

# 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



## Starters

<b>Cream of Carrot and Coriander Soup</b> Toasted Cumin Seeds (7)	€10.00
<b>Beetroot Cured Salmon</b> Crisp Bread, Pickled Fennel Salad, Fresh Apple and Chive Yogurt Dressing (1(wheat),4,7,12)	€13.00
<b>Ardsallagh Goats Cheese and Red Onion Tartlet</b> Fig Jam with a Honey Mustard Dressing (1(wheat),3,7,10)	€12.00
<b>Sous Vide Fennel and Orange Quinoa Salad</b> Pomegranate and Orange Oil (1(wheat))	€12.00
<b>Confit Duck Leg Bonbon</b> Free Range Hens Egg, Red Cabbage Slaw and Truffle Oil (1(wheat)3,7,12)	€14.00
<b>Textures of Cauliflower</b> Barley, Fresh Mint and Capers with Cauliflower Purée (1(wheat),12,8 (almonds))	€12.00

## The Main Event

<b>Pan Fried Fillet of Halibut</b> Pickled Fennel, Mussel Velouté, Morels and Fennel Jam (2,4,7,12)	€36.00
<b>Roasted Fillet of Cod</b> Persillade and Gruyère Pommes Purée, Sautéed Cabbage, White Wine Cream Sauce (1(wheat),4,7,12)	€30.00
<b>8oz Fillet of O'Connell's Beef</b> Fondant Potato, Caramelized Celeriac Purée, Charred Shallots, Grilled Flat Cap Mushrooms, Red Wine Jus (7,9,12)	€38.00
<b>Slow Cooked Irish Lamb Rump</b> Salsify, Minted Pea Purée, Spring Onion Mash and Rosemary Jus (7,9,12)	€34.00
<b>Supreme of Irish Chicken Breast</b> Garlic Gratin Potato, Blackened Baby Leeks, Sweetcorn Purée and House Jus (7,9,12)	€28.00
<b>Grilled Spiced Halloumi</b> Baby Carrots, Baby Turnips, Baby Leeks, Tenderstem Broccoli, Burnt Celeriac Purée and Hazelnut Crumb (7,8(Hazelnut))	€28.00
<b>Wild Mushroom Risotto</b> Sautéed Mushrooms, Pickled Mushrooms and Raw Mushroom (9,12,7)	€28.00
<b>Skinny Fries (1(Wheat))</b>	
<b>Chunky Chips (1(Wheat))</b>	
<b>Tarragon Scented Carrots (7)</b>	
<b>New Potatoes with Herb Butter (7)</b>	
<b>Steamed Broccoli with Almond Butter</b> (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))



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

## A Refreshing Accompaniment

	Glass	Bottle
<b>White Wines</b>		
Pinot Grigio, (Italy)	€9.50	€34.00
Falaghina (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

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

**Executive Head Chef:**

*Mark Staples*

**Executive Sous-Chef:**

*Martin Varian*