

Perrotts

GARDEN BISTRO

Starters

Castletownbere Crab €15.00
Apple Purée, Fresh Apple with
Cucumber Concassé (2,7)

O'Connell's Irish Smoked Salmon €13.00
Pickled Seaweed, Tomato Chutney,
Brioche Crackers & Watercress
(1(Wheat),4,7,12)

Ardsallagh Goats Cheese €12.00
Pickled Beetroot, Quince Jelly,
Beetroot Purée, Endive Salad &
Chia Seed Tuile (1(Wheat),7,8(Walnuts),12)

Salad of Confit Celeriac €10.00
Pickled Mushroom, Sweet Potato Crisp,
Raw Mushroom & Mushroom Pâté with
Baby Radish Salad & Watercress
(10,12)

Roasted Plum Tomato Soup €10.00
Parmesan Foam (7,9)

O'Connell's Irish €15.00
Beef Fillet Carpaccio
Marinated in Mustard,
Lemon & Black Pepper with Salsa Verda,
Rocket Leaves & Aged Balsamic (1(wheat),7,10,12)

Entrées

Whole Black Sole €36.00
Sautéed Potatoes, Baby Spinach,
Shallots & Caper Beurre Noisette
(4,7,12)

Pan Fried Halibut Fillet €36.00
Samphire, Leeks, Trout Caviar,
Gnocchi & Chicken Velouté
(1(Wheat),4,7,12)

225g Irish Beef Fillet €36.00
Butter Braised Potato, Mushroom Duxelles,
Cherry Tomatoes on the Vine,
Cardamom Spiced Carrot Purée,
Black Pepper Butter & Thyme Jus (7,9,12)

Skeaghanore Duck Breast €34.00
Garlic Gratin Potato, Beetroot Purée,
Sautéed & Crisp Summer Cabbage &
A Red Wine Jus (7,9,12)

Lemon & Thyme Marinated €28.00
Chicken Breast
Leek & Thyme Mash, Celeriac Purée,
Green Beans with a Thyme Jus
(7,9,12)

Vegan Nut Roast €26.00
Charred Tenderstem Broccoli,
Cashew Cream Sauce, Fondant Potato and
Toasted Almonds (5,8(mixed))

Textures of Cauliflower €26.00
Cauliflower Purée, Steak and Pickled,
Crispy Kale, Dukka Spiced Puy Green Lentils (12)

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

White Wines	Glass	Bottle
Pinot Grigio, (Italy)	€9.00	€32.00
Falanghina (Italy)	€9.90	€38.00
Sauvignon Blanc, (New Zealand)	€9.90	€38.00
Chablis, (France)	€13.50	€54.00
Sancerre, (France)	€14.00	€56.00

Red Wines

Malbec, (Argentina)	€9.00	€34.00
MontepulcianoD'Abruzzo (Italy)	€9.50	€37.00
Shiraz, (Austrialla)	€11.50	€42.00
Bordeaux, (France)	€12.50	€48.00
Rioja Reserva, (Spain)	€13.00	€49.00

Bubbles

Prosecco DOCG Furlan	€14.50	€50.00
Henriot, Brut	€20.00	€100.00

Sweet Delights

Raspberry Crème Brûlée	€11.00
Pistachio Shortbread and Raspberry Sorbet (1(wheat),3,7,8)	

Strawberry and Rose Tiramisu	€11.00
Strawberry Dust and Lemon Meringue (1(wheat),3,7)	

Hazelnut Semifreddo	€11.00
Praline, Roasted Hazelnuts, Banana Brûlée Served with Baileys Ice Cream (3,7,8,12)	

Blueberry Cheesecake	€11.00
Lime Jelly, Basil Gel, White Chocolate Shards Served with Lemon and Basil Sorbet (1(wheat),7)	

Chocolate Mousse	€11.00
Mint Gel, Chocolate Mint Sauce Served with After Eight Ice Cream (3,7)	

Selection of Irish Cheese	€11.00
Red Onion Marmalade, Grapes, Chutney & Crackers (1(wheat),3,7,8)	

Sides

€5.00 each

Skinny Fries (1(Wheat))
Chunky Chips with Truffle Oil (1(Wheat))
Tarragon Scented Carrots (7)
New Potatoes with Herb Butter (7)
Steamed Broccoli with Almond Butter (7,8)

Hot Drinks

Coffee	€4.50
Tea	€4.50
Latte	€4.50
Hot Chocolate	€5.00
Cappuccino	€4.50
Espresso	€3.20

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

Restaurant Manager:

Dominic Pintore

