

Perrotts

Starters GARDEN BISTRO

Hayfield Manor Classic Caesar Salad Starter Main
Anchovies, Croutons, Egg, €12.50 €18.00
Aged Parmesan Shavings
(1(wheat),3,4,7,10,12) Add Chicken €5.50

Superfood Salad Starter Main
Spinach, Baby Gem, Feta Cheese, €12.50 €18.00
Pomegranate, Avocado, Quinoa,
Toasted Pumpkin Seeds with
Orange Dressing (1(wheat),3,7,10,12) Add Chicken €5.50

Potato & Leek Soup €11.00
With Ballycotton Smoked Haddock
(4, 7, 9)

Garryhinch Wild Mushroom Arancini €12.50
Smoked Carrigaline Cheese, Tarragon Mayonnaise,
Dressed Rocket.
(1(wheat),3,7,10,12)

Smoked Skeaghanore Duck Breast €13.50
Frise Lettuce, Compressed Apple ,
Black Apple Butter
(12)

Poached Organic Irish Salmon €13.50
Cucumber & Wakame Salad,
Horseradish Crème Fraîche, Sourdough Crispbread
(1(wheat),4,7,9,10,11)

Ardsallagh Goats Cheese €13.50
Beetroot and Orange Chutney, Black pepper Meringue,
Dressed Rocket & Pistachio
(3,7,8(Pistachio), 9,12)

Roscarbery Hamhock Croquette €13.50
Roast Garlic Aioli, Pickled Red Onion
(1,3,7,9,10,12)

The Main Event

Roasted Middleton Loin of Lamb
Roast Vegetable Gratin, Fennel, Apple & Mint Jam,
Red Wine Jus and Cauliflower Puree
(7, 9, 12) €40.00

Roasted Castletownbere Black Sole
Sautéed Potatoes, Baby Spinach, Shallots
Caper Beurre Noisette
(4,7,12) €40.00

Pan Seared Irish Halibut Fillet
Chard Broccoli, Romesco sauce &
Sautéed Gnocchi
(4,7, 8(Hazelnut/Almonds)12) €38.00

6oz Watergrass Hill Fillet of Beef
Potato Fondant, Buttermilk Carrot Purée, Braised
onion, Peppercorn Sauce
(7,9,12) €40.00

Quigley's Irish Chicken Supreme
Garryhinch Oyster Mushroom, Buttered Leeks,
Pea Purée, Scallion Mashed Potatoes &
Chasseur Sauce
(7,8(chestnut)9,10,12) €28.00

Celeriac & Potato Rosti
Sautéed Iona Baby Vegetables,
Macroom Feta Creamed Cabbage,
Pea Purée, Salsa Verde
(7,8(chestnut),9,10,12) €27.00

Sides

Skinny Fries (1(wheat)) €5.50 each

Chunky Chips (1(wheat))

Tarragon Scented Carrots (7)

Sautéed Potatoes with Herb Butter (7)

Chard Broccoli with Hazelnut & Salsa Verde
(8(Hazelnut), 10,12) €7.50

Parmesan & Truffle Fries (1,7) €7.50

Sweet Delights

White Chocolate & Salted Caramel Mousse €13.50

Dark Chocolate Ganache, Salted Macron, Ginger Shortbread, Strawberry Gel & Salted Caramel Ice Cream (3,7,8(Almonds))

Baileys Double Dark Chocolate Gateau €14.00

Baileys Monte, Chocolate Macaron, Strawberry Gel, Espresso Ice Cream (3,7,8(Almonds),12)

Warm Pineapple Pudding €13.50

Mango Gel, Vanilla Ice Cream (1(wheat),3,7)

Raspberry Pannacotta €13.50

Seasonal Fresh Berries and Strawberry Ice cream (3,7)

Selection of Irish Cheese €15.00

Red Onion Chutney, Vintage Mature Cheddar, Gubben, 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), Sulphur's(12), Lupin(13), Mollusks(14)

Service charge of 10 % applies to Parties of 8 or more

Executive Head Chef:

Mark Staples

Restaurant Manager:

Ellie Crean-Lafford

Sommelier's Recommendations

By the Glass

White Wine

- Malagouzia, Kalogeri, Domaine Papagiannakos, Attiki, Greece 2022
Malagouzia €13.00
- Sancerre, Terroirs, Domaine Sylvain Bailly, France 2022
Sauvignon Blanc €16.50

Red Wine

- Montepulciano D'Abruzzo, Torre Dei Beati, Italy 2021
Montepulciano (Organic) €11.00
- Rioja Reserva, Izadi, Spain 2019
Tempranillo €14.50

By the Bottle

White Wine

- 123 Verdicchio Classico Superiore, Villa Bucci, Marche, Italy 2021
Verdicchio (Organic) €69.00
- 159 Semillon, Trizanne Signature Wines, Elim, South Africa 2019
Semillon €103.00

Red Wine

- 257 Liatiko, Aggelis, Lyrarakis Wines, Crete, Greece 2019
Liatiko €66.00
- 210 Gigondas, Domaine La Bouissiere, France 2021
Grenache Noir, Syrah, Mourvèdre €100.00

Liqueur Coffees

- Irish Coffee €10.50
- Baileys Coffee €10.50
- French Coffee €10.50
- Calypso Coffee €10.50

Digestifs

Please ask your waiter about the digestif options.