



# 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 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, 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

#### 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 Sauteed Onion

Sweet Potato Fries

Seasonal Vegetable Bowl

Beer Battered Onion Rings

Sauteed 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)

#### 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

#### 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

#### 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

#### CASTLE PIZZA **18**

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

#### MARGHERITA **16.50**

Tomato Sauce, Fior di Latte Mozzarella, Cherry Tomatoes  
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 Ballylistik, 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

#### 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

#### 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'

