



GARDEN SUITE

DINNER

Available from 5pm to 9pm

Bites

PARMA HAM CROQUETTE 12.50

3 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, 2, 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 rilette, fried calamari, prawn cocktail,
garlic sauce, marie rose, served with brown
bread
1 Wheat, 2, 3, 4, 9, 10, 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, 3, 4, 7, 13

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, 5 Pecan, 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

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

PRAWNS PIL PIL 18

Sautéed prawns in garlic, chilli and smoked
paprika oil, finished with parsley, served with
sourdough
1 Wheat, 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

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

Mains

PORK BELLY

26

12-hour slow-cooked pork belly with Clonakilty black pudding, apple purée, champ potato and mustard sauce

1 Wheat, 4, 7, 8, 13

DUCK

26.50

Roasted duck breast with confit leg, creamy potato purée, smokey lentil ragout and a rich red wine jus

4, 7, 8, 13

LAMB SHANK

27.50

Slow-braised lamb shank, creamy mashed potatoes, grilled seasonal vegetables, rosemary and red wine jus

4, 6, 7, 13

CATCH OF THE DAY

26

Pan-fried fish of the day, pickled fennel, silky potato purée, orange and tarragon white sauce

3, 4, 7, 13

CHICKEN

26.50

Free-range chicken supreme, creamy chorizo & peas orzo pasta, seasonal garden vegetables served with roast pepper and tomato velouté

1 Wheat, 4, 7, 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, 6 Pecan, 13

ADD CHICKEN - 4.90 / ADD PRAWNS - 7

Steaks

Your choice of sauce (Bourbon Peppercorn, Red Wine jus, or Garlic Butter)

BEEF FILLET

48

Doyle's Butchers 7oz centre-cut beef fillet, served with potato purée, sautéed vegetables

4, 7, 13

(Add prawns Extra 7)

STRIPLOIN STEAK

28

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

4, 7, 13

DELMONICO

45

McLoughlin Butchers 10oz Dry-aged top loin steak, with Bourbon sautéed onions and peppercorn sauce, served with side salad and fries

4, 7, 13

Sides

Chunky Fries

6 Each / 2 for 10

Salad Bowl

Buttery Mash

Bourbon Sautéed Onion

Sweet Potato Fries

Seasonal Vegetable Bowl

Beer Battered Onion Rings

Sautéed Wild Mushroom

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GARDEN SUITE

Burger Board

All Served with Spiced French Fries

BARBERSTOWN BURGER 26

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)

CHICKEN BURGER 24.50

Golden-crumbed 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

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

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

Pizzas

PEPPERONI 17

Tomato Sauce, Fior di Latte Mozzarella, Pepperoni, Rocket Leaves

1 Wheat, 4, 7

MARGHERITA 16.50

Tomato Sauce, Fior di Latte Mozzarella, Cherry Tomatoes

1 Wheat, 4, 7

CASTLE PIZZA 18

Tomato Sauce, Fior di Latte Mozzarella, Burrata, Serrano Ham

1 Wheat, 4, 7

GOATS 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, Hegartys Cheddar, Cashel Blue Cheese, Chutney and Crackers

1 Wheat, 4, 8, 13

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, 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, 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'

