

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 |



#tastekilkenny

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 veloutè 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 |



#tastekilkenny

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

Vegan & Vegetarian Menu...

Inspired by **Cartoon Saloon** 

| | |
|---|--------|
| Pan fried Gnocchi in a cream pesto sauce, red peppers, spinach and parmesan cheese <small>1,3,7,8,9,11</small> | €17.50 |
| Roasted spring onion, Cashel blue cheese risotto with a fresh pear sauce <small>7,12</small> | €17.50 |
| Roast Vegetable Lasagne with Sundried Tomato Pesto & Side Salad [Vegan or Vegetarian] <small>1,6,8,11</small> | €17.50 |
| Lentil and mixed nut loaf, seasonal salad and red roast pepper pesto [Vegan or Vegetarian] <small>1,8,9</small> | €17.50 |
| Vegetable Jaipur curry with coconut & ginger on a bed of steamed rice [Vegan or vegetarian] <small>6,11</small> | €17.50 |
| Pappardelle Pasta in a creamy tomato and basil sauce, roasted red pepper, parmesan cheese <small>1,7</small> | €17.50 |
| Chickpea escalope served with a Superfood salad [Vegan or vegetarian] <small>1,8,11</small> | €17.50 |
| Portobello mushroom Burger with buffalo mozzarella, beef tomato, house relish and mayonnaise on a brioche bun, house chips and crispy Salad [Vegetarian] <small>1,3,7,12</small> | €17.50 |

Hand cut chips and house salad are served with some main courses

Please Note: All Vegan dishes are prepared with Soya butter or Olive/Rapseed Oil, Soya or Almond Milk

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DESSERTS 1,3,7,8,11,12

| | |
|---|--------|
| Petronella's favourite selection of ice cream | €6.50 |
| Cheesecake surprise | €6.50 |
| Sticky Toffee Pudding | €6.50 |
| Lemon torte | €6.50 |
| Death by chocolate | €6.50 |
| Cheese Board Selection | €10.00 |



#tastekilkenny
SAVOUR THE EXPERIENCE

Kilkenny Sweetest Thing: Truffle Fairy Chocolates, Highbank Gin and Ballykeeffe whiskey in a sorbet €15.00

BEVERAGES

Green Bean Coffee Selection

| | |
|---------------|-------|
| Americano | €2.50 |
| Cappuccino | €2.95 |
| Latte | €2.95 |
| Hot Chocolate | €2.95 |
| Espresso | €2.50 |

Bottled Soft Drinks

| | |
|-----------------------|-------|
| Coke | €3.00 |
| Diet Coke | €3.00 |
| 7 UP | €2.50 |
| Club Orange | €2.50 |
| Orange Juice | €2.50 |
| Sparkling/Still Water | €2.50 |

Selection of Tea €1.90

*Pot of loose tea Barry's Gold Blend,
Pot of Barry's Gold Blend Teabag,
Herbal Tea: Peppermint, Camomile,
Green Tea, Lemon & Ginger, Rooibos*

Selection of Bottled Beers

1,12

| | | | |
|------------------------|-------|----------------------|-------|
| Bulmer's Cider | €5.00 | Smithwick's Original | €5.50 |
| Coors Lite | €5.00 | O'Hara's Stout | €5.50 |
| Heineken | €5.00 | O'Hara's Red Ale | €5.50 |
| Budweiser | €5.00 | O'Hara's Pale Ale | €5.50 |
| Millers | €5.00 | Kilkenny | €5.50 |
| Erdinger Non-Alcoholic | €5.00 | | |

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LUNCHING LIGHT

Homemade soup of the day served with Petronella's two grain brown bread €5.00

1,7

Classic Tayto sandwich served with bar of chocolate and tea or coffee €5.00

1,7

Potted chicken & duck liver pâté, port and cranberry chutney, toasted sourdough crostini €6.50

1,7,10,12

Irish Smoked Salmon served with baby leaf salad and Petronella's two grain brown bread. €6.50

1,3,4,7,10

LUNCH

House Special: soup, toasted sandwich, salad and hand cut chips €8.00

1,7,10

Warm Peri Peri Chicken and brie wrap, roasted red pepper salad and hand cut chips €9.00

1,7,10

Superfood salad with a mix of nuts, fruit, seeds in a house dressing €10.00

5,8,9,10,11

Lemon Sole goujons, baby leaf salad, hand cut chips, lemon twist and basil mayonnaise €11.00

1,4,7,10

Petronella's golden crumbed chicken goujons with mango mayonnaise, sweet chilli dressing, baby leaf salad and hand cut chips €11.00

