

Perrotts

GARDEN BISTRO

First Impressions

Celeriac & Mushroom Soup €8.50
With Parmesan Croute and Thyme Oil

Macroom Bocconcini €10.50
With Beetroot, Pickled Lentils and Crispy Fennel Salad

Citrus Cured Salmon €10.50
With Avocado Purée, Crème Fraiche, Cucumber and Sourdough Croutons

Pork & Rosscabery Black & White Pudding Fritters €10.00
With Piccalilli and Sage

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

“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	Glass	Bottle
Pinot Grigio, Italy	€8.50	€32.00
Sauvignon Blanc, NZ (Marlborough)	€9.80	€38.00
Petit Chablis, France	€10.50	€42.00

Red Wines	Glass	Bottle
Cabernet Sauvignon, France	€8.50	€32.00
Rioja Crianza, Spain	€8.70	€33.00
Malbec, Argentina	€8.90	€34.00

Rosé	Glass	Bottle
Boschendal, South Africa 2015	€8.50	€33.00

Bubbles	Glass	Bottle
Prosecco DOCG Valdo	€15.50	€55.00
Henriot, Brut	€19.50	€100.00
Bollinger “Special Cuvée” Brut	€22.00	€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 Chicken Breast €23.00
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 Rosscabery
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**

C Coeliac (other dishes may be amended to be suitable for coeliac)

V Vegetarian

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 **C** €10.00

With Hazelnut Brittle, Orange Syrup and Blackcurrant Sorbet

Orange and Almond Cake €10.00

With Meringue and Raspberry Sorbet

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 €8.80

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

ALL OUR BEEF IS 100% IRISH.

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



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