

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)

Heirloom Beetroots €14.00
 Macroom Buffalo Burrata,
 Smoked Sundried Tomato & Almond Pesto
 Balsamic Reduction (7,8(almond),12)

Panko Tiger Prawns €14.00
 Tartar Slaw and Pickled Cucumber
 (1(wheat)2,3,7,10,12)

Whipped Ardsallagh Goats Cheese €13.50
 Black Cherries, Roast Pistachio Crumb
 Radicchio and Sourdough Croutes
 (1(wheat),7,8(almond, pistachio),12))

Chicken Liver Pate €13.00
 Toasted Brioche, Beetroot Gel
 Spiced Bramley Apple Chutney
 (1(wheat),3,7,10,12)

The Main Event

285g Rossscarbery Sirloin of Beef €36.00
 Garlic Potato Gratin, Carrot Purée
 Sautéed Garryhinch Mushrooms
 Peppercorn 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
 Herb Crushed Herb Jazzie Potatoes, Pea Puree
 Sautéed Leeks & Garden Peas
 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 and Samphire, Champ Mash
 Smoked Haddock Cream Sauce
 (4,7,9,10,12)

Macroom Buffalo Ricotta Gnocchi €29.00
 Roasted Butternut Squash, Walnuts
 Cashel Blue Cheese, Cavolo Nero
 Sage Brown Butter
 (1(wheat)7,8(walnut)9,12)

Add Chicken €8.00

Sides €5.50 each
Skinny Fries or Chunky Chips (1(wheat))
Carrots with Herb Butter (7)
Sauté Potatoes with Garlic Butter (7)
Parmesan & Truffle Mayonnaise Fries €7.50 each
 (1(wheat),3,7,10)
Tender Stem Broccoli, Romesco & Hazelnut
Crumb (8(almond,hazelnut),12)

Sweet Delights

Orange Tart €14.50
Caramelized Orange, Orange Gel
Dark Chocolate Ice Cream
(1(wheat),3,7)

Chocolate Salted Caramel Gateau €15.50
Honeycomb, White Chocolate
Vanilla Ice Cream
(3,7)

White Chocolate and Coffee Mousse €15.50
Almond Torte, Coffee Cream, Almond Snap
Coffee Ice Cream
(1(wheat),3,7. 8 (almond))

Warm Apple and Blueberry Crumble €14.50
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

Fresh Fruit Salad €14.50
Granola, Açai Sorbet
(1)

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

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* €13.50
- Sancerre, Terroirs, Domaine Sylvain Bailly, France 2022 *Sauvignon Blanc* €17.50

Red Wine

- Montepulciano D'Abruzzo Italy 2022 *Montepulciano (Organic)* €13.50
- Rioja Reserva, Izadi Spain 2020 *Tempranillo* €16.00

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 | €8.00 | €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