

Perrotts

GARDEN BISTRO

Starters

	Starter	Main
Classic Caesar Salad Anchovies, Croutons, Egg, Aged Parmesan Shavings (1(wheat),3,4,7,10,12)	€12.50	€18.00
	Add Chicken	€5.50
Superfood Salad Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa, Toasted Pumpkin Seeds with Orange Dressing (1(wheat),3,7,10,12)	€12.50	€18.00
	Add Chicken	€5.50
Hayfield Manor's Soup of The Day		€11.00
Garryhinch Wild Mushroom Arancini Smoked Carrigaline Cheese, Tarragon Mayonnaise, Dressed Rocket (1(wheat),3,7,10,12)		€12.50
Poached Organic Irish Salmon Cucumber & Wakame Salad, Horseradish Crème Fraîche, Sourdough Crispbread (1(wheat),4,7,9,10,11)		€13.50
Ardsallagh Goats Cheese Rhubarb Chutney, Beetroot & Black Pepper Meringue, Dressed Rocket & Pistashio (3,7,8(Pistachio),9,12)		€13.00
Rosscarbery Hamhock Croquette Roasted Garlic Aioli, Pickled Red Onion (1(Wheat),3,7,9,10,12)		€13.00

The Main Event

225g Rosscarbery Irish Beef Burger Toasted Brioche Bun, Bacon, Baby Gem, Tomato, Cheddar Cheese, Pickle & Chunky Chips (1(wheat), 3, 7, 9, 10, 12)	€26.00
Catch of The Day Sautéed Potatoes, Baby Spinach, Shallots, Caper Beurre Noisette (4,7,12)	€27.00
Pan Seared Irish Cod Fillet Chard Broccolini, Romesco sauce & Sautéed Gnocchi (4,7,8(Hazelnut/Almonds),12)	€26.00
Slow Cooked Rosscarbery Beef Cheek Potato Fondant, Buttermilk Carrot Purée, Braised Onion & Red Wine Jus (7,9,12)	€27.00
Quigley's Irish Chicken Supreme Garryhinch Oyster Mushroom, Buttered Leeks, Pea Purée, Scallion Mashed Potatoes & Chasseur Sauce (7,8(chestnut),9,10,12)	€27.00
Parsnip & Potato Rosti Sautéed Iona Baby Vegetables, Feta Creamed Cabbage, Pea Purée, Salsa Verde (7,8(chestnut),9,10,12)	€26.00
Skinny Fries (1(wheat))	€5.50 each
Chunky Chips (1(wheat))	
Tarragon Scented Carrots (7)	
Sautéed Potatoes with Herb Butter (7)	
Chard Broccolini with Hazelnut & Salsa Verde (8(Hazelnut),10,12)	€7.50
Parmesan & Truffle Fries (1,7)	€7.50

Sweet Delights

White Chocolate & Rhubarb Mousse €13.50

Rhubarb Macaron, Rhubarb Gel,
Candied Sesame Seed, Cinnamon Shortbread,
Yoghurt Sorbet
(,3,7,8 (Almond),11)

Baileys Double Dark Chocolate Gateau €14.00

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

Warm Pineapple Pudding €13.50

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

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 Carrigalie, 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

Please ask your waiter about our range of cocktails and digestifs.