

Perrotts

GARDEN BISTRO

Starters

Hayfield Manor's Classic Caesar Salad	Starter Main
Anchovies, Croutons Egg, Aged Parmesan Shavings (1(wheat),3,4,7,10,12)	€12.50 €18.00 Add Chicken €8.00
Superfood Salad	Starter Main
Spinach, Baby Gem, Feta Cheese Pomegranate, Avocado, Quinoa Toasted Pumpkin Seeds Orange Dressing (1(wheat),3,7,10,12)	€12.50 €18.00 Add Chicken €8.00
Roast Red Pepper & Tomato Soup	€11.00
Sourdough Croutons and Crème Fraiche (1(wheat),7,9)	
Caprese Salad	€12.50
Macroom Bocconcini, Heirloom Tomatoes Basil, Balsamic Reduction Smoked Sundried Tomato Pesto (7,12)	
Panko Tiger Prawns	€14.00
Pineapple Salsa, Pickled Cucumber Salad Avocado Purée (1(wheat),2,3,7,12)	
Whipped Ardsallagh Goats Cheese	€13.50
Honey Pickled Carrot, Hazelnut Dukka Horizon Farm Leaves (7,8(hazelnut),12)	
Chicken Liver Pate	€13.00
Toasted Brioche, Rhubarb, Apple & Fennel Chutney, Beetroot Gel (1(wheat),3,7,10,12)	
Vietnamese Duck Spring Roll (Cold)	€14.00
Plum & Daikon Salad, Plum Sweet Chilli Sauce Coriander Cress (4,11,12)	

The Main Event

285g Rosscarbery Ribeye of Beef	€42.00
950g Cote de Boeuf (serves 2)	€120.00
Garlic Potato Gratin, Carrot Purée Sautéed Wild Mushrooms Chimichurri Sauce (7,9,12)	
8oz Irish Beef Burger	€30.00
Toasted Brioche Bun, Bacon, Baby Gem Tomato, Cheddar Cheese, Pickle Choice of Chunky Chips or Skinny Fries (1(wheat),3,7,9,10,12)	
Quigley's Irish Chicken Supreme	€30.00
Sautéed Green Beans & Leeks, Crushed Herb Jazzi Potatoes and Madeira Sauce (7,9,10,12)	
Catch of the Day	As per market price
Sautéed Potatoes, Baby Spinach Shallots and Caper Beurre Noisette (4,7,12)	
"Finnan Haddie"	€35.00
Pan Seared Haddock Leek & Samphire, Champ Mash Smoked Haddock Cream Sauce (4,7,9,10,12)	
Seared Ballycotton Hake Fillet	€32.00
Butternut Squash, Bok Choy, Lemon Beurre Blanc, Black Garlic & Peanut Rayu (4,5,7,11)	
West Cork Sugar Pitt Pork Chop	€32.00
Colcannon Mash, Honey Roast Parsnip Bramley Apple Purée and Madeira Sauce (7,12)	
Macroom Buffalo Ricotta Gnocchi	€28.00
Sugo de Pomodoro, Sautéed Courgette Basil & Leek Oil (1(wheat)7,9,12)	Add Chicken €8.00
Sides	
Skinny Fries (1(wheat))	€5.50 each
Chunky Chips (1(wheat))	
Carrots with Herb Butter (7)	
Sauté Potatoes with Garlic Butter (7)	
Savoy Cabbage	€7.50 each
Nori Butter, Smoked Mayonnaise & Crispy Onion (1(wheat),7,12)	
Parmesan & Truffle Mayonnaise Fries	
(1(wheat),3,7,9,10)	



Sweet Delights

Salted Caramel Cheesecake €14.00

Butterscotch Sauce and White Chocolate
Ice Cream
(1(wheat),3,7,8)

Dark Chocolate Tart €15.00

Rhubarb Gel and Mascarpone Ice Cream
(1(wheat),3,7)

Raspberry Panna Cotta €14.00

Seasonal Berries and Strawberry Ice Cream
(3,7)

Warm Apple Blueberry Crumble €14.00

With 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 €16.50

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.

Dinner Service 5;30pm-10;30pm

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

- Azevedo, Vinho Verde, Portugal 2024 *Loureiro Alvarinho* €13.00
- Sancerre, Terroirs, Domaine Sylvain Bailly, France 2022 *Sauvignon Blanc* €16.50

Red Wine

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

By the Bottle

White Wine

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

Red Wine

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

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

