

# PETRONELLA

BUTTERSLIP LANE ■ KILKENNY

## LUNCH MENU

**Butterslip Salad**, endive textures, cashel blue Irish cheese crumbs, pickled apple, walnut, wholegrain mustard dressing (14) (v/ve)

**Slowly Braised Pork Belly Croquettes**, panko crumb, harissa mayo, curried aioli, wild rocket, frisee leaves (13)

*Petronella's Signature "Ellen O'Briens Cottage Pie" (16)*

prime hereford Irish beef, garden peas, carrots & onion, topped with crispy local potato, garden salad  
*served bubbling & sizzling straight from the oven*

**Buffalo Milk Burrata**, heirloom tomatoes, red pesto, toasted pine nuts, cold frame greens, rustic sourdough focaccia (16) (v)

**Chef's Soup of the Day**, house baked bread, glenilen farmhouse butter (10)

**Petronella's Daily Vegan Special**, please ask your Server (16)

### PETRONELLA'S LUNCH SPECIAL

#### Signature Kilkenny Baked Ham or Free-Range Irish Chicken

rustic sourdough, house relish, red onion, gruyere cheese, wild rocket (11.95) *add a Cup of Soup (3)*

## SWEET PLATES

**Mixed Seasonal Berry Crumble**, vanilla pod, rustic crumble & coconut custard v/ve (10)

**Warm 70% Callebaut Chocolate & Raspberry Brownie**, dulce de leche, vanilla ice-cream, candied pecan, berries (10)

## WINE BY THE GLASS

Trovati, Pinot Grigio (Italy) 8

Cuna Del Sol, Sauvignon Blanc, (Chile) 9

Foundstone, Chardonnay, (Australia) 9

Bendin, Prosecco (Italy) 10

Herbe Sainte, Cabernet Sauvignon, (France) 8.5

Cunda Del Sol, Merlot (Chile) 8

Malbec, Mondoza (Argentina) 9

## BEERS

O'Hara's Pale Ale or Lager 7

Smithwick's Kilkenny Ale 6.5

Kilkenny Cream Ale 6.5

Peroni / Coors Light / Heineken 6

Fierce Mild, Non-Alcoholic, Irish 6

Falling Apple, Irish Cider 6.5

## COFFEE / TEA

Americano 3.5 / Flat White 3.8

Latte / Cappuccino 4

Chai Latte / Hot Chocolate / Iced Coffee 4.5

Speciality Milk/Syrup .50

Breakfast Tea 3 / Peppermint, Green, Early Grey, Blood Orange, Chamomile 3.5

## SOFT DRINKS

Coke / Coke 0 / 7up / Orange / Juice 3.5

Still/Sparkling Water Small. (3.5) Large (5)

A minimum of one main course per person is required. We do not offer a sharing experience. Allergen menu available on request. Menu is in €. 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. V-Vegetarian. VE-Vegan