

# Perrotts

## GARDEN BISTRO

### Salads & Starters

	Starter	Main
<b>Hayfield Manor Classic Caesar Salad</b> Anchovies, Croutons, Egg & Aged Parmesan Shavings (1(wheat),3,4,10,12)	€9.00	€16.00
<b>Superfood Salad</b> Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa, Toasted Pumpkin Seeds with Orange Dressing (3,7,10,12)	€9.00	€16.00
<b>Heirloom Tomatoes, Macroom Mozzarella &amp; Basil Salad</b> Aged Balsamic & Toasted Sourdough Bread (1(wheat),7,12)	€9.00	€14.00
<b>Tiger Prawn, Ginger &amp; Melon Salad</b> Toasted Cashew Nuts & Rocket Leaves (2,8(cashew),12)	€10.00	€16.00
<b>Arugula Salad</b> Balsamic and Aged Parmesan (7,12)		€8.00
<b>Soup of The Day</b> Hayfield Manor Soda Bread (1(wheat)7,9,12)		€8.00
<b>Chicken Liver Pâté</b> Toasted Brioche & Red Onion Marmalade (1(wheat),7,9,12)	€9.00	

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

### Summer Picnic Boards

<b>Charcuterie Board</b> Rocket Leaves, Olives, Hummus & Toasted Sourdough (1(wheat),7,12)	€18.00
<b>West Cork Crab &amp; Crème Fraîche</b> On Homemade Soda Bread with Watercress Leaves (1(wheat)2,7)	€16.00
<b>O'Connell's Irish Smoked Salmon</b> West Cork Crab, Hot Cured Irish Salmon and Prawns in Marie Rose with Charred Lemon, Green Salad & Hayfield Manor Soda Bread (1(wheat),2,4,7,12)	€22.00
<b>Charred Marinated Peppers</b> Marinated Artichokes, Balsamic infused Aubergine with Ardsallagh Goats Cheese, Dressed Rocket Leaves and Toasted Sourdough Croutons (1(wheat),7,12)	€18.00
<b>225g Irish Beef Burger</b> Toasted Brioche Bun, Bacon, Baby Gem, Tomato, Cheddar Cheese, Pickle & Chunky Chips (1(wheat),3,7,9,10,12)	€22.00
<b>Rebel Red Beer Battered Cod Fillet</b> Chunky Chips, Pea Purée & Tartar Sauce (1(wheat),3,4,7,12)	€22.00
<b>Free Range Lemon &amp; Thyme</b> Marinated Chicken Breast Fondant Potato & Pea a La Francaise (7,9,12)	€22.00
<b>Warm Overnight Tomato Aubergine &amp; Cashel Blue Cheese Galette</b> Arugula Leaves (1(wheat),7,12)	€20.00
<b>Vegan Nut Roast</b> Charred Tenderstem Broccoli, Cashew Cream Sauce, Fondant Potato and Toasted Almonds (5,8(mixed))	€20.00

## 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*

