

# Perrotts

## GARDEN BISTRO

### Appetizers

Celeriac Veloute With Truffle Filo Crisp and Thyme 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 <b>C</b> With Fennel And Dill Salad	€11.50
Ham Hock and Rosscarbery Black Pudding Fritters With Apple Textures and Bitter Radish Salad	€10.50
Green Asparagus <b>V</b> Endive with Sauce Gribiche and Sourdough wafers	€10.50
Shredded Carrigcleena Duck Leg , With Green Beans, Rocket, Orange, Golden Raisins, Shallots and a Honey Dressing	€10.50
Classic Caesar Salad Anchovies, Boiled Egg, Rye Bread Croutons & Caesar Dressing	
~Starter portion	€8.50
~Starter portion with Chicken	€11.00
~Main Portion	€14.00
~Main Portion with Chicken	€19.50

### Entrées

Carrigcleena Duck Breast <b>C</b> With Confit Potatoes, Parsnip & Vanilla Purée and Apple Jus	€29.50
Roasted East Ferry Free Range Chicken Supreme <b>C</b> With Fondant Potato, Smoked Bacon, Peas And Brown Butter Hollandaise With Toasted Hazelnuts	€26.00
250g O'Connell's Ribeye <b>C</b> With Beef Dripping Fondant, Braised Onions, Tenderstem Broccoli, Red wine and Bone Marrow Jus	€32.50
Grilled Whole Union Hall Black Sole <b>C</b> with Watercress Puree, Charred Spring Onions, Parmentier Potatoes, Lemon & Dill Dressing	€32.00
Seared Fillet of Seabass With Crab & Potato Bon Bon, Wilted Spinach, Roasted Cauliflower and Tomato-Chive Cream	€27.00
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
Castletownbere Plaice With a Fish Mousseline Confit Cherry Tomatoes, Asparagus and Potato Crisps	€27.00
Hayfield Manor Fish & Chunky Chips with Crushed Peas & Tartar Sauce	€24.00
Roasted Red Pepper Polenta Cake <b>C V</b> With Peppers, Aubergine, Toasted Almonds, Crispy Kale And Pepper Salsa	€24.00
Slow Cooked Irish Lamb Shoulder <b>C</b> with Smoked Onion Mash, Swede Purée, Charred York Cabbage and Rosemary Jus	€28.00

**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

Creme 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