

Perrotts

GARDEN BISTRO

Aperitif

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

Starters

	Starter	Main
Hayfield Manor Classic Caesar Salad Anchovies, Croutons, Egg & Aged Parmesan Shavings (1(wheat),3,4,7,10,12)	€11.50	€16.00
Superfood Salad Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa, Toasted Pumpkin Seeds with Orange Dressing (1(wheat),3,7,10,12)	€11.50	€16.00
Soup of The Day Served with Hayfield Manor Soda Bread (7,9,12)		€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
Rosscarbery Black Pudding Croquette Leek & Apple, Cranberry & Apple Chutney, Pickled Fennel & Dressed Pea Shoots (1(wheat),3,7,12)		€13.00
Ballycotton Smoked Salmon Purple Heritage Potato Salad, Pickled Cucumber, Lemon Gel & Caper Berries (3,4,12)		€13.00

The Main Event

Irish Chicken Supreme Creamy Mashed Potatoes, Butternut Squash Purée, Sautéed Kale & Rosemary Jus (7,9,12)	€24.00
225g Grilled Rosscarbery Irish Beef Burger Toasted Brioche Bun, Bacon, Baby Gem, Tomato, Cheddar Cheese, Pickle, Chunky Chips & Homemade Burger Relish (1(wheat),3,7,10,12)	€23.00
Catch of The Day Sautéed Potatoes, Baby Spinach, Shallots & Caper Beurre Noisette (4,7,12)	€26.00
Braised Rosscarbery Featherblade of Beef Fondant Potato, Artichoke & Truffle Purée, Sautéed Mushrooms & Onions, & Red Wine Jus (7,9,12)	€26.00
Herb Crusted Seabass Fillet Roasted Celeriac Purée, Onion & Thyme Polenta, Tenderstem Broccoli & Lemon Beurre Blanc (1(wheat),4,7,9,12)	€26.00
Grilled East Cork Halloumi Tomato and Borlotti Bean Basil Ragú, Tender Stem Broccoli, Basil Foam (7,9,12)	€22.00
Sides	€5.00 each
Skinny Fries (1(wheat))	
Chunky Chips with Truffle Oil (1(wheat))	
Tarragon Scented Carrots (7)	
New Potatoes with Herb Butter (7)	
Steamed Broccoli with Almond Butter (7,8(almonds))	

Sweet Delights

Warm Mango Pudding €12.00

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

Chocolate Matadi Rum Gateau €12.00

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

Speculoos Mascarpone Cheese Tart €12.00

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

Mandarin and Orange Mousse €12.00

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

Selection of Irish Cheese €12.50

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 €9.60
Bailey's Coffee €9.60
French Coffee €9.60
Calypso Coffee €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