

# 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 Rossscarbery Sirloin of Beef** €36.00  
Garlic Potato Gratin, Carrot Purée  
Sautéed Wild Mushrooms  
Chimichurri Sauce  
(7,9,12)

**225g 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** €31.00  
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)

**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

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*