



SAMPLE A LA CARTE MENU

SMALL PLATES

Homemade soup of the evening, guinness and treacle brown bread	€9
Signature Wicklow brie, pear and ginger chutney	€12
Petronella market garden salad, organic chicken, bacon, cos, feta, Irish honey & mustard	€12
Steamed potted atlantic mussels, white wine and dill, griddled sourdough	€14
Sourdough bruschetta, grilled courgette, chilli, mint (VVG)	€12

LARGE PLATES

Pappardelle, chorizo, roasted red peppers, tomato and basil sauce	€24
Kilmore Quay pan-fried hake, west coast seafood bouillabaisse	€26
Slow-roasted vegetable lasagne, sundried tomato, house leaves, hand cut chips (VVG)	€24
Slow cooked short rib of irish beef, creamy colcannon, tenderstem, beef jus	€26
Chargrilled cauliflower steak, citrus cous-cous, roasted pistachio and almonds, red pepper, black olive, caper salsa	€24
Pan-seared chicken supreme, mushroom duxelle, roasted sweet potato, seasonal vegetables, wild garlic pesto	€26

SIDES €5/5.5 | Hand cut chips | Green leaf salad | Seasonal vegetables | Truffle and parmesan chips

SWEET PLATES

Warm chocolate fudge cake, vanilla ice-cream	€9
Sticky toffee pudding, vanilla ice-cream	
Lemon meringue eton mess	
Petronella's favourite selection of ice-cream	€7

A minimum of one main course per person is required. We do not offer a sharing experience. 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. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to change without notice. Our beef is 100% Irish.