

The Main Event

Starters

Hayfield Manor's Classic Caesar Salad Starter Main
Anchovies, Croutons, Egg €12.50 €18.00
Aged Parmesan Shavings
(1(wheat),3,4,7,10,12) Add Chicken €5.50

Superfood Salad Starter Main
Spinach, Baby Gem, Feta Cheese €12.50 €18.00
Pomegranate, Avocado, Quinoa
Toasted Pumpkin Seeds with
Orange Dressing (1(wheat),3,7,10,12) Add Chicken €5.50

Roasted Butternut Squash Soup
Crisp Serrano Ham and Sage Oil
(1(wheat),3,7,8,10,12) €11.00

Garryhinch Wild Mushroom Arancini
Hegarty's Farmhouse Cheddar, Smoked Onion Mayo
Pickled Mushrooms
(1(wheat),3,7,9,10,12) €12.50

Chicken Liver Parfait
Apple & Blackcurrant Chutney
Toasted Sourdough Baguette
(1(wheat),3,7,10,12) €13.50

Maharani Gin Cured Irish Salmon
Killowen Yogurt, Avocado & Castletownbere Crab Tart
Cucumber Salad
(1(wheat),2,3,7,10,12) €13.50

Lavender & Honey Ardsallagh Goats Cheese Mousse
Choux Bun, Roasted Beet and Pickled Walnuts
Dressed Rocket
(1(wheat)(3,7,8(walnut),10,12) €13.50

Rosscarbery Hamhock Croquette
Roast Garlic Aioli and Pickled Red Onions
(1(wheat),3,7,9,10,12) €13.50

**Roasted Irish Venison Loin with Rosscarbery
Black Pudding**
Braised Radicchio, Pomme Purée
Blackcurrant Sauce
(7,9,10,12) €40.00

Castletownbere Black Sole
Sautéed Potatoes, Baby Spinach, Shallots
Caper Beurre Noisette
(4,7,12) €40.00

Pan Seared Irish Monkfish Fillet
Lemon & Thyme Polenta, Cauliflower
Whole Grain Mustard Velouté
(4,7, 9,10,12) €38.00

6oz O'Connell's Fillet of Beef
Potato Fondant, Celeriac Purée
Cashel Blue Cheese Stuffed Portobello Mushroom
Red Wine Jus (1(wheat),7,9,12) €40.00

Quigley's Irish Chicken Supreme
Orzo Pasta with Garryhinch Mushrooms
Crisp Kale and Basil Pesto
(1(wheat),3,7,(8(pinenuts)),9,10,12) €28.00

Celeriac & Potato Rosti
Baby Vegetables, Pickled Onions,
Butternut Squash Purée, Sage Salsa Verde
(7,9,10,12) €27.00

Sides

Skinny Fries (1(wheat)) €5.50 each

Chunky Chips (1(wheat))

Tarragon Scented Carrots (7)

Sautéed Potatoes with Herb Butter (7)

Red Cabbage Dukkah Spice (8(hazelnuts),11,12) €7.50

Parmesan & Truffle Fries (1,7) €7.50

Sweet Delights

White Chocolate & Salted Caramel Mousse

Dark Chocolate Ganache, Salted Macaron
Ginger Shortbread, Strawberry Gel
Salted Caramel Ice Cream
(3,7,8(Almonds)) **€14.00**

Baileys Double Dark Chocolate Gateau

Baileys Monte, Chocolate Macaron
Strawberry Gel and Espresso Ice Cream
(3,7,8(Almonds),12) **€14.00**

Warm Pineapple Pudding

Mango Gel and Vanilla Ice Cream
(1(wheat),3,7) **€13.50**

Hayfield Manor's Tasting Plate

Warm Cinnamon Apple Crumble Tart
Blueberry Gateau, Mille Fueille Mousseline
Apple Gel and Yoghurt Sorbet
(1(wheat),3,7,8) **€13.50**

Hayfield Manors Affogato

Vanilla Ice Cream, Salted Caramel Crumb
(3,7,8) **€11.00**
Add a choice of Liqueur **€6.00**

Selection of Irish Cheese

Red Onion Chutney, Vintage Mature Cheddar,
Gubbeen, Smoked Carrigaline, Brie and Cashel Blue
(1(wheat),3,7,12) **€15.50**

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,
Loire, France 2022
Sauvignon Blanc **€16.50**

Red Wine

- Montepulciano D'Abruzzo, Torre Dei Beati,
Abruzzo, Italy 2021
Montepulciano (Organic) **€11.00**
- Rioja Reserva, Izadi,
Basque Country, 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

- 240 Seven Oaks, J. Lohr,
California, USA 2020
Cabernet Sauvignon, Petit Sirah, Others **€67.00**
- 210 Gigondas, Domaine La Bouissiere,
Rhône Valley, 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**

Digestifs

Please ask your waiter about the digestif options.