

# Perrotts

GARDEN BISTRO



## Aperitif

Prosecco DOCG Furlan	€14.50
Champagne Henriot, Brut	€20.00
Aperol Spritz	€18.00
Classic Gin Martini	€16.00
Negroni	€16.00
Manhattan	€16.00



## Salads & Starters

<b>Hayfield Manor Classic Caesar Salad</b>	<b>Starter</b>	<b>Main</b>
Anchovies, Croutons, Egg & Aged Parmesan Shavings (1(wheat),3,4,10,12)	€10.00	€16.00

<b>Superfood Salad</b>	€9.00	€16.00
Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa, Toasted Pumpkin Seeds with Orange Dressing (3,7,10,12)		

<b>Soup of The Day</b>	€8.00
Served with Hayfield Manor Soda Bread (7,9,12)	

<b>Beetroot Cured Salmon</b>	€13.00
Crisp Bread, Pickled Fennel Salad, Fresh Apple and Chive Yogurt Dressing (1(wheat),4,7,12)	

<b>Sous Vide Fennel and Orange Quinoa Salad</b>	€12.00
Pomegranate and Orange Oil (1(wheat))	

<b>Warm Skeaghanore Confit Duck</b>	€14.00
Red Cabbage Slaw and Truffle Oil (1(wheat)3,7,12)	

<b>Ardsallagh Goats Cheese and Red Onion Tartlet</b>	€12.00
Fig Jam with a Honey Mustard Dressing(1(wheat),3,7,10)	

## The Main Event

<b>Rebel Red Beer Battered Cod Fillet</b>	€22.00
Chunky Chips, Pea Purée & Tartar Sauce (1(wheat),3,4,7,12)	

<b>225g Irish Beef Burger</b>	€22.00
Toasted Brioche Bun, Bacon, Baby Gem, Tomato, Cheddar Cheese, Pickle & Chunky Chips (1(wheat),3,7,9,10,12)	

<b>Supreme of Irish Chicken Breast</b>	€22.00
Garlic Gratin Potato, Blackened Baby Leaks, Sweetcorn Purée and House Jus (7,9,12)	

<b>Roasted Fillet of Cod</b>	€22.00
Persillade and Gruyère Pommes Pureé, Sautéed Cabbage, White Wine Cream Sauce (1(wheat),4,7,12)	

<b>8oz Rosscarbery Sirloin Steak</b>	€24.00
Fondant Patato, Caramelized Celeriac Pureé, Charred Shallots, Grilled Flat Cap Mushrooms, Red Wine Jus(7,9,12)	

<b>Grilled Spiced Halloumi</b>	€22.00
Baby Carrots, Baby Turnips, Baby Leeks, Tenderstem Broccoli, Burnt Celeriac Pureé and Hazelnut Crumb (7,8(Hazelnut))	

### Sides

<b>Skinny Fries</b> (1(wheat))	
<b>Chunky Chips</b> (1(wheat))	
<b>Tarragon Scented Carrots</b> (7)	
<b>New Potatoes</b> with Herb Butter (7)	
<b>Steamed Broccoli</b> with Almond Butter (7,8(almonds))	
	€5.00 each

## Sweet Delights

### Earl Grey Chocolate Cremeux €11.00

White Chocolate Sponge, Chocolate Ganache, Raspberry Sorbet (3,7,8(mixed))

### Lavender and Vanilla Crème Brûlée €11.00

Lemon Shortbread, Lemon Sorbet (1(wheat),3,7)

### Mandarin Parfait €11.00

Charred Orange, Mandarin Coulis, Tuile, Coconut Ice Cream (1(wheat),3,7)

### Warm Apple Tart €11.00

Caramel Sauce, Whipped Cream, Vanilla Ice Cream (1(wheat),3,7)

### Selection of Irish Cheese €11.00

Red Onion Marmalade, Grapes, Chutney & Crackers (1(wheat),3,7,8(mixed))



## A Refreshing Accompaniment

### White Wines

	Glass	Bottle
Pinot Grigio, (Italy)	€9.50	€34.00
Falanghina (Italy)	€9.90	€39.00
Gruner Veltliner, Muscat (Austria)	€12.50	€50.00
Chablis, (France)	€13.50	€54.00
Sancerre, (France)	€14.50	€56.00

### Red Wines

Malbec, (Argentina)	€9.50	€34.00
Montepulciano D'Abruzzo (Italy)	€9.50	€37.00
Shiraz, (Austria)	€11.50	€42.00
Bordeaux, (France)	€12.50	€48.00
Rioja Reserva, (Spain)	€13.50	€51.00



## 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

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)

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