

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

Starters

Castletownbere Crab	€15.00
Apple Purée, Fresh Apple with Cucumber Concassé (2,7)	
O'Connell's Irish Smoked Salmon	€13.00
Pickled Seaweed, Tomato Chutney, Brioche Crackers & Watercress (1(Wheat),4,7,12)	
Ardsallagh Goats Cheese	€12.00
Pickled Beetroot, Quince Jelly, Beetroot Purée, Endive Salad & Chia Seed Tuile (1(Wheat),7,8(Walnuts),12)	
Salad of Confit Celeriac	€10.00
Pickled Mushroom, Sweet Potato Crisp, Raw Mushroom & Mushroom Paté with Baby Radish Salad & Watercress (10,12)	
Roasted Plum Tomato Soup	€10.00
Parmesan Foam (7,9)	
O'Connell's Irish Beef Fillet Carpaccio	€15.00
Marinated in Mustard, Lemon & Black Pepper with Salsa Verde, Rocket Leaves & Aged Balsamic (1(Wheat),7,10,12)	

The Main Event

Whole Black Sole	€36.00
Sautéed Potatoes, Baby Spinach, Shallots & Caper Beurre Noisette (4,7,12)	
Pan Fried Halibut Fillet	€36.00
Samphire, Leeks, Trout Caviar, Gnocchi & Chicken Velouté (1(Wheat),4,7,12)	
225g Irish Beef Fillet	€36.00
Butter Braised Potato, Mushroom Duxelles, Cherry Tomatoes on the Vine, Cardamom Spiced Carrot Purée, Black Pepper Butter & Thyme Jus (7,9,12)	
Skeaghanore Duck Breast	€34.00
Garlic Gratin Potato, Beetroot Purée, Sautéed & Crisp Summer Cabbage & A Red Wine Jus (7,9,12)	
Lemon & Thyme Marinated Chicken Breast	€28.00
Leek & Thyme Mash, Celeriac Purée, Green Beans with a Thyme Jus (7,9,12)	
Vegan Nut Roast	€26.00
Charred Tenderstem Broccoli, Cashew Cream Sauce, Fondant Potato and Toasted Almonds (5,8(mixed))	
Textures of Cauliflower	€26.00
Cauliflower Purée, Steak and Pickled, Crispy Kale, Dukkha Spiced Puy Green Lentils (8(mixed),12)	
Sides	
Skinny Fries (1(Wheat))	
Chunky Chips with Truffle Oil (1(Wheat))	
Tarragon Scented Carrots (7)	
New Potatoes with Herb Butter (7)	
Steamed Broccoli with Almond Butter (7,8)	
	€5.00 each

Sweet Delights

Raspberry Crème Brûlée €11.00
Pistachio Shortbread and Raspberry Sorbet
(1(Wheat),3,7,8)

Strawberry and Rose Tiramisu €11.00
Strawberry Dust and
Lemon Meringue (1(Wheat),3,7)

Hazelnut Semifreddo €11.00
Praline, Roasted Hazelnuts,
Banana Brûlée Served with
Baileys Ice Cream (3,7,8,12)

Blueberry Cheesecake €11.00
Lime Jelly, Basil Gel, White Chocolate
Shards Served with
Lemon and Basil Sorbet (1(Wheat),7)

Chocolate Mousse €11.00
Mint Gel, Chocolate Mint Sauce
Served with After Eight Ice Cream (3,7)

Selection of Irish Cheese €11.00
Red Onion Marmalade, Grapes,
Chutney & Crackers (1(Wheat),3,7,8)



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

A Refreshing Accompaniment

White Wines	Glass	Bottle
Pinot Grigio, (Italy)	€9.00	€32.00
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)	€9.00	€34.00
MontepulcianoD'Abruzzo (Italy)	€9.50	€37.00
Shiraz, (Austrialla)	€11.50	€42.00
Bordeaux, (France)	€12.50	€48.00
Rioja Reserva, (Spain)	€13.00	€49.00



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

Executive Head Chef:

Mark Staples

Executive Sous-Chef:

Martin Varian

Restaurant Manager:

Dominic Pintore

