

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

Smooth Chicken Liver Pâté served with Cranberry relish and melba toast €6.50

1,7,12

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 chi seeds, mango and avocado with roasted squash €10.00

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

Paperdelle pasta with smoked bacon and forest mushrooms in a garlic and parmesan cream €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*, Kilkenny

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 wilted garlic spinach [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, tomato, roast red pepper with lime and pepper 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

Chicken goujons with home made fries €6.00

1,3,7

Cheese and tomato pizza €6.00

1,3,7

Gourmet Petronella sausage with home made fries €6.00

1,3,7

House Maid's Pasta Treat €6.00

1,3,7

Petronella House Notes

Some dishes can be adjusted to accommodate a Gluten Free diet. Everything at Petronella Restaurant is cooked to order. Some dishes will require extra cooking time. If you are in a hurry, please let us know.

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

DRINKS MENU

WINES

WHITE WINE

Chile / Valdemoro / Sauvignon Blanc ¹²	Glass €5.50	€20.00
Italy / Ca'Stellar / 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
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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
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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
Becks 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*

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