



## SUNDAY LUNCH MENU

### STARTERS

**Slowly Braised Pulled Andarl Farm Pork Belly Croquettes (13)**

panko crumb, harissa mayo, curried aioli, wild rocket, frisee leaves

**Petronella's Signature Salad (14)**

endive textures, cashel blue Irish cheese crumbs, pickled apple, walnut, wholegrain mustard dressing

**Toons Bridge Buffalo Milk Burrata (16)**

selected heirloom tomatoes, red pesto, toasted pine nuts, cold frame greens, rustic sourdough focaccia

**Smoked Roasted Red Pepper & Miso Glazed Celeriac Soup (10)**

new season garlic scapes, artisan farmhouse butter, house baked bread

**Pan Flamed Wild Atlantic Prawn & Chorizo Pil-Pil (16)**

fresh chilli, fine herbs, garlic, olive oil, rustic sourdough

### MAIN COURSES

**Slowly Braised Costello's Kilkenny Pale Ale Prime Hereford Short Rib of Beef (29)**

thyme roasted root vegetables, creamed potato, red wine pan jus

**Larder Trim 10oz Ribeye Steak (38)**

portobello mushroom, onion marmalade, peppercorn sauce, twice cooked chips

**Chargrilled Kimchi Seasoned Cauliflower Crown (24)**

citrus cous-cous, roasted pistachio and almonds, red bell pepper, black olive and caper salsa

**Thyme & Garlic Roasted Supreme of Free-Range Irish Chicken (26)**

buttered baby new potatoes, honey roasted organic carrots, port wine pan jus

**Herb Crusted Kilmore Quay Hake (28)**

sautéed baby potatoes, tender stem broccoli, chantenay carrots, coconut kaffir & lime leaf sauce

**SIDES** Rosemary & Salt Hand Cut Twice Cooked Chips | Heirloom Tomato, Red Onion, Dressed Wild Rocket Salad | Grilled Tender Stem Broccoli, Flaked Almonds, Fresh Chilli | Buttered House Mashed Potato, Chives

### DESSERTS

**Mixed Summer Berry Crumble (10)**

vanilla pod, rustic crumble, vanilla pod & coconut custard

**Petronella's Irish Farmhouse Cheese Board (14)**

from cooleeney farm tipperary: brie, daru, cashel blue, apple & plum chutney, grapes & crackers

**Deconstructed Eton Mess (10)**

compote of mixed berries, lemon posset, meringue textures, vanilla cream, freeze dried raspberry

**Warm 70% Callebaut Chocolate & Raspberry Brownie (10)**

dulce de leche, vanilla ice-cream, candied pecan & berries

**Selection of Local Artisan Irish Farmhouse Ice-Cream (10)**

wafer tuile, seasonal berries & coulis

A minimum of one main course per person is required. We do not offer a sharing experience. 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. Gratuities are shared in full amongst all our team and cannot be taken on card. Prices are in Euro.