

# | PETRONELLA |

## DINNER MENU

### STARTERS

**Andarl Farm Pulled Pork Belly Croquettes**

panko crumb, harissa mayo, curried aioli, wild rocket, frisee leaves (14)

**Petronella's Signature Blue Cheese Salad**

pickled apple, walnut, wholegrain mustard, endive textures (v) (ve) (13)

**Toons Bridge Burrata**

selected heirloom tomatoes, red pesto, cold frame greens, rustic sourdough focaccia (16)

**Soup of the Evening**

house baked bread, glenilen farmhouse butter (10)

**Hand Carved Clare Island Salmon & Crab**

sourdough toasts, winter beets, young rocket, velvet cloud yoghurt (16)

### MAIN COURSES

**Slowly Braised Short Rib, Hereford Irish beef**

Kilkenny pale ale, thyme roasted root vegetables, creamed potato, cabernet pan jus (29)

**Chargrilled Kimchi Cauliflower Crown**

Citrus cous-sous, roasted pistachio and almond, bell pepper, black olive and caper salsa (v) (ve) (24)

**Thyme & Garlic Roasted Supreme of Chicken**

Free-range Irish chicken, buttered baby potatoes, honey roasted organic carrots, port wine jus (26)

**Herb Crusted Kilmore Quay Hake**

sautéed baby potatoes, tender stem broccoli, chantenay carrots, coconut kaffir & lime leaf sauce (29)

**10oz Larder Trim Rib-Eye Steak**

portobello mushroom, crispy tobacco onions, twice cooked chips, peppercorn sauce/garlic butter (39)

### SIDES

Rosemary & sea salt rustic skin on chips || Baby carrots, tarragon & garlic butter || Grilled tender stem broccoli, almonds & chilli || Idaho mashed potato, farmhouse butter, chives (6)

### DESSERTS

**Warm 70% Callebaut Triple Chocolate Pecan Brownie** dulce de leche, honeycomb ice-cream (10)

**Seasonal Berry Crumble** vanilla pod, rustic crumb, coconut custard (v) (ve) (10)

**Selection of Local Artisan Farmhouse Ice-Cream** wafer tuile, seasonal berries (10)

**White Chocolate & Raspberry Mascarpone Cheesecake** wild berry & shortbread (10)

Please inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Allergen menu available on request All prices include VAT. Our beef is 100% Irish. All gratuities are equally divided between all team members.