

Perrotts

GARDEN BISTRO

Aperitif

Prosecco DOCG Furlan	€14.50
Champagne Duval Leroy, Brut Reserve	€22.00
Aperol Spritz	€18.20
Classic Gin Martini	€16.50
Negroni	€17.50
Manhattan	€17.50



Starters

Celeriac & Artichoke Soup Black Truffle Cream (1(wheat),7,9)	€10.00
Whipped Ardsallagh Goats Cheese Plum Vinegar Dressing, Compressed Plums, Walnut Crumb & Rye Bread Crackers (1(wheat),3,7,8(walnuts),10,12)	€12.00
Blackwater Honey Glazed Pear Wrapped in Parma Ham Sourdough Crostini, Mixed Baby Leaves & Honey Mustard Dressing (1(wheat),3,10,12)	€13.00
Coffee Marinated Venison Carpaccio Pickled Shallot Rings, Crispy Shallots, Balsamic Vinegar & Rocket Leaves (1(wheat),10,12)	€13.00
Ballycotton Smoked Salmon Purple Heritage Potato Salad, Pickled Cucumber, Lemon Gel & Caper Berries (3,4,12)	€13.00
Rosscarbery Black Pudding Croquette Leek & Apple, Cranberry & Apple Chutney, Pickled Fennel & Dressed Pea Shoots (1(wheat),3,7,12)	€13.00

The Main Event

Irish Chicken Supreme Creamy Mashed Potatoes, Butternut Squash Purée, Sautéed Kale & Rosemary Jus (7,9,12)	€26.00
Catch of The Day Sautéed Potatoes, Baby Spinach, Shallots & Caper Beurre Noisette (4,7,12)	€40.00
10oz Rosscarbery Sirloin of Beef Fondant Potato, Artichoke & Truffle Purée, Sautéed Mushrooms & Onions, & Pink Peppercorn Sauce (7,9,12)	€40.00
Roasted Skeaghanore Duck Breast Butternut Squash Purée, Gratin Potato, Orange Glazed Chicory & Cranberry Jus (7,9,12)	€36.00
Herb Crusted Seabass Fillet Roasted Celeriac Purée, Onion & Thyme Polenta, Tenderstem Broccoli & Lemon Beurre Blanc (1(wheat),4,7,9,12)	€30.00
Grilled East Cork Halloumi Tomato and Borlotti Bean Basil Ragú, Tender Stem Broccoli, Basil Foam (7,9,12)	€28.00
Sous Vide Cauliflower Steak Chestnut Purée, Dukkah Spice, Cauliflower Flourettes & Herb Oil (8(hazelnuts),12)	€28.00
Sides	
Skinny Fries (1(Wheat))	€5.00 each
Chunky Chips (1(Wheat))	
Tarragon Scented Carrots (7)	
New Potatoes with Herb Butter (7)	
Steamed Broccoli with Almond Butter (7,8(almonds))	

Festive Sweet Delights

Warm Mango Pudding €13.00

Honey Raspberry Compote,
Pineapple Brunoise & Mango Gel,
Petite Meringue & Raspberry Sorbet
(1(wheat),3,7)

Chocolate Matadi Rum Gateau €13.00

Cream Anglaise, Strawberry Gel,
Petit Macaron & Vanilla Ice Cream
(3,7,8(almond),12)

Speculoos Mascarpone Cheese Tart €13.00

Coffee Anglaise, Caramel Sauce
& Mascarpone Ice Cream
(1(wheat),3,7,8,12)

Mandarin and Orange Mousse €13.00

Coconut Vanilla Biscuit
& Orange Ice Cream (3,7,8,12)

Selection of Irish Cheese €13.00

Red Onion Marmalade, Grapes, Chutney
& Crackers (1(wheat),3,7,8)

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

Sommelier's Recommendations

White Wines

Malagouzia, "Kalogeri", Domaine Papagiannakos,
PGI Attiki, Greece 2021 €53.00
Malagouzia

Château Villa Bel-Air, Graves, France 2018 €60.00
Sauvignon Blanc, Sémillon

Teac Mor, Russian River Valley, USA 2016 €70.00
Chardonnay

Red Wines

Agiorgitiko, Gaia Wines, PDO Nemea, Greece 2019 €52.00
Agiorgitiko

Tschuppen, Ziereisen, Baden, Germany 2019 €62.00
Pinot Noir (Blauer Spatburgunder)

Cabernet Sauvignon, Terra Rossa, Robert Parker,
Coonawarra, Australia 2018 €73.00
Cabernet Sauvignon

Liqueur Coffees

Irish Coffee (7,12) €9.60

Bailey's Coffee (7,12) €9.60

French Coffee (7,12) €9.60

Calypso Coffee (7,12) €9.60

Digestifs

Grappa €7.20

Grand Marnier €7.20

Cointreau €7.20

Crème de Menthe €7.20

Baileys €7.20

Executive Head Chef:

Mark Staples

Sous-Chef:

Aoife Sugrue

Restaurant Manager:

Léa Clémenceau