



GARDEN SUITE

BRUNCH

Available from 9am to 12pm

Classics

Castle Breakfast 11.90 / 15.90
K&G McAtamney sausages, dry-cured rashers, Kellys black & white pudding, grilled tomato, fried egg, hash brown, white toast or homemade brown bread.
(l Wheat, 2, 4, 13)

Huevos Rancheros 14.80
Haricot chili beans, diced potatoes, avocado, fried eggs, served with grilled pita bread
(l Wheat, 2, 4, 7, 13)

Eggs Benedict 15.40
English muffin, smoked streaky bacon, spinach, poached eggs, hollandaise sauce.
(l Wheat, 2, 4, 6, 11, 13)

Pastrami 13.50
Warm rolled butter croissant, cream of peas, sliced pastrami, poached egg, grana padano topped with rocket
(l Wheat, 2, 4, 12)

Scrambled Eggs 11.50
Soft scrambled eggs with cream cheese, crispy streaky bacon and cherry tomatoes on toasted sourdough, finished with leek oil
(l Wheat, 2, 4, 12, 13)

Omelette 13
Free range eggs, honey glazed ham, cheddar, red onion, tomato, white toast or homemade brown bread
(l Wheat, 2, 4, 11)

Add Bacon - 2.50 / Add Salmon - 3.50

Bakery

Barberstown Pancakes 12.90
Buttermilk pancakes, crispy bacon, mixed berries, (chocolate sauce or maple syrup)
(l Wheat, 2, 4, 5 Hazelnut)

Yogurt parfait 9
Forest berries compote, natural yogurt, fresh berries, gluten free maple & pecan granola
(l Wheat, 2, 4, 5 Pecan)

Pao de Deus 'Bread of God' 13.50
Warm brioche bun filled with silky vanilla custard and coconut, glazed with sweet milk icing
(l Wheat, 2, 4)

Hazelnut Bun 13.50
Warm rolled butter croissant, praline mouseline, caramelised banana, toasted hazelnuts topped with salted caramel sauce.
(l Wheat, 2, 4, 5 Hazelnut)

Drinks

Coffee

AMERICANO	4.50	LATTE	4.75
ESPRESSO	3.20	CAPUCCINO	4.75
DOUBLE ESPRESSO	4.50	MOCHA	4.75
FLAT WHITE	4.40	ICE LATTE	4.75

Tea

ENGLISH BREAKFAST	4.20
DECAFFEINATED	4.20
NUMI SELECTION	4.75
• EARL GREY	
• GINGER LEMON	
• GUNPOWDER GREEN	
• CHAMOMILE	
• WHITE ROSE	
• PEPPERMINT	

*Decaffeinated options are available

*Almond, Coconut, Oat & Soy Milk - 0.50

*Syrup options - Gingerbread, Chai, Cinnamon, Vanilla, Caramel, Hazelnut, Chocolate or Mint - 1.00

Soft Drinks **3.90**

• COKE	• 7 UP
• DIET COKE	• DIET 7 UP
• COKE ZERO	• CIDONA
• LUCOZADE	• CLUB ORANGE
	• CLUB LEMON

Hot drinks

• IRISH COFFEE	8.50
• BAILEY'S COFFEE	8.50
• HOT WHISKEY	7.10
• FRENCH COFFEE	9.20
• HOT PORT	7.20

ALLERGENS

1.GLUTEN. 2.EGGS. 3.FISH. 4.MILK. 5.NUTS. 6.SOYBEANS. 7.CELERY. 8.MUSTARD.
9.MOLLUSCS. 10.CRUSTACEAN. 11.LUPIN. 12.SESAME SEEDS. 13.SULPHUR. 14.PEANUTS





GARDEN SUITE

LUNCH

Available from 12pm to 5pm

Bites

PARMA HAM CROQUETTE **12.50**

Parmesan and cured Italian ham croquette, marinara sauce
1 Wheat, 2, 4, 7

GARLIC CHEESE BREAD **10**

Garlic Ciabatta Bread sprinkled with mozzarella cheese and baked until golden
1 Wheat, 4, 13

