

Perrotts

GARDEN BISTRO



Starters

Hayfield Manor's Classic Caesar Salad Starter Main

Anchovies, Croutons €12.50 €18.00

Egg Aged Parmesan Shavings

(1(wheat),3,4,7,10,12)

Add Chicken €8.00

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 €8.00

Soup of the Day €11.00

(Allergens subject to change.)

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 and Beetroot Gel

(1(wheat),3,7,10,12)

The Main Event

225g Rosscarbery Sirloin of Beef €35.00

Garlic Potato Gratin, Carrot Purée

Sautéed Wild Mushrooms

Chimichurri Sauce

(7,9,12)

225g 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 €30.00

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)

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

Lunch Service 12:30pm - 2:30pm

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* €17.00

Red Wine

- Montepulciano D'Abruzzo Italy 2022 *Montepulciano (Organic)* €13.00
- Rioja Reserva, Izadi Spain 2020 *Tempranillo* €15.50

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 | €7.50 | €26.00 |
| • L'Arjolle Red, France N/V | €7.50 | €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

