

• SVEIKI ATVYKĖ • VELKOMMEN • DOBRODOŠLI • FÁILTE • KALOS ILTHATE • BIENVENIDOS •

WELKOM • BEM-VINDO • WILLKOMMEN • BENVENUTO • ÜDVÖZLET • BIENVENUE



WITAJ • YÖKOSO • BIENVENIDOS • VELKOMIN • DOBRO POJALOVAT • TERVETULOA

petronella
restaurant • café

• welcome •



*A warm welcome to you our diner this evening.
Relax and enjoy the ambience of this wonderful
building which dates from 1602.*

All dishes created by the team of Chefs at Petronella

Suppliers

Pat Mullins Butchers Kilkenny
Total Produce Kilkenny
Kish Fish Dublin
Atlantis Wexford
CJ O'Loughlins Kilkenny
Goatsbridge Fish Company Kilkenny
Pallas Limerick
Classic Drinks Cork
Pacific Foods Carlow
BD Foods Monaghan
Green Bean Coffee Louth
La Rousse Foods Dublin
Deegan's Kilkenny

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.

Please note some dishes may be discontinued during the day depending on availability of fresh produce.

Opening Times:

Monday to Thursday: Lunch 12 - 3pm · Dinner 5pm - 9pm
Friday & Saturday: Lunch 12 - 4pm · Dinner 5pm - 9.30pm

www.petronella.ie

Proprietors: **Frank & Marian Curran**

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 an onion and grape chutney

1,3,7,10

Potted chicken liver pâté, cranberry chutney and melba toast

1,7,10,12

Clare Island Smoked Salmon, fish croquettes, water cress, and a mustard dressing

1,2,3,4,7,10

MAINS

Baked Supreme of chicken, mango glazed, with crushed potatoes, garlic, brie, spinach, red onion jam

7,12

Paperdelle Pasta, with smoked bacon, forest mushrooms, in a garlic and parmesan cream

1,7,12

Pan fried potato encrusted Kilmore Hake, mixed bean ragout in a smoked Mornay sauce

4,7,12

Grilled 8oz Irish rib eye steak with confit tomato sauce au poivre or garlic herb butter. (€5 supplement).
Please specify your required temperature.

7,12

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

DESSERTS

Chocolate Merveilleux

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,
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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 liver pâté, cranberry chutney and melba toast 1,7,10,12	€8.00
Fried Wicklow brie with an onion and grape chutney 1,3,7,10	€8.00
Clare Island Smoked Salmon, fish croquettes, water cress and mustard dressing 1,2,3,4,7,10	€10.00
Traditional black pudding, potato & apple boxty with chilli jam, grain mustard alioli 1,3,7,10	€8.00
Ciabatta bruschetta, wild mushroom and parmesan fricassee and glass house pesto 1,7,10	€8.00

MAINS

Baked Supreme of chicken, mango glazed, with crushed potatoes, garlic, brie, spinach, red onion jam 1,7,12	€18.00
Paperdelle Pasta, with smoked bacon, forest mushrooms, in a garlic and parmesan cream 1,7,12	€18.00
Baked fillet of Salmon, black olive tapenade crust, spring onion potato and a fresh citrus fruit salad 1,4,7,10,12	€22.00
Pan fried potato encrusted Kilmore Hake, mixed bean ragout in a smoked Mornay sauce 2,4,7,12	€18.00
Crisp confit of Callan pork belly, Mullins black pudding bon bon, apple and sage fritter and roast pepper jus 1,4,7,10,12	€20.00
Irish Rack of Lamb, baby ratatouille, rosemary mint sauce with a side of Shepherd's pie 7,10,12	€28.00
Silverhill duckleg confit with carrot potato and orange marmalade sauce 7,12,13	€22.00
Slow cooked Irish beef cheeks with carrot and cumin puree, roast jus, wild mushroom and parmesan 7,12	€22.00
Grilled 8oz Irish rib eye steak with confit tomato sauce au poivre or garlic herb butter. Please specify your required temperature. 7,12	€24.00

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

Vegan & Vegetarian Menu...

Inspired by CARTOON SALOON, Kilkenny

Grilled sun dried tomato polenta cake with onion jam and basil pesto <small>3,8,9,11</small>	€17.50
Porcini Mushroom and butternut squash risotto with parmesan and parsley oil <small>7,12</small>	€17.50
Roast Vegetable Lasagne with sun dried tomato pesto & side salad [Vegan or Vegetarian] <small>1,6,8,11</small>	€17.50
Lentil and mixed nut loaf, seasonal salad and wilted garlic spinach [Vegan or Vegetarian] <small>1,8,9</small>	€17.50
Vegetable Jaipur curry with coconut and ginger on a bed of steamed rice [Vegan or vegetarian] <small>6,1</small>	€17.50
Paperdelle pasta, forest mushrooms and spinach in a garlic and parmesan cream <small>1,7</small>	€17.50
Chickpea croquettes served with a superfood salad [Vegan or vegetarian] <small>1,8,11</small>	€17.50
Portabella mushroom burger with buffalo mozzarella, tomato, roast red pepper with lime and pepper 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/Rapeseed Oil, Soya or Almond Milk

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DESSERTS

Petronella's favourite selection of ice cream	€6.50
Chocolate Merveilleux	€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

1,3,7,8,11,12

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
Becks Non-Alcoholic	€5.00		

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Petronella Wine List ...