HALLOUMI **10.50**

Grilled halloumi, tomato, curried honey
4

CHARCUTERIE BOARD **14 / 21.50**

Country-style terrine, chicken liver pâté and prosciutto, served with olives, tomato tapenade and artisan bread
1 Wheat, 2, 4, 13

FISH BOARD **12 / 19.50**

Salmon rillette, fried calamari, prawn cocktail, garlic sauce, marie rose, served with brown bread
1 Wheat, 2, 3, 4, 9, 10, 13

FISH CROQUETTE **16**

Spicy fish croquette with herbs and lemon, crispy seasonal salad, served with saffron aioli
1 Wheat, 3, 4, 7, 13

CHICKEN WINGS **11/16.50**

BBQ or Barberstown Hot Sauce, Cashel Blue Sauce
2, 4, 13

CREAMY RICOTTA **14**

Whipped ricotta, Honey-glazed carrot and beetroot, spinach, crispy onion, toasted pine nuts, balsamic glaze
1 Wheat, 4, 13

Soup and Salads

BARBERSTOWN CHOWDER **12/15.50**

Rich, velvety fish chowder with scallions and a touch of lemon oil, served with homemade brown bread
1 Wheat, 2, 3, 4, 7, 8, 11

SOUP OF THE DAY **10**

Served with Homemade Brown Bread
Ask your server for allergens

CAESAR SALAD **12**

Baby gem, crispy bacon, garlic & herbs croutons, parmesan shavings served with homemade caesar dressing
1 Wheat, 2, 4, 13
(Add Chicken for 4.90)

BLUE CHEESE & PEAR **15**

Poached pear, blue cheese, crispy seasonal salad, golden beetroot, candied pecan, beetroot glaze
1 Wheat, 2, 4, 13

CRISPY DUCK **16**

confit and crispy duck, baby leaves, diced potatoes, cucumber, tomatoes, sweet chili dressing, hard boiled egg, french dressing
1 Wheat, 2, 4, 13

Entrée

PRAWNS COCKTAIL **17**

Chilled Atlantic prawns, crisp baby gem lettuce, celery and green apple, Marie Rose sauce, served with garlic bread
1 Wheat, 2, 2, 4, 10

GARLIC MUSHROOM **14**

Golden, crispy breaded garlic butter mushrooms finished with parmesan, served with garlic aioli
1 Wheat, 2, 4, 13

CRISPY AUBERGINE **15**

Golden crispy aubergine marinated in mild curry spices, mint yogurt, crispy seasonal salad
1 Wheat, 2, 4, 7, 8, 13

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GARDEN SUITE

Mains

PORK ALLA PARMIGIANA **25.50**

Crispy breaded pork fillet topped with tomato sugo, melted mozzarella and parmesan, served with crispy seasonal salad, fries

1 Wheat, 2, 3, 4, 9, 13

BARBERSTOWN CHICKEN **26.50**

MARYLAND

Golden-crumb chicken supreme, marinated and cooked until crisp, served with potato salad, creamy pineapple sauce and finished with crispy smoked bacon.

1 Wheat, 2, 4, 9, 13

BEEF GUINNESS PIE **25**

Slow-braised beef in a rich Guinness stout gravy with onions and herbs, topped with golden butter puff pastry, served with creamy mashed potatoes.

1 Wheat, 2, 4, 7, 13

STRIPLOIN STEAK **28**

6oz Angus Steak, with Bourbon sautéed onions and peppercorn sauce, served with side salad and fries.

4, 7, 13

ADD CHICKEN - 4.90 / ADD PRAWNS - 7

Burger Board

All Served with Spiced French Fries

BARBERSTOWN BURGER **25**

7oz Beef Patty, Crispy Smoked Bacon, Applewood Cheese, Castle Sauce in a Toasted Brioche Bun

1 Wheat, 2, 4, 8, 13

(Make it double for Extra 6)

DUCK BURGER **24.50**

Silverhill duck leg confit, shredded and glazed with Korean BBQ sauce, served with red slaw, toasted black sesame brioche, and onion rings

1 Wheat, 2, 4, 8, 13

FISH & CHIPS **24.50**

Haddock fillet, crispy batter, served with mushy peas, tartare sauce and French fries

1 Wheat, 2, 3, 4, 13

VEGGIE ROGAN JOSH **20**

Aromatic vegetable Rogan Josh, gently spiced and slow-cooked in a rich tomato and yoghurt sauce, served with basmati rice.

