

# Perrotts

## 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 100z 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