White Wine

Chile / Valdemoro / Sauvignon Blanc **Glass €5.50** **€20.00**

Vibrant light greenish-yellow in colour. The nose is young, fruity with delicate notes of lemon peel and ripe mandarin. The palate is crisp with a well-balanced acidity that lends a nice and long finish, A truly young and refreshing Sauvignon Blanc. ¹²

Italy / Ca'Stellar / Pinot Grigio **Glass €6.00** **€24.00**

Pale straw yellow with greenish shades. Fruity when young, it has a clear aroma of toasted almonds, dried hay and hulls when close to 1 year old. Lean-bodied and tasty; it has a balanced acidity and dry aftertaste. An excellent companion to the entire meal and to meat and fish dish. ¹²

Austrilia / Butterfly Ridge / Reisling Gewurtztraminer **€25.00**

Pale straw with green hues. Distinctive floral characters from the Riesling are lifted by the aromatically precocious Gewürztraminer. The palate delivers lime, citrus, rose petal and spice with a clean medium approachable finish. A great accompaniment too many spicy foods and fish dishes, it is perfect on a warm Summer afternoon with friends. ¹²

Spain / Piedra del Mar / Albariño **€28.00**

We do not consider it necessary to decant this wine. Cellaring/aging potential: This wine should be drunk young. We do not recommend aging. ¹²

South Africa / Leopards Leap / Chenin Blanc **€26.00**

A medium to full-bodied wine made in a refreshing new world style. Prominent guava aromas are supported by flavours of litchi and mango with a subtle herbaceous undertone. A lively combination of herbs and ripe summer fruits sustained by a firm acidity and a dry lingering finish. ¹²

France / Domaine Laroche / Chablis **€35.00**

Pale gold color; intense nose with hints of ripe white fruit and spring blossoms; ripe fruit flavors balanced by zesty acidity; lingering fruity finish. Fine minerality on the nose, with a crisp, lemony style and sense of purity. On the palate more fine apple fruit and quite a creamy-textured wine, with again a mineral/stony core that is hallmark Chablis. ¹²

Rose Wine

France / Caves de l'Angevine /Rose D'Anjou **€25.00**

Rose petal colour. Good balance and Varietals aromas: flowers and small red fruits. Quite persistent in mouth. ¹²

Red wine

Chile / Valdemoro / Cabernet Sauvignon **Glass €5.50** **€20.00**

The grapes for this wine are usually harvested in mid-March, at their optimum ripeness. Fermentation is carried out in stainless steel tanks. Coloured ruby red with dark violet hints, the wine has aromas of ripe black fruit, cherry and mulberry. The palate is young, fruity, smooth and medium bodied. ¹²

France / Les Roucas / Merlot **Glass €6.50** **€26.00**

The house style is simple: round, fresh, clean, dark and approachable 6 months after the harvest. The Merlot has very generous fruit and a weighty mouth feel with primary aromas of red fruit in the nose. With the soft tannins, the wine goes great with almost anything from pizza to steak. ¹²

Australia / Long Row / Shiraz **€26.00**

This wine is deep red in colour, with some purple hues." Ripe berry and plum fruit aromas with notes of spice and pepper dominate the nose. "On the palate rich ripe black berries and plums precede fine soft smooth tannins and a good length of fruit." Some vanillin and toast characters provide a well balanced finish. This wine will cellar well for up to 4 years and is the perfect partner to your favourite steak or pasta dish. ¹²

Argentina / Santa Ana / Malbec **€25.00**

Lively red colour with violet hues. Intense aromas of fruits such as plums and cherries. Well balanced in the mouth, soft a nice finish. The ideal wine for grilled meat. Combines also very well with pasta. ¹²

Spain / Bodegas Muriel/ Rioja Crianza **€29.00**

To the eye, it has a middle layer of bright cherry colour. The aroma of very fine aging (vanilla, coconut, roasted coffee) is combined with notes of ripe red berries and liquorice. The palate is wide and elegant, with a clean aftertaste, persistent and of pleasant memory. Matches well with appetizers, all kinds of tapas, game and not very cured cheese. ¹²

Italy / Castiglioni / Chianti **€32.00**

Deep ruby colour; floral, cherry and dried fruit aromas with hints of leather and wood; dry, medium bodied, good red cherry, apple flavours, silky tannin, lingering finish. ¹²

Sparkling Wine

Italy / Massotina Prosecco / Frizzante **€29.00**

Pale straw in colour with greenish hints. The nose is pronounced with aromas of apples and pears, lemon and pineapple. The palate is fresh with good structure with the apple and pear flavours coming through. ¹²

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