

Perrotts

GARDEN BISTRO

Appetizers

Plum Tomato Soup €9.00

Basil Foam with a Parmesan Tuile (7,9)

Pistachio Rolled Ardsallagh €12.00

Goats Cheese

Dressed Leaves, Date & Orange Salad with Orange Dressing (3,8,9)

Beetroot Cured Salmon €12.50

Chive and Mustard Potato Salad with Dressed Pea shoots (3,4)

Confit Chicken Leg €12.50

Smoked Bacon, Wild Mushroom Terrine, Garlic Croutons, Dressed Watercress with Caper Mayonnaise (1,3,7,9)

Venison Carpaccio €13.50

Fig Chutney, Shavings of Winter Black Truffle, Hazelnut Crumb and Mixed Sakura Leaves (8)

Galette of Aubergine €12.00

Roasted Red Pepper, Gorgonzola Cheese, Olive Tapenade, Sumac Dressing and Tossed Leaves (1,3)

Hayfield Manor's House Salads

Superfood Salad €12.00

Spinach, Baby Gem, Feta Cheese, Pomegranate Seeds, Avocado, Quinoa, Lemon Scented Rapeseed Oil & Toasted Pumpkin Seeds (3,7)

Classic Caesar Salad €12.00

Anchovies, Hard Boiled Egg, Parmesan Shavings & Rye Bread Croutons (1,3,4,7,10)

Add Grilled Chicken €5.50

Entrées

Grilled Fillet of Salmon €26.50

On a Bed of Saffron Orzo Pasta with a Shellfish Ragout and Prawn Bisque Espuma (1,2,3,4,7,9,14)

Baked Fillet of Atlantic Cod €25.50

Colcannon Croquette, Braised Orange Fennel, Orange Tarragon Beurré Blanc (1,3,4,7,10,12)

Grilled Union Hall €35.50

Whole Black Sole

Sautéed Potatoes, Shallots, Spinach and Caper Beurré Noisette (4,7)

Grilled Breast of €29.00

Carrigcleena Free Range Duck

Garlic Gratin, Red Cabbage, Beetroot Purée & Juniper and Port Jus (7,12)

8oz 28 Day Aged €35.50

Fillet of O'Connell's Irish Beef

Cooked to your Liking

Whole Grain Mustard Mash, Spiced Butternut Squash, Garlic Green Beans with Thyme Jus (7,10,12)

Free Range Chicken Supreme €24.00

Rosemary Fondant, Charred Baby Gem, Petit pois a la Francaise (7,12)

8oz West Cork €22.00

Black Angus Beef Burger

Toasted Brioche Bun, Streaky Bacon, Bandon Vale Cheddar, Crispy Coated Onion, Baby Gem, Sliced Tomato, Burger Relish and Chunky House Cut Chips (1,3,7,9,10)

Asian Style Arancini €20.00

Marinated Fennel Slaw, Curried Cashew Nuts With a Lime and Coconut Broth (8,9,12)

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

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), Molluscs(14)

Some dishes may contain traces of nuts. Many dishes may be tailored to suit a coeliac friendly diet.

A Refreshing Accompaniment

White Wines	Glass	Bottle
Pinot Grigio, (Italy)	€8.50	€32.00
Sauvignon Blanc, (France)	€9.50	€37.00
Godello, (Spain)	€10.20	€40.00

Red Wines	Glass	Bottle
Cabernet Sauvignon, (France)	€8.50	€32.00
Rioja Crianza, (Spain)	€8.50	€33.00
Malbec, (Argentina)	€8.90	€34.00

Bubbles

Prosecco DOCG Valdo	€14.50	€50.00
Henriot, Brut	€19.50	€100.00
Bollinger "Special Cuvée" Brut	€22.00	€145.00

Sweet Delights

Dark Chocolate Tart €11.00
Blood Orange Textures with
Blood Orange Sorbet (1,3,7)

Cork Jersey €11.00
Buttermilk Panna cotta
Fennel, Fig,
Orange Compote & Clementine Sorbet (7)

Hayfield Manor's Tiramisu €11.00
Mascarpone Cream,
Espresso & Kahlúa Soaked Cookies
(1, 3, 7, 8)

Banana & Chocolate Chip €11.00
Bread & Butter Pudding
Crème anglaise with Roasted Banana Ice-cream
(1, 3, 7, 8)

Apple Parfait €11.00
Caramel Sauce, Apple Crisp,
Praline Crumb with Green Apple Sorbet
(3, 5, 7, 8)

Hayfield Manor's Cheese Selection €11.00
Red Onion Marmalade with a
Selection of Grapes & Crackers (1,3,7,8,9,11,12)

ALL OUR BEEF IS 100% IRISH

At Hayfield Manor we are committed to serving you the best Irish food. As a proud member of Good Food Ireland. We actively support local producers who share our passion for the highest quality products made with care & with sustainable ethics.

Eat Your Vegetables!

- Truffle Scented Skinny Fries
- Chunky Chips
- Rocket, Balsamic & Parmesan Salad
- Glazed Tarragon Carrots
- Steamed Broccoli with Almond Butter
- Sautéed Garlic New Potatoes
- Creamed Mash Potato

€4.50*EACH*

Hot Drinks

Coffee	€4.50
Leaf Tea	€4.50
Latte	€4.50
Hot Chocolate	€5.00
Cappuccino	€4.50
Espresso	€3.20

Liqueur Coffees

Irish Coffee	€8.80
Bailey's Coffee	€9.00
French Coffee	€9.00
Calypso Coffee	€9.00

Digestifs

Grappa	€6.70
Grand Marnier	€6.70
Cointreau	€6.70
Crème de Menthe	€6.70
Baileys	€6.70

Executive Head Chef:
Mark Staples

Executive Sous Chef:
Martin Varian

Restaurant Manager:
Dominic Pintore