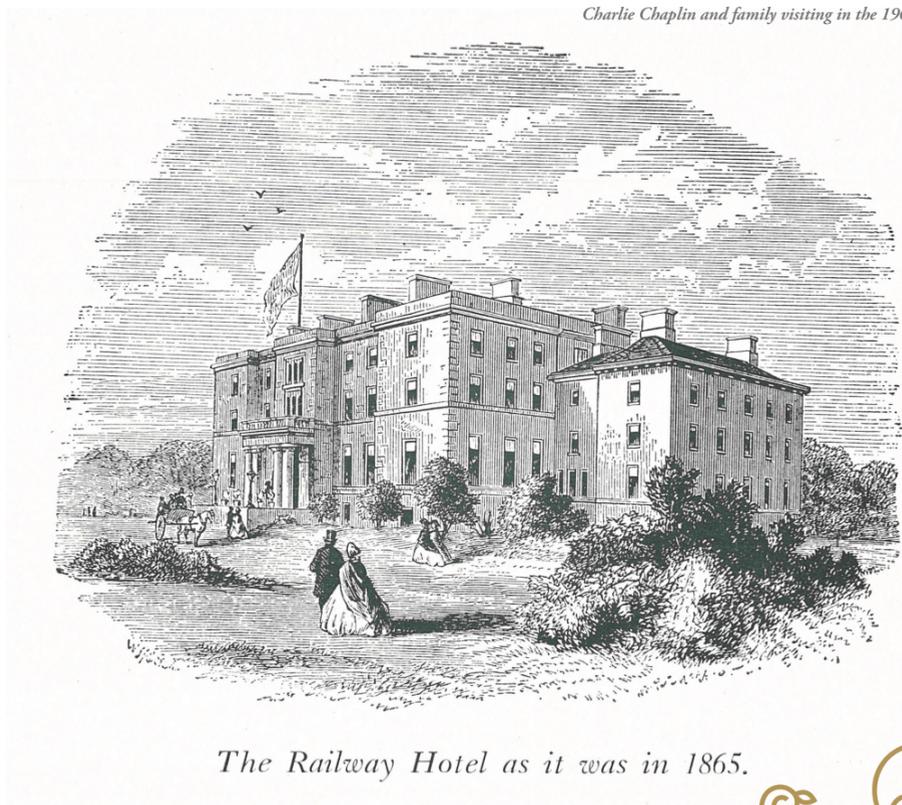
Great Southern Railways opened the hotel in July 1854.



First organised tours launched by Thomas Cook in early 1900s.



Charlie Chaplin and family visiting in the 1960s.



The Railway Hotel as it was in 1865.