

Perrotts

GARDEN BISTRO

Appetizers

Cream of Potato & Leek Soup	€9.00
Chive Crème Fraîche (1,7,9,10)	
Pistachio Rolled Ardsallagh Goats Cheese	€12.00
Dressed Leaves, Date & Orange Salad with Orange Dressing (3,8,9)	
Cork Gin Cured Salmon	€12.50
Celeriac Remoulade, Dressed Pea Shoots with Lemon Oil (4,9)	
Irish Chicken & Port Liver Pâté	€12.50
Red Onion Marmalade, Brioche Crackers with Dressed Rocket Leaves (1,3,7)	
Galette of Aubergine	€11.50
Roasted Red Pepper, Gorgonzola Cheese, Olive Tapenade, Sumac Dressing and Tossed Leaves (1,3,4,7,10)	

Hayfield Manor's House Salads

Superfood Salad	€11.50
Spinach, Baby Gem, Feta Cheese, Pomegranate Seeds, Avocado, Quinoa, Lemon Scented Rapeseed Oil & Toasted Pumpkin Seeds (3,7)	
Classic Caesar Salad	€11.50
Anchovies, Hard Boiled Egg, Parmesan Shavings & Rye Bread Croutons(1,3,4,7,10)	
Add Grilled Chicken	€5.50

Entrées

Grilled Fillet of Salmon	€24.00
On a Bed of Saffron Orzo Pasta with a Shellfish Ragout and Prawn Bisque Espuma (1,2,3,4,7,9,14)	
Roasted Fillet of Cod	€24.00
Smoked Salmon and Tarragon Herb Crust, Tomato Fondue, Blackened Leeks, Red Pepper Mash and Chive Cream Sauce (1,3,4,7,8,9)	
O'Connell's Irish Beef Cheek	€26.50
Served on a Bed of Champ Mash, Spiced Carrot Purée, Roasted Silver Skin Onions, Grey Oyster Pancetta Ragout with Red Wine Jus (1,7,9)	
Roasted East Ferry	€24.00
Free Range Chicken Supreme	
Potato Fondant, Broccoli Purée, Broccoli Florets, Charred Broccoli Stems with Thyme Jus (7,9)	
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)	
Forest Mushroom & Risotto Nut Loaf	€20.00
Cauliflower Puree, Seared Turmeric Cauliflower and Sautéed Grey Oyster Mushrooms with Chive Cream Sauce (1,3,7,8,9,10)	

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.

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.

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

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

Cork Jersey	€11.00
Buttermilk Panna cotta	
Fennel, Fig & Orange Compote (3,7)	

Baileys Cheesecake	€11.00
Tia Maria Sauce and Ferrero Rocher Ice-cream (1,7)	

Sticky Toffee Pudding	€11.00
Homemade Butterscotch Sauce with Rum & Raisin Ice-cream (1,3,7)	

Chocolate & Rosemary Tart	€11.00
Irish Whiskey & Kumquat Marmalade with Chocolate Orange Ice-cream (1,3,7)	

Cinnamon Spiced	€11.00
Warm Apple & Sultana Cake	
Caramel Sauce and Cinnamon Ice-cream (1,3,7,8)	

Hayfield Manor's Cheese Selection	€11.00
Pear and Date Chutney,	
Truffle Honey with Walnuts and Crackers	
(1,3,7,8,9,11,12)	

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