

Perrotts

GARDEN BISTRO

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

Hayfield Manor's Soup of the Day
 Allergens subject to change €11.00

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

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) €13.00

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

The Main Event

225g Rosscarbery Irish Beef Burger
 Toasted Brioche Bun, Bacon, Baby Gem, Tomato,
 Cheddar Cheese, Pickle & Chunky Chips
 (1(wheat),3,7,9,10,12) €26.00

Catch of The Day
 Sautéed Potatoes, Baby Spinach,
 Shallots, Caper Beurre Noisette
 (4,7,12) €27.00

Pan Seared Irish Cod Fillet
 Lemon & Thyme Polenta, Cauliflower
 Whole Grain Mustard Velouté
 (4,7,9,10,12) €26.00

Slow Cooked Rosscarbery Beef Cheek
 Potato Fondant, Celeriac Purée
 Cashel Blue Cheese Stuffed Portobello Mushroom
 Red Wine Jus (1(wheat),7,9,12) €27.00

Quigley's Irish Chicken Supreme
 Orzo Pasta with Garryhinch Mushrooms
 Crisp Kale and Basil Pesto
 (1(wheat),3,7,(8(pinenuts)),9,10,12) €27.00

Celeriac & Potato Rosti
 Baby Vegetables, Pickled Onions,
 Butternut Squash Purée, Sage Salsa Verde
 (7,9,10,12) €26.00

Sides

Skinny Fries (1(wheat))
Chunky Chips (1(wheat)) €5.50 each
Tarragon Scented Carrots (7)
Sautéed Potatoes with Herb Butter (7)
Red Cabbage Dukkah Spice €7.50
 (8(hazelnuts),11,12)
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 Feuille Mouseline
Apple Gel and Yoghurt Sorbet
(1(wheat),3,7,8)

€13.50

Hayfield Manors Affogato

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

€11.00

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.