

First Impressions

Celeriac & Mushroom Soup With Parmesan Croute and Thyme Oil	€8.50
Macroom Bocconcini With Beetroot, Pickled Lentils and Crispy Fennel Salad	€10.50
Citrus Cured Salmon With Avocado Purée, Crème Fraiche, Cucumber and Sourdough Croutons	€10.50
Pork & Rosscarbery Black & White Pudding Fritters With Piccalilli and Sage	€10.00

Chicken Liver Parfait & Port Jelly €10.00 With Damson Chutney and Brioche

Classic Caesar Salad Anchovies, Boiled Egg,

Rye Bread Croutons & Caesar Dressing

~Starter portion	€7.50
~Starter portion with Chicken	€10.00
~Main Portion	€13.00
~Main Portion with Chicken	€17.50
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"Have Fun - that's the whole point of this, isn't it? We tried to create a casual and comfortable place for you to kick back and relax. The rest is up to you!"

A Refreshing Accompaniment

White Wines Pinot Grigio, Italy Sauvignon Blanc, NZ (Marlborough) Petit Chablis, France	€8.50	_
Red Wines Cabernet Sauvignon, France Rioja Crianza, Spain Malbec, Argentina	€8.50 €8.70 €8.90	
Rosé Boschendal, South Africa 2015 Bubbles	€8.50	€33.00
Prosecco DOCG Valdo Henriot, Brut Bollinger "Special Cuvée" Brut	€19.50	€55.00 €100.00 €145.00

The Main Event

Braised Venison Shank	€23.00
With a Pearl Barley, Red Kuri Squash	
Risotto with Chestnuts and Plums	
Roasted Irish Free Range	€23.00
Chicken Breast	
With Mashed Potatoes, Broad Beans,	
Sundried Tomatoes, Goats Cheese Bon	
Bon's and Olives	

8oz Homemade Irish Beef Burger €19.00 In an O'Keeffe's Bap with Rosscarbery

Smoked Bacon, Sautéed Onions, Beef Tomato And Bandon Vale Cheddar with Chunky Chips And House Mayonnaise

And There's More!

Castletownbere Cod Fillet €23.00 With Parsnip Polenta Chips, Buttered Leeks and

a Smoked Bacon Cream

Hayfield Manor Fish & Chunky Chips €19.00

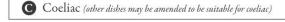
With Crushed Peas & Tartar Sauce

Seared Irish Salmon Fillet €21.00

With Pumpkin, Rainbow Chard, Sunflower Seeds and Quinoa Granola

Feta, Chickpea Fennel Parcel €20.00

With Roasted Pumpkin and Pomegranate Dressing **V**





Sweet Delights

Baileys Cheesecake €10.00

With Blackberry Compote, White Caramel and Vanilla Ice Cream

Apple & Blackcurrant Cobbler €10.00

With Blackcurrant Sorbet

Vanilla Brûlée €10.00

With Langue de Chat, Cassis Blueberries

Chocolate Mousse Cake

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With Hazelnut Brittle, Orange Syrup and Blackcurrant Sorbet

Orange and Almond Cake €10.00

ALL OUR BEEF IS 100% IRISH.

With Meringue and Raspberry Sorbet

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

Eat Your Vegetables!

Steamed New Potatoes With Herb Butter Hand Cut Chunky Chips Shoestring Fries with Truffle Mayo Steamed Vegetables with Glenillen Butter Mixed Leaf Salad Champ Mash

€3.50 each

Service charge of 10 % applies to Parties of 8 or more. Please advise us of Allergies & Dietary Requirements.

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	€8.8o
Baileys 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



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WINE ENTHUSIASTS Delight in an evening of superior wines and exceptional cuisine.