

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
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 Rosscabery Ribeye of Beef	€43.00
Garlic Potato Gratin, Carrot Purée	
Sautéed Wild Mushrooms	
Chimichurri Sauce	
(7,9,12)	
8oz Irish Beef Burger	€31.00
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	€31.00
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"	€36.00
Pan Seared Haddock	
Leek & Samphire, Champ Mash	
Smoked Haddock Cream Sauce	
(4,7,9,10,12)	
Seared Ballycotton Hake Fillet	€33.00
Butternut Squash, Bok Choy, Lemon Beurre	
Blanc, Black Garlic & Peanut Rayu	
(4,5,7,11)	
West Cork Sugar Pitt Pork Chop	€33.00
Colcannon Mash, Honey Roast Parsnip	
Bramley Apple Purée and Madeira Sauce	
(7,12)	
Macroom Buffalo Ricotta Gnocchi	€29.00
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* €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 | €7.00 | €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