



Starter

Plum Tomato Soup

Basil Foam with a Parmesan Tuile (7,9)

Confit Chicken Leg

Smoked Bacon, Wild Mushroom Terrine, Garlic Croutons,
Dressed Watercress with Caper Mayonnaise (1,3,7,9)

Beetroot Cured Salmon

Chive and Mustard Potato Salad with Dressed Pea shoots (3,4)

Pistachio Rolled Ardsallagh Goats Cheese

Dressed Leaves, Date & Orange Salad with Orange Dressing (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(12), Lupin(13), Molluscs(14)

Some dishes may contain traces of nuts. Many dishes may be tailored to suit a coeliac friendly diet.

Main Course

Irish Daube of Beef

Whole Grain Mustard Mash, Spiced Butternut Squash,
Garlic Green Beans with Thyme Jus (7,10,12)

Free Range Chicken Supreme

Rosemary Fondant, Charred Baby Gem, Petit pois a la Francaise (7,12)

Baked Fillet of Atlantic Cod

Colcannon Croquette, Braised Orange Fennel, Orange Tarragon Beurré Blanc
(1,3,4,7,10,12)

Asian Style Arancini

Marinated Fennel Slaw, Curried Cashew Nuts with a Lime and Coconut Broth
(8,9,12)

Dessert

Dark Chocolate Tart

Blood Orange Textures with Blood Orange Sorbet (1,3,7)

Hayfield Manor's Tiramisu

Mascarpone Cream, Espresso & Kahlúa Soaked Cookies (1,3,7,8)

Banana & Chocolate Chip Bread & Butter Pudding

Crème anglaise with Roasted Banana Ice-cream (1,3,7)

Apple Parfait

Caramel Sauce, Apple Crisp, Praline Crumb with Green Apple Sorbet (3,5,7,8)

House Blend Tea & Coffee