



PETRONELLA'S SUNDAY ROAST MENU

SMALL PLATES

Homemade soup of the day, served with homemade Irish soda bread 9

Pulled pork croquettes, harissa mayo, curried aioli, wild rocket salad 13

Traditional atlantic prawn cocktail, baby gem, classic marie rose dressing, iceberg textures, cherry tomatoes 15

ROASTS & LARGE PLATES

Roasted Irish black-angus sirloin of beef, homemade yorkshire pudding, pan gravy horseradish sauce, roast potatoes 26

Roasted crown of free-range chicken and Kilkenny ham, herb stuffing, pan gravy, roast potatoes 26

Our roasts are served with all the classic trimmings - roasted seasonal vegetables, colcannon mash & buttered tender stem

Golden fried beer battered Kilmore Quay cod, homemade tartare sauce, hand cut chunky chips, smoked bacon garden peas 24

Chargrilled cauliflower steak, citrus cous-cous, roasted pistachio, almonds, red pepper, black olive, caper salsa, hand cut chunky chips (V, VG) 24

SIDES

hand cut chips, green leaf salad, seasonal vegetables, truffle & parmesan chips 5/5.5

SWEET PLATES

Mixed spring berry crumble, cognac, coconut custard 10

Raspberry cheesecake, praline, shortbread crumb 10

Morello cherry trifle, madeira sponge, sherry jelly, vanilla cream 10

Selection of Irish artisan ice-cream 8

A minimum of one main course per person is required. 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 seasonal change. Our beef is 100% Irish origin.