

PETRONELLA

SHARP NERS

Petronella's Glow
St. Germain Elderflower, Prosecco, Club Soda, Mint
14

Butterslip Spritz
Château Rosé, Lemonade
14

STARTERS

**Slowly Braised Pulled Andarl
Farm Pork Belly Croquettes**
panko crumb, harissa mayo, curried aioli, wild rocket, frisee leaves
13

Petronellas Signature Salad
*endive textures, cashel blue Irish cheese crumbs, pickled apple,
walnut, wholegrain mustard dressing* **V** **VE**
14

Toons Bridge Buffalo Milk Burrata
*selected heirloom tomatoes, red pesto, toasted pine nuts, cold frame greens, rustic
sourdough focaccia* **V**
16

Smoked Roasted Red Pepper & Miso Glazed Celeriac Soup
new season garlic scapes, artisan farmhouse butter, house baked bread **V**
10

Pan Flamed Wild Atlantic Prawn & Chorizo Pil-Pil
fresh chilli, fine herbs, garlic, olive oil, rustic sourdough
16

MAINS

**Chargrilled Kimchi Seasoned
Cauliflower Crown**
*citrus cous-cous, roasted pistachio
and almonds, red bell pepper, black olive
and caper salsa* **V** **VE**
24

Larder Trim 10oz Ribeye Steak
*portobello mushroom, onion marmalade,
peppercorn sauce, twice cooked chips*
38

**Slowly Braised Costello's Kilkenny
Pale Ale Prime Hereford Short Rib
Beef**
*thyme roasted root vegetables, creamed potato,
red wine pan jus*
29

**Thyme & Garlic Roasted
Supreme of Free-Range
Irish Chicken**
*buttered baby new potatoes, honey roasted
organic carrots, port wine pan jus*
26

Herb Crusted Kilmore Quay Hake
*sautéed baby potatoes, tender stem broccoli,
chantenay carrots, coconut kaffir & lime leaf sauce*
28

DESSERTS

**Petronella's Irish Farmhouse
Cheese Board**
*cooleeney farm tipperary: brie, daru,
cashel blue, apple & plum chutney,
grapes & crackers*
14

Deconstructed Eton Mess
*compote of mixed berries, lemon posset,
meringue textures, vanilla cream,
freeze dried raspberry granules*
10

Mixed Seasonal Berry Crumble
*vanilla pod, rustic crumble,
& coconut custard* **V** **VE**
10

**Selection of Local Artisan Irish
Farmhouse Ice-Cream**
*wafer tuile,
seasonal berries*
10

**Warm 70% Callebaut Chocolate
& Raspberry Brownie**
*dulce de leche, vanilla ice-cream,
candied pecan & berries*
10

SIDES 6

*Rosemary & Salt Hand Cut Twice Cooked Chips
Heirloom Tomato, Red Onion, Dressed Wild Rocket Salad
Grilled Tender Stem Broccoli, Flaked Almonds, Fresh Chilli
Buttered House Mashed Potato, Chives*

DRINKS

BOTTLE BEER

O'Hara's Pale Ale | *Irish Craft* 6.50

O'Hara's Lager | *Irish Craft* 6.50

Smithwick's | *Kilkenny Red Ale* 6.50

Peroni | *Italian Lager* 6.50

Coors Light | *USA Lager* 5.50

Falling Apple | *Irish Cider* 6.50

Fierce Mild **NON-ALCO** | *Irish Pale Ale* 6

SOFT DRINKS

Coke | **Coke Zero** | **Club Orange** | **7up** | **Orange** | **Apple Juice** | **Still** | **Sparkling Water** 3.50

Large Still | **Sparkling Water** 5

WINE

BY THE BOTTLE WHITE

Pinot Grigio | *Trovati delle Venezie (Italy)* 29

Alvarinho | *Legarto Pintado (Portugal)* 36

Sauvignon Blanc | *Cuna del Sol (Chile)* 30

Sauvignon Blanc | *Sliding Hills Marlborough (NZ)* 39

Viognier | *Fontareche (France)* 32

Chardonnay Unoaked | *Foundstone (Australia)* 30

Chardonnay Premium | *J Lohr 7 Oaks (US)* 45

RED

Merlot | *Cuna del Sol (Chile)* 30

Rioja | *El Meson Crianza (Spain)* 36

Cabernet Sauvignon | *Herbe Sainte (France)* 32

Cabernet Sauvignon Premium | *J Lohr 7 Oaks (US)* 50

Malbec | *Madrigal (Argentina)* 34

Shiraz | *Foundstone (Australia)* 34

Cotes Du Rhone | *Un Amour De Libellule (France)* 38

Montepulciano D'Abruzzo | *Bevi Organic (Italy)* 40

BUBBLE

Prosecco | *Bedin (Italy)* 36

Cava | *Pares Balta Organic (Spain)* 40

Champagne | *Etienne Oudart (France)* 80

ROSE

Château Rosé | *Fontareche Corbieres (France)* 32

BY THE GLASS WHITE

Pinot Grigio | *Trovati delle Venezie (Italy)* 8

Sauvignon Blanc | *Cuna del Sol (Chile)* 9

Chardonnay Unoaked | *Foundstone (Australia)* 9

RED

Merlot | *Cuna del Sol (Chile)* 8

Cabernet Sauvignon | *Herbe Sainte (France)* 9

Malbec | *Madrigal (Argentina)* 9

BUBBLE

Prosecco | *Bedin (Italy)* 10

ROSE

Château Rosé | *Fontareche Corbieres (France)* 9

A detailed Allergen menu available on request. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens, we are unable to provide information on other allergens outside of the fourteen legal allergens. A minimum of one main course per person is required. Our menu subject to change. Our beef is 100% Irish origin. Gratuities are shared in full amongst all our team and cannot be taken on card

www.petronella.ie