

Perrotts

GARDEN BISTRO

Appetizers

Curried Red Lentil, Sweet Potato & Carrot Soup With Almond Dukkah & Coriander Oil	€8.50
Hayfield Manor's Seafood Chowder With Carr's Water Biscuits & Lobster Oil	€10.50
Trio of O'Connell's Salmon: Hot Smoked, Beetroot Marinated & Poached C With Fennel And Dill Salad	€11.50
Ham Hock and Rosscarbery Black Pudding Fritters With Apple Textures and Bitter Radish Salad	€10.50
Macroom Bocconcini V With Watermelon, Herb Salad, Sourdough wafers and a Balsamic Reduction	€10.50
Shredded Carrigcleena Duck Leg, With Green Beans, Gubbeen Chorizo, Rocket, Orange, Golden Raisins, Shallots and a Honey Dressing	€10.50
Classic Caesar Salad Anchovies, Boiled Egg, Rye Bread Croutons and Caesar Dressing	
~Starter portion	€8.50
~Starter portion with Chicken	€11.00
~Main Portion	€14.00
~Main Portion with Chicken	€19.50

Entrées

Orange & Five Spice Glazed Carrigcleena Duck Breast C With Heritage Carrots, Fennel and Figs	€29.50
Castletownbere Plaice With a Fish Mousseline, Confit Cherry Tomatoes, Asparagus and Potato Crisps	€27.00
Roasted Irish Pork Loin C With Rosscarbery Black Pudding, Broad Beans, Crispy Shallots and a Pear Cider Jus	€28.00
225g O'Connell's Irish Organic Hereford Fillet Steak C With Beef Dripping Fondant, Braised Onions, Tenderstem Broccoli, Red Wine and Bone Marrow Jus	€34.00
Seared Fillet of Seabass With a Sweet Potato & Coconut Puree, Pak Choi, Mange Tout, Sesame & Coriander Dressing	€27.00
Grilled Whole Union Hall Black Sole C With Watercress Puree, Charred Spring Onions, Parmentier Potatoes, Lemon & Dill Dressing	€32.00
Filo Wrapped Gortnamona & Peach Chutney V With Semi-Dried Cherry Tomatoes, Green Beans and Rocket	€24.00
Roasted East Ferry Free Range Chicken Supreme C With Fondant Potato, Smoked Bacon, Peas And Brown Butter Hollandaise With Toasted Hazelnuts	€26.00
8oz Homemade Irish Beef Burger In an O'Keeffe's Bap with Rosscarbery Smoked Bacon, Sautéed Onions, Beef Tomato and Bandon Vale Cheddar with Chunky Chips and House Mayonnaise	€24.00
Hayfield Manor Fish & Chunky Chips With Crushed Peas & Tartar Sauce	€24.00

C Coeliac (other dishes may be amended to be suitable for coeliac)

V Vegetarian

Service charge of 10 % applies to Parties of 8 or more.
Please advise us of Allergies & Dietary Requirements.

A Refreshing Accompaniment

White Wines	Glass	Bottle
Pinot Grigio, Italy	€8.50	€32.00
Sauvignon Blanc, NZ (Marlborough)	€9.80	€38.00
Petit Chablis, France	€10.50	€42.00

Red Wines

Cabernet Sauvignon, France	€8.50	€32.00
Rioja Crianza, Spain	€8.70	€33.00
Malbec, Argentina	€8.90	€34.00

Rosé

Boschendal, South Africa 2015	€8.50	€33.00
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Bubbles

Prosecco DOCG Valdo	€15.50	€55.00
Henriot, Brut	€19.50	€100.00
Bollinger "Special Cuvée" Brut	€22.00	€145.00

Sweet Delights

Apple & Blueberry Crumble €10.00
with Blueberry Ice Cream 🍷

Baked Yoghurt €10.00
With Ginger Parkin And Lemon Sorbet

Chocolate Mousse Cake 🍷 €10.00
with Honeycomb, Anglaise and Blackcurrant Sorbet

Lemon Delice €10.00
With Meringue and Raspberry Sorbet

Warm Sticky Toffee Pudding €10.00
With Vanilla Ice Cream, Butter Scotch Sauce,
Pecan Brittle And Passion Fruit Curd

Selection of Irish Cheeses €13.50
with Grapes, Apple, Celery & Carr's Water Biscuits

Eat Your Vegetables!

Steamed New Potatoes
with Pesto Butter

Hand Cut Chunky Chips

Shoestring Fries with Truffle Mayo

Steamed Vegetables
with Glenillen Butter

Mixed Leaf Salad €3.50

Champ Mash 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

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.

Executive Head Chef:
Mark Staples

Executive Sous Chef:
Shane Deane

Restaurant Manager:
Dominic Pintore



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WINE ENTHUSIASTS
Delight in an evening
of superior wines and
exceptional cuisine