1,3,7,8,11,10

Pappardelle Pasta in a creamy tomato and basil sauce, roasted red peppers and parmesan cheese topped with a chorizo crumb €10.00

1,3,7,12

Saint Canice's Baked Potato - chicken, onion, mushroom, garlic, white wine topped with cheese €9.50

7,12

Prime Irish Rib eye steak, grilled mushrooms, tomatoes with a choice of pepper or garlic sauces and hand-cut chips €20.00

7,12

VEGAN & VEGETARIAN

Inspired by **Cartoon Saloon** 

Roast Vegetable Lasagne with Sundried Tomato Pesto & Side Salad [Vegan or Vegetarian] €12.50

1,6,8,11

Lentil and mixed nut loaf, seasonal salad and red roast pepper pesto [Vegan or Vegetarian] €12.50

1,8,9

Vegetable Jaipur curry with coconut and ginger on a bed of steamed rice [Vegan or vegetarian] €12.50

6,11

Portobello mushroom Burger with buffalo mozzarella, beef tomato, house relish and mayonnaise on a brioche bun, house chips and crispy Salad [Vegetarian] €12.50

1,3

Please Note: All Vegan dishes are prepared with Soya butter or Olive/Rapseed Oil, Soya or Almond Milk

SWEET THINGS €5.50

1,3,7,8,11,12

A Chocolate Brownie delight

Cheesecake surprise

Sticky Toffee pudding

FOR THE LITTLE ONES

Please ask server

Petronella House Notes

Some dishes can be adjusted to accommodate a Gluten Free diet. Please ask.

Everything at Petronella Restaurant is cooked to order. Some dishes will require extra cooking time. If you are in a particular hurry, please let us know.

As all of our dishes contain freshly purchased produce each day, on occasion this may result in certain dishes being unavailable.

DRINKS MENU

WINES

WHITE WINE

| | | |
|--|-------------|--------|
| Chile / Valdemoro / Sauvignon Blanc ¹² | Glass €5.50 | €20.00 |
| Italy / Ca'Stellor / Pinot Grigio ¹² | Glass €6.00 | €24.00 |
| Australia / Butterfly Ridge / Reisling Gewurtztraminer ¹² | | €25.00 |
| Spain / Piedra del Mar / Albariño ¹² | | €28.00 |
| South Africa / Leopards Leap / Chenin Blanc ¹² | | €26.00 |
| France / Domaine Laroche / Chablis ¹² | | €35.00 |

ROSE WINE

| | | |
|---|--|--------|
| France /Rosé De La Chevalière /pays D'oc Igp /70% Grenache, 30% Syrah ¹² | | €25.00 |
|---|--|--------|

RED WINE

| | | |
|--|-------------|--------|
| Chile / Valdemoro / Cabernet Sauvignon ¹² | Glass €5.50 | €20.00 |
| France / Les Roucas / Merlot ¹² | Glass €6.50 | €26.00 |
| Australia / Long Row / Shiraz ¹² | | €26.00 |
| Argentina / Santa Ana / Malbec ¹² | | €25.00 |
| Spain / Bodegas Muriel/ Rioja Crianza ¹² | | €29.00 |
| Italy / Castiglioni / Chianti ¹² | | €32.00 |

SPARKLING WINE

| | | |
|--|--|--------|
| Italy / Massotina Prosecco / Frizzante ¹² | | €29.00 |
|--|--|--------|

BEERS ^{1,12}

| | | | |
|------------------------|-------|----------------------|-------|
| Bulmer's Cider | €5.00 | Smithwick's Original | €5.50 |
| Coors Lite | €5.00 | O'Hara's Stout | €5.50 |
| Heineken | €5.00 | O'Hara's Red Ale | €5.50 |
| Budweiser | €5.00 | O'Hara's Pale Ale | €5.50 |
| Miller | €5.00 | Kilkenny | €5.50 |
| Erdinger Non-Alcoholic | €5.00 | | |

GREEN BEAN COFFEE SELECTION

| | |
|---------------|-------|
| Americano | €2.50 |
| Cappuccino | €2.95 |
| Latte | €2.95 |
| Hot Chocolate | €2.95 |
| Espresso | €2.50 |

BOTTLED SOFT DRINKS

| | |
|------------------------|-------|
| Coke | €3.00 |
| Diet Coke | €3.00 |
| 7 UP | €2.50 |
| Club Orange | €2.50 |
| Orange Juice | €2.50 |
| Sparkling/ Still Water | €2.50 |

SELECTION OF TEA

€1.90

*Pot of loose tea Barry's Gold Blend,
Pot of Barry's Gold Blend Teabag,
Herbal Tea: Peppermint, Camomile,
Green Tea, Lemon & Ginger, Rooibos*

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