

Perrotts

GARDEN BISTRO

Starters

Hayfield Manor's Classic Caesar Salad Starter Main
 Anchovies, Croutons, Egg €12.50 €18.00
 Aged Parmesan Shavings
 (1(wheat),3,4,7,10,12) Add Chicken €7.50

Superfood Salad Starter Main
 Spinach, Baby Gem, Feta Cheese €12.50 €18.00
 Pomegranate, Avocado, Quinoa
 Toasted Pumpkin Seeds
 Orange Dressing
 (1(wheat),3,7,10,12) Add Chicken €7.50

Broccoli & Bandon Vale Cheddar Soup €11.00
 (7,9,10)

Poached Pear & Cashel Blue Cheese €12.50
 Frise Lettuce, Celery, Grapes & Pickled Walnuts
 Dried Cranberries (7,8(walnuts),9,10,12)

Rebel City Gin Cured Organic Irish Salmon €13.50
 Salmon Crush, Killowen Yogurt
 Cucumber Salad, Avocado
 (3,4,7,12)

Whipped Ardsallagh Goats Cheese €13.50
 Baked Beetroot, Spiced Plum
 Pecans and Golden River Leaves
 (1(wheat),3,7,8(Pecans),10,12)

Rosscarbery Ham Hock & Chicken Terrine €15.00
 Piccalilli, Smoked Onion Mayo
 Sourdough Croutes (1(wheat),3,7,10,12)

€15.00
Skeaghanore Duck Croquette
 Celeriac & Apple Remoulade
 Irish Black Apple Butter
 (1(wheat),3,10,12)

The Main Event

6oz Rosscarbery Fillet of Beef €47.00
 Garlic Potato Gratin, Baby Vegetables
 Red Wine Jus
 (7,9,12)

8oz Irish Beef Burger €28.00
 Toasted Brioche Bun, Bacon, Baby Gem
 Tomato, Cheddar Cheese, Pickle
 Choice of Chunky Chips or Skinny Fries
 (1(wheat),3,7,9,10,12)

Slaney Valley Lamb Rump €45.00
 Shoulder Bon Bon, Crushed Garden Peas
 Potato Fondant, Mint Gel and Red Wine Jus
 (1(wheat),3,7,9,12)

Quigley's Irish Chicken Supreme €27.00
 Colcannon Mash, Cavolo Nero
 Celeriac Purée and Madeira Sauce
 (7,9,10,12)

Castletownbere Black Sole €45.00
 Sautéed Potatoes, Baby Spinach
 Shallots and Caper Beurre Noisette
 (4,7,12)

Pan Seared Seabass €35.00
 Sautéed Potato Gnocchi, Ratatouille Courgette
 Bisque Cream Sauce
 (1(wheat),2,3,4,7,9,12)

"Finnan Haddie" €35.00
 Pan Seared Haddock
 Leek & Samphire, Champ Mash
 Smoked Haddock Cream Sauce
 (4,7,9,10,12)

Garryhinch Mushroom & Leek Orzotto €28.00
 Grilled Macroom Buffalo Halloumi
 Roasted Courgette and Leek Oil
 (1(wheat),7,9,12) Add Chicken €7.50

Sides €5.50 each

Skinny Fries (1(wheat))

Chunky Chips (1(wheat))

Tarragon Carrots (7)

Sauté Potatoes with Herb Butter (7)

Cauliflower with Cashel Blue Cheese Mornay (1,7) €7.50

Parmesan & Truffle Fries (1,7) each

Sweet Delights

Citrus Cheesecake €14.00
Crumb Base, Puff Pastry Layered
Plum Compote and Lemon Sorbet
(1(wheat),3,7)

Dark Chocolate and Coffee Delice €14.50
Baumkuchen, Chocolate Shortbread
Cappuccino Gel and Espresso Ice Cream
(1(wheat),3,7,8(almond))

Baileys Mousse €14.00
Dark Speculoos Shortbread,
White Chocolate Monte
Chocolate Macaron and Baileys Ice Cream
(1(wheat),3,7,8(almonds),12)

Warm Traditional Malva Pudding €14.00
Pineapple and Mango Compote
Crème Anglaise and Vanilla Ice Cream
(1(wheat),3,7)

Hayfield Manors Affogato €12.00
Vanilla Ice Cream, Espresso, Chocolate
Crumb and Almond Shortbread
(3,7,8(almond))
Add a choice of Liqueur €6.00

Selection of Irish Cheese €15.50
Red Onion Chutney, Vintage Mature Cheddar
Gubbeen, Smoked Carrigaline, Brie and Cashel Blue
(1(wheat),3,7,12)

Please advise us of Allergies & Dietary Requirements.

Gluten(1), Crustaceans(2), Eggs(3), Fish(4), Peanuts(5),
Soybeans(6), Dairy(7), Nuts(8), Celery(9), Mustard(10), Sesame
Seeds(11), Sulphites(12), Lupin(13), Mollusks(14)

Service charge of 10 % applies to Parties of 8 or more

Sommelier's Recommendations

Champagne

	Glass	Bottle
• Lanson Le Rosé	€28.00	€165.00
• Lanson Père et Fils Brut Champagne	€24.00	€115.00

By the Glass

White Wine

- Malvazija Istarska, Alba, Matosevic, €13.00
Istria 2024 *Malvasia Istriana (Organic)*
- Sancerre, Terroirs, Domaine Sylvain Bailly, €16.50
France 2022 *Sauvignon Blanc*

Red Wine

- Montepulciano D'Abruzzo €12.00
Italy 2022 *Montepulciano (Organic)*
- Rioja Reserva, Izadi Spain €14.50
2020 *Tempranillo*

By the Bottle

White Wine

- 123 Verdicchio Classico Superiore, Villa Bucci, €69.00
Italy 2021 *Verdicchio (Organic)*
- 159 Semillon, Trizanne Signature Wines, €103.00
South Africa 2019 *Semillon*

Red Wine

- 240 Seven Oaks, J. Lohr, €67.00
California, USA 2020 *Cabernet Sauvignon, Petit Sirah
Others*
- 210 Gigondas, Domaine La Bouissiere, €100.00
France 2021 *Grenache Noir, Syrah, Mourvèdre*

De-Alcoholised Wine

- | | Glass | Bottle |
|-----------------------------------|-------|--------|
| • L'Arjolle White, France N/V | €7.00 | €26.00 |
| • L'Arjolle Red, France N/V | €7.00 | €26.00 |
| • L'Arjolle Sparkling, France N/V | €7.50 | €28.00 |

Digestif Glass
Grappa €9.00
Baileys €8.50

Full Wine + Spirit list available upon request

Restaurant Manager:

Ellie Crean-Lafford

Executive Head Chef:

Mark Staples

Head Chef:

Shane O'Brien