

PETRONELLA

STARTERS

Wild Atlantic Way Chowder *Signature Starter*

Selected coastal fish, pernod, fennel & dill velouté, house-baked Guinness and treacle bread, artisan farmhouse butter (13)

Andarl Farm Pork Belly Croquettes

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

Clare Island Salmon & Crab

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

Tipperary Blue Cheese & Walnut Salad

Pickled apple, wholegrain mustard, balsamic beetroot, (v) (ve) (13)

Toons Bridge Burrata

West Cork creamy Burrata, heirloom tomato, red pesto, cold-frame greens, sourdough focaccia (16)

MAIN COURSES

Slowly Braised Short Rib, Hereford Irish beef *Signature Main Course*

Braised in Kilkenny pale ale, savoy cabbage, miso-glazes carrot, colcannon champ, béarnaise emulsion, pale ale jus creamed potato, cabernet pan jus (29)

10oz Irish Hereford Rib-Eye Steak

Idaho potato fries, button mushroom & onion fricassee, brandy peppercorn sauce or chimichurri dressing, baby watercress (39)

Pan-Fried Wild Seabass

Wild garlic maris piper potato cake, bok choy, mango & red onion, coconut kaffir velouté (29)

Chargrilled Kimchi Cauliflower

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

Roasted Supreme of Irish Chicken

Thyme & garlic roasted, buttered baby potatoes, honey roasted carrots, port wine jus (26)

SIDES

Rosemary & sea salt rustic skin on chips (6)

Organic baby rocket, house dressing, parmesan (6)

Grilled tender stem broccoli, almonds, chilli (6)

Idaho mashed potato, farmhouse butter, chives (6)

Hand-cut chips, truffle mayonnaise, parmesan (7)

A minimum of one main course per person is required. Main course cannot be shared. Please inform us of any allergies, intolerances, or coeliac disease. Whilst we take all reasonable precautions, we cannot guarantee allergen-free dishes. Allergen menu available on request. Our beef is 100% Irish. All gratuities are equally divided between all team members.

PETRONELLA

DESSERTS

Seasonal Mixed Berry Crumble - *Signature Dessert*

Rustic oat crumble, coconut custard and vanilla ice cream (v) (ve) (10)

Dark Chocolate Crèmeux

Chocolate soil, Irish whiskey caramel (10)

Vanilla Bean Crème Brûlée

Muscovado Kahlúa brûlée, espresso (10)

Citrus Lemon & Lime Tart

Italian meringue and raspberry coulis (10)

Selection of Local Artisan Ice Cream

Seasonal berries, wafer tuile (10)