

Perrotts

GARDEN BISTRO

Appetizers

Spiced Carrot and Parsnip Soup €9.00
Cardamom Cream (7,9)

Gin Cured Salmon €11.00
Cucumber Tartar, Pickled Cucumber,
Horseradish Cream, Dressed Pea Shoots (4,7,12)

Chicken Liver Pâté €10.50
Brioche Crackers, Red Onion Marmalade, Dressed
Baby Leaves (1(wheat),3,7,12)

Ardsallagh Goats Cheese €11.00
Quince Jelly, Braised Beetroot, Orange Segments,
Balsamic Leaves with Pistachio Crumb (7,8,12)

Pan Seared Scallops €14.00
Apple Gel, Black Pudding Crumb with Fresh Apple
and Watercress (1(wheat)2,4)

Hayfield Manor €17.50
Charcuterie Board
With Rocket leaves, sourdough croutons, olives and
chic pea hummus (1(wheat)7,12)

Superfood Salad €12.00
Orange Dressing, Spinach, Baby Gem,
Feta Cheese, Pomegranate Seeds, Avocado,
Quinoa, Lemon Scented Rapeseed Oil &
Toasted Pumpkin Seeds (1(wheat),7)

Classic Caesar Salad €12.00
Anchovies, Hard Boiled Egg,
Parmesan Shavings & Nettle Bread Croutons
(1(wheat)3,4,7,10)

Add Free Range Local Grilled Chicken Breast €5.50

Entrées

Seared Fillet of Cod €22.50
Squid Ink, Beluga Lentil Purée, Grilled Endive,
Pickled Shallot with Lemon and Chive Oil (4,7,12)

Braised Irish Beef Cheek €22.50
Rosemary Fondant Potato, Braised King Oyster
Mushroom, Blackened Onion, Celeraic Purée with
Pink Peppercorn Sauce (7,9,12)

8oz Irish Beef Burger €22.00
Toasted Brioche Bun, Streaky Bacon,
Bandon Vale Cheddar, Crispy Coated Onion,
Baby Gem, Sliced Tomato, Pickles,
Burger Relish and Chunky Chips (1(wheat),7,10,12)

Rebel Red Beer €22.00
Tempura of Haddock
Mushy Peas, Chunky Chips and Tartar Sauce
(1(wheat),3,4,7,10,12)

Slow cooked Free Range Duck leg €22.00
Garlic Cream Gratin, Star Anise Red Cabbage,
Beetroot Purée with Orange Jus (7,12)

Grilled East Ferry €21.50
Free Range Chicken Supreme
Butternut Squash Purée, Sautéed Curly Kale, Malted
Barley, Black Winter Truffle with Thyme Jus
(1(Barley)7,12)

North African Vegan €22.00
Chickpea Spiced Casserole
Served with Grilled Tofu and Lemon Drizzled Pitta
Bread (1(wheat),6,12)

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), Sulphur's(12), Lupin(13), Mollusks(14)

Some dishes may contain traces of nuts.

Many dishes may be tailored to suit a coeliac friendly diet.

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

A Refreshing Accompaniment

White Wines	Glass	Bottle
Pinot Grigio, (Italy)	€8.50	€32.00

Falanghina (Italy)	€9.90	€38.00
Sauvignon Blanc, (New Zealand)	€9.90	€38.00
Albarino, (Spain)	€10.00	€39.00

Red Wines

Cabernet Sauvignon, (France)	€8.50	€32.00
Malbec, (Argentina)	€8.90	€34.00
Rioja Crianza, (Spain)	€9.50	€37.00
Montepulciano D'Abruzzo (Italy)	€9.50	€37.00

Bubbles

Prosecco DOCG Furlan	€14.50	€50.00
Henriot, Brut	€20.00	€100.00

Sweet Delights

Traditional Vanilla €11.00

Crème Brûlée

Shortbread Biscuit and Vanilla Ice Cream
(1(wheat),3,7,12,13)

Apple and Pear Mille Feuille €11.00

Vanilla Custard, Caramelized Apple and Pear,
Green Apple Sorbet (1(wheat),3,7,12,13)

Orange Tart €11.00

Mascarpone Cream, Grand Marnier Marinated
Orange, Orange Crisp and Orange Reduction
(1(wheat),3,7,12,13)

Espresso Martini Dessert €11.00

Coffee Cremeux, Meringue, Martini Foam
(3,7,12,13)

Royal Chocolate Sphere €11.00

Hazelnut, Praline Layer, Chocolate Mousse,
Hazelnut Ice Cream (1(wheat),3,7,8,12,13)

Selection of Irish Cheese €11.00

Hayfield Manor's Red Onion Chutney,
Grapes and a Selection of Crackers (1(wheat),7,8)

ALL OUR BEEF IS 100% IRISH - At Hayfield Manor we are committed to serving you the best Irish food. As a proud member of Good Food Ireland. We actively support local producers who share our passion for the highest quality products made with care & with sustainable ethics

Eat Your Vegetables!

- Truffle Scented Skinny Fries (1)
- Sea Salted Chunky Chips (1)
- Rocket, Balsamic & Parmesan Salad (7)
- Salted Butter Carrots (7)
- Steamed Broccoli with Almond Butter (7,8)
- Garlic Cream Potato Gratin (7)

€4.50 Each

Hot Drinks

Coffee €4.50

Leaf Tea €4.50

Latte €4.50

Hot Chocolate €5.00

Cappuccino €4.50

Espresso €3.20

Liqueur Coffees

Irish Coffee €9.00

Bailey's Coffee €9.00

French Coffee €9.50

Calypso Coffee €9.00

Digestifs

Grappa €6.80

Grand Marnier €6.80

Cointreau €6.80

Crème de Menthe €6.80

Baileys €6.80

Executive Head Chef:
Mark Staples

Executive Sous-Chef:
Martin Varian

Restaurant Manager:
Dominic Pintore