

Perrott's

GARDEN BISTRO

"We are committed to narrowing the gap between farm and table. We choose excellent standards of produce in order to create the finest quality dishes, which we are proud to present for your meal experience in Orchids. On behalf of my whole kitchen équipe; we hope you enjoy your meal"



MARK STAPLES
EXECUTIVE HEAD CHEF

Our Producers

We wish to thank all our suppliers for their excellent, consistent standards throughout the seasons. We only serve sustainable, ocean friendly, premium quality food and use local seasonal produce at every opportunity.

Dinner Menu

- Allergen information available on request, please advise your server of any allergies •
 - Dishes may contain traces of nuts •

Starter

Soup of the Day €8.50

Panko Coated Macroom Bocconcini €11.50

Roasted Beetroot & Chickpea Salad and Sundried Tomato Dressing m

Sweet Corn Cake €12.00

Avocado Puree, Rocket, Chili and Lime Dressing

Ham Hock & Apple Terrine €12.50

Toasted Brioche, Puréed & Pickled Apple and Caramelised Pearl Onions

Smoked Mackerel €12.50

Pink Fir Apple, Beetroot, Watercress, Horse Radish & Lemon Crème Fraîche Dressing

Pan Seared Scallops €15.50

Rosscarbery Black Pudding, Fennel Jam, Hazelnuts and Red Pepper Colis

Beetroot & Goats Cheese Terrine €12.00

Candied Walnuts and Crispy Sage

Classic Caesar Salad €11.50

Anchovies, Egg and Rye Bread Croutons

Superfood Salad €11.50

Spinach, Baby Gem, Feta Cheese, Pomegranate Seeds, Avocado, Quinoa, Extra Virgin Olive Oil, Toasted Pumpkin Seeds

Main Course

Grilled Union Hall Whole Black Sole €34.00

Sautéed Potatoes, Shallots, Spinach, Shrimp & Caper Beurre Noisette

Hayfield Manor Plaice Goujons €22.00

Crushed Peas & Tartar Sauce

Pan Fried Cod Fillet €26.00

Caponata, Basil Polenta and Anchoiade Dressing

28 Day Aged O Connell's 8oz Fillet Steak €32.00

Or 10oz Ribeye Steak €30.00

Fondant Potato, Wild Mushrooms, Crispy Shallots and Chimichurri Sauce

8oz Homemade Irish Beef Burger €22.00

In an O'Keeffe's Bap with Rosscarbery Smoked Bacon, Sautéed Onions, Beef Tomato & Bandon Vale Cheddar with Skinny Fries and House Mayonnaise

Andal Farm Free Range Pork Fillet & Belly €28.00

Fondant Potato, Perry Pickled Pears, Spiced Kale and Jus

Roasted East Ferry Chicken €24.00

Lentils a la Francaise, Celeraic and Truffle Purée

Chickpea, Beetroot and Sundried Tomato Cake €19.50

Caponata and Chimichurri Sauce

Side Orders

€5.50 each

Steamed New Potatoes With Herb Butter

Hand Cut Chunky Chips

Shoestring Fries with Truffle Mayo

Mixed Leaf Salad

Steamed Vegetables with Glenillen Butter

Dessert

Coconut Panacotta €10.00

Prune Sauce and Glazed Plums

Pear Parfait €10.00

Poached Pears, Pear Crisps, Spiced Wine Syrup

Dark Chocolate Mousse Cake €10.00

Pecan Caramel and Raspberry Sorbet

Carmel Cheesecake €10.00

Caramelized Orange, Salted Caramel Sauce and Blood Orange Sorbet

Selection of Irish Cheeses €13.50

Grapes, Apple, Celery and Carr's Water Biscuit

House Blend Tea and Coffee

Speciality Teas and Coffees available on request

10% Service Charge Applies For Parties Of 8 Or More