

# Early Bird

Two courses €23.00

Three Courses €28.00

5pm – 7.30pm

## STARTERS

Homemade soup of the day served with Petronella's two grain brown bread

1,7

Fried Wicklow brie with a pear and ginger chutney

1,3,7,10

Potted chicken & duck liver pâté, port and cranberry chutney, toasted sourdough crostini

1,7,10,12

Smoked Salmon, cream cheese and avocado Tian with lemon and cucumber dressing

2,3,4,7,10

## MAINS

Baked breast of chicken, stuffed with mozzarella cheese and spinach wrapped in parma ham on a bed of gnocchi in a cream pesto sauce

1,7,12

Pappardelle Pasta in a creamy tomato and basil sauce, roasted red peppers and parmesan cheese topped with a chorizo crumb

1,7,12

Kilmore Hake, served with a smoked bacon, butter bean cheese sauce and pea puree

4,7,12

Grilled 10oz Irish rib eye steak, bacon wrapped onion, garlic infused mushroom with pepper, garlic herb butter or blue cheese sauce. Please specify your required temperature.

7,12

*Potato & vegetables of the day are served with some main courses*

## DESSERTS

Lemon Torte  
Cheesecake surprise  
Sticky Toffee Pudding  
Death by Chocolate

1,3,7,8,11,12

### List of 14 Allergens

**1** = Gluten, **2** = Crustaceans, **3** = Eggs, **4** = Fish, **5** = Peanuts, **6** = Soy beans, **7** = Milk, **8** = Nuts, **9** = Celery,  
**10** = Mustard, **11** = Sesame Seeds, **12** = Sulphur dioxide & sulphites, **13** = Lupin, **14** = Molluscs

# À La Carte...

5pm - 9pm  
5pm - 9.30pm

Monday to Thursday  
Friday and Saturday

## STARTERS

Homemade soup of the day served with two grain brown bread 1,7	€6.50
Classic Avocado Toast, baby leaf salad with a basil oil dressing 1	€8.00
Potted chicken & duck liver pâté, port and cranberry chutney, toasted sourdough crostini 1,7,10,12	€8.00
Fried Wicklow brie with a pear and ginger chutney 1,3,7,10	€8.00
Smoked Salmon, cream cheese and avocado Tian with lemon and cucumber dressing 2,3,4,7,10	€10.00
Grilled flat mushroom stuffed with Cashel blue cheese, Welsh rarebit, parmesan on rustic sourdough 1,3,7,10	€8.00



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SAVOUR THE EXPERIENCE

Traditional potato cake with Pat Mullins Black Pudding, Joan and Bob's Orchard Apple sauce 1,7,10

€8.00

## MAINS

Baked breast of chicken, stuffed with mozzarella cheese and spinach wrapped in parma ham on a bed of gnocchi in a cream pesto sauce 1,7,12	€18.00
Pappardelle Pasta in a creamy tomato and basil sauce, roasted red peppers and parmesan cheese topped with a chorizo crumb 1,7,12	€18.00
Fillet of Swordfish, rustic vegetable salad, mango and pineapple salsa with elderflower and lime dressing 4,7,10,12	€24.00
Kilmore Hake, served with a smoked bacon, butter bean cheese sauce and pea puree 2,4,7,12	€18.00
Crisp confit of Callan pork belly, black pudding stuffing, poached whole cherry apple and wholegrain mustard roasted jus 1,4,7,10,12	€20.00
Silverhill duckleg confit with spring onion potato and black cherry sauce 7,12,13	€22.00
Slow cooked Irish beef cheeks with white caramelised onion velouté and burgundy pearl onions 7,12	€22.00
Grilled 10oz Irish rib eye steak, bacon wrapped onion, garlic infused mushroom with pepper, garlic herb butter or blue cheese sauce. Please specify your required temperature. 7,12	€24.00



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SAVOUR THE EXPERIENCE

Kilkenny Rose Veal Burger, fried soda bread, house relish, local cheese and onion straws 1,7,10,12

€20.00

*Potato and vegetables of the day are served with some main courses*