



The Manor Bar

Serving from 9:00am - 5pm Daily

Hayfield Manor's

Selection of Homemade Tea breads & Shortbread Biscuits

Served with your Choice of House Blend Tea or Coffee (1(wheat)3,5,7,8)

€9.00

Freshly Baked Homemade Scones

Warm Fruit Scones, Freshly Baked Each & Every Morning

Served with Fruit Preserves and Fresh Cream and your
Choice of House Blend Tea or Coffee (1(wheat)3,7)

€9.00

Bar Manager: John Richardson



Executive Head Chef: Mark Staples



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(12), Lupin(13), Molluscs(14)

Salads & Starters

Hayfield Manor Classic Caesar Salad Anchovies, Croutons, Egg & Aged Parmesan Shavings (1(wheat),3,4,10,12)	Starter €9.00	Main €16.00
Superfood Salad Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa, Toasted Pumpkin Seeds with Orange Dressing (3,7,10,12)	€9.00	€16.00
Shredded Confit Skeghanore Duck Leg Roast Butternut Squash, Cranberry Dressing with Mixed Leaves and Hazelnut Dukkah (3,8(hazelnut),10,12)		€16.00
Ardsallagh Goats Cheese Infused with Lavender and Honey Quinoa Granola, Orange Segments, Honey Mustard Dressing with Watercress (3,7,8(walnuts),10)		€14.00
Salad of Zucchini Pesto, Walnut Salad with Mixed Leaves (7,8(walnuts, pine nuts))		€12.00
Soup of The Day Served with Hayfield Manor Soda Bread (7,9,12)		€8.00
Chicken Liver Pâté, Toasted Brioche & Red Onion Marmalade (1(wheat),7,9,12)		€9.00

Entrées

Charcuterie Board	€18.00
Rocket Leaves, Olives, Hummus & Toasted Sourdough (1(wheat),7,12)	
West Cork Crab & Crème Fraîche	€16.00
On Homemade Soda Bread with Pineapple Salsa and Avocado (1(wheat)2,7,12)	
O'Connell's Irish Smoked Salmon	€22.00
West Cork Crab, Hot Cured Irish Salmon and Prawns in Marie Rose with Charred lemon, Green Salad & Hayfield Manor Soda Bread (1(wheat),2,4,7,12)	
Charred Marinated Peppers	€18.00
Marinated Artichokes, Balsamic infused Aubergine with Ardsallagh Goats Cheese, Dressed Rocket Leaves and Toasted Sourdough Croutons (1(wheat),7,12)	
225g Irish Beef Burger	€22.00
Toasted Brioche Bun, Bacon, Baby Gem, Tomato, Cheddar Cheese, Pickle & Chunky Chips (1(wheat),3,7,9,10,12)	
Rebel Red Beer Battered Cod Fillet	€22.00
Chunky Chips, Pea Purée & Tartar Sauce (1(wheat),3,4,7,12)	
Vegan Nut Roast	€20.00
Charred Tenderstem Broccoli, Cashew Cream Sauce, Fondant Potato and Toasted Almonds (5,8(mixed))	
Free Range Lemon & Thyme Marinated Chicken Breast	€22.00
Fondant Potato & Pea a La Francaise (7,9,12)	

Sweet Treats

Vanilla Crème Brûlée	€11.00
Cinnamon Shortbread and Vanilla Ice cream (1(wheat),3,7)	
Passionfruit Tart	€11.00
Fresh Raspberries and Passionfruit Sorbet (1(wheat),7,12)	
Chocolate Delice	€11.00
Natural Yoghurt Ice cream and Blackberry Gel (3,7,8(almonds))	
Sticky Toffee Pudding	€11.00
Caramel Sauce and Baileys Ice cream (1(wheat)3,7,12)	
Selection of Irish Cheese	€11.00
Red Onion Marmalade, Grapes, Chutney & Crackers (1(wheat),3,7,8(mixed))	

House Blend Tea & Coffee
Available Upon Request