

Perrotts

GARDEN BISTRO



Aperitif

Prosecco DOCG Furlan	€14.50
Champagne Henriot, Brut	€20.00
Aperol Spritz	€18.00
Classic Gin Martini	€16.00
Negroni	€16.00
Manhattan	€16.00



Salads & Starters

Hayfield Manor Classic Caesar Salad	Starter	Main
Anchovies, Croutons, Egg & Aged Parmesan Shavings (1(wheat),3,4,10,12)	€10.00	€16.00

Superfood Salad	€9.00	€16.00
Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa, Toasted Pumpkin Seeds with Orange Dressing (3,7,10,12)		

Soup of The Day	€8.00
Served with Hayfield Manor Soda Bread (7,9,12)	

Beetroot Cured Salmon	€13.00
Crisp Bread, Pickled Fennel Salad, Fresh Apple and Chive Yogurt Dressing (1(wheat),4,7,12)	

Sous Vide Fennel and Orange Quinoa Salad	€12.00
Pomegranate and Orange Oil (1(wheat))	

Warm Skeaghanore Confit Duck	€14.00
Red Cabbage Slaw and Truffle Oil (1(wheat)3,7,12)	

Ardsallagh Goats Cheese and Red Onion Tartlet	€12.00
Fig Jam with a Honey Mustard Dressing(1(wheat),3,7,10)	

The Main Event

Rebel Red Beer Battered Cod Fillet	€22.00
Chunky Chips, Pea Purée & Tartar Sauce (1(wheat),3,4,7,12)	

225g Irish Beef Burger	€22.00
Toasted Brioche Bun, Bacon, Baby Gem, Tomato, Cheddar Cheese, Pickle & Chunky Chips (1(wheat),3,7,9,10,12)	

Supreme of Irish Chicken Breast	€22.00
Garlic Gratin Potato, Blackened Baby Leaks, Sweetcorn Purée and House Jus (7,9,12)	

Roasted Fillet of Cod	€22.00
Persillade and Gruyère Pommes Pureé, Sautéed Cabbage, White Wine Cream Sauce (1(wheat),4,7,12)	

8oz Rosscarbery Sirloin Steak	€24.00
Fondant Patato, Caramelized Celeriac Pureé, Charred Shallots, Grilled Flat Cap Mushrooms, Red Wine Jus(7,9,12)	

Grilled Spiced Halloumi	€22.00
Baby Carrots, Baby Turnips, Baby Leeks, Tenderstem Broccoli, Burnt Celeriac Pureé and Hazelnut Crumb (7,8(Hazelnut))	

Sides

Skinny Fries (1(wheat))

Chunky Chips (1(wheat))

Tarragon Scented Carrots (7)

New Potatoes with Herb Butter (7)

Steamed Broccoli with Almond Butter (7,8(almonds))

€5.00 each

Sweet Delights

Earl Grey Chocolate Cremeux €11.00

White Chocolate Sponge, Chocolate Ganache, Raspberry Sorbet (3,7,8(mixed))

Lavender and Vanilla Crème Brûlée €11.00

Lemon Shortbread, Lemon Sorbet (1(wheat),3,7)

Mandarin Parfait €11.00

Charred Orange, Mandarin Coulis, Tuile, Coconut Ice Cream (1(wheat),3,7)

Warm Apple Tart €11.00

Caramel Sauce, Whipped Cream, Vanilla Ice Cream (1(wheat),3,7)

Selection of Irish Cheese €11.00

Red Onion Marmalade, Grapes, Chutney & Crackers (1(wheat),3,7,8(mixed))



A Refreshing Accompaniment

White Wines	Glass	Bottle
Pinot Grigio, (Italy)	€9.50	€34.00
Falanghina (Italy)	€9.90	€39.00
Gruner Veltliner, Muscat (Austria)	€12.50	€50.00
Chablis, (France)	€13.50	€54.00
Sancerre, (France)	€14.50	€56.00

Red Wines	Glass	Bottle
Malbec, (Argentina)	€9.50	€34.00
MontepulcianoD'Abruzzo (Italy)	€9.50	€37.00
Shiraz, (Austria)	€11.50	€42.00
Bordeaux, (France)	€12.50	€48.00
Rioja Reserva, (Spain)	€13.50	€51.00



Liqueur Coffees

Irish Coffee	€9.00
Bailey's Coffee	€9.00
French Coffee	€9.50
Calypso Coffee	€9.00



Digestifs

Grappa	€6.80
Grand Marnier	€6.80
Cointreau	€6.80
Crème de Menthe	€6.80
Baileys	€6.80

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