4, 7

3 CHEESE GNOCCHI **24**

Soft potato gnocchi coated in a three-cheese sauce of cream cheese, blue cheese and parmesan, with pickled beetroot, crispy spinach and candied pecan

1 Wheat, 4, 5 Pecan, 13

THAI DUCK NOODLES **24**

Thai-style duck with rice noodles in a curried coconut and peanut sauce, finished with toasted peanuts

1 Wheat, 2, 3, 4, 5, 13, 14

CHICKEN BURGER **24.50**

Golden-crumb chicken breast, crispy smoked bacon, caponata, crisp lettuce and garlic mayo in a toasted black sesame brioche bun

1 Wheat, 2, 4, 8, 12, 13

BEYOND CLASSIC **24**

Plant-based Beyond Meat patty with fresh tomato, house pickles, and vegan house sauce in a toasted bun

1 Wheat, 8, 13

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GARDEN SUITE

Sandwiches

CHICKEN **18**

Warm panini filled with grilled chicken, creamy ricotta, Parma ham and basil pesto
1 Wheat, 4, 9, 13

STEAK SANDWICH **29.50**

6oz Sirloin Steak, Sourdough Bread, Sauteed Onions, Rocket Leaves, Sun-dried Tomatoes, Parmesan and Pepper Sauce served with Fries
1 Wheat, 4, 7, 13

CRAB BLT **17.50**

Toasted sourdough, crispy bacon, lettuce, tomato, crab salad, avocado and garlic mayo
1 Wheat, 4, 9, 13

CAPONATA **16**

Warm ciabatta filled with roasted peppers and aubergine, tomato tapenade, sautéed onion, mozzarella and rocket
1 Wheat, 2, 4, 13

CROQUE MONSIEUR **14**

Grilled Ham & Cheese, in Sourdough Slice, with Béchamel Sauce, served with Side Salad
1 Wheat, 2, 4, 8, 13
(Add egg for Extra 4)

Pizzas

MARGHERITA **16.50**

Tomato Sauce, Fior di Latte Mozzarella, Cherry Tomatoes
1 Wheat, 4, 7

HAWAIIAN **17**

Tomato Sauce, Fior di Latte Mozzarella, Crispy Bacon, Pineapple, Red Onions
1 Wheat, 4, 7, 13

PEPPERONI **17**

Tomato Sauce, Fior di Latte Mozzarella, Pepperoni, Rocket Leafs
1 Wheat, 4, 6, 7

CASTLE PIZZA **18**

Tomato Sauce, Fior di Latte Mozzarella, Burrata, Serrano Ham
1 Wheat, 4, 7

GOAT'S CHEESE **17**

Tomato Sauce, Fior di Latte Mozzarella, Goat's Cheese, Caramelised Onion, Candied Walnuts
1 Wheat, 4, 5 Walnut, 7, 13

Desserts

IRISH FARMHOUSE CHEESEBOARD **16**

Smoked Ballylisk, St Tola Goat's Cheese, Hegarty's Cheddar, Cashel Blue Cheese, Chutney and Crackers
1 Wheat, 4, 8, 13

TIRAMISU **9.50**

Savoiardi biscuits soaked in coffee and Baileys Irish Cream, layered with light mascarpone cream and finished with a silky Belgian chocolate ganache
1 Wheat, 2, 4, 13

CHEESECAKE **10**

Classic baked cheesecake, rich and creamy, served with raspberry compote
2, 4

BREAD & BUTTER PUDDING **9.50**

Buttery pastries and breads baked in warm vanilla custard, gently spiced, served warm with vanilla ice cream
1 Wheat, 2, 4, 13

ICE-CREAM **9.50**

Selection of Vanilla, Chocolate & Strawberry Ice Cream, Berries, Chocolate Sauce
2, 4, 13

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'BARBERSTOWN CASTLE IS APPROVED BY GOOD FOOD IRELAND® FOR ITS COMMITMENT TO PRIORITISING IRISH INGREDIENTS AND SUSTAINABLY SUPPORTING IRELAND'S FARMERS, FOOD PRODUCERS AND FISHERMEN'

