

GARDENBAR



EVENING MENU

SNACKS

	€
Smoked Almonds mixed nuts <i>N</i>	5
Carlingford Oyster shallot & natural umber cider vinegar <i>S/SUL</i>	3 (each)
Green & Black Olives harissa, garlic	5

SIDES

	€
Skinny Chips	5
Onion Rings <i>G</i>	5
Chunky Potato Wedges	5
Carrot, Turnip Raz El Hanout Butter <i>D</i>	5
Baby Gem, Caesar Dressing Croutons <i>E/G/D</i>	5



STARTERS

	€
Soup of the Day (V) with homemade seeded brown bread <i>G/D</i>	7
Seared Scallops, Jane Russell Black Pudding cauliflower puree, caper & raisin <i>MOL/D</i>	17
Feighcullen Free Range Chicken ham, foie gras & parsley terrine, red onion jam, sourdough baguette <i>D/G/SUL</i>	15
Irish Fresh Crab Salad Ballyhack smoked salmon, wakame seaweed, avocado, tonic gel <i>CR/F/D/G/SE/SUL</i>	17
Spiced Pickled Pear Golden beetroot candied seeds watercress and red chicory salad, honey lime dressing <i>G/SUL</i>	13.5



MAINS

	€
Irish Angus Beef Burger smokey bacon, cheddar, truffle mayonnaise, brioche bun, relish, rainbow slaw, chips <i>G/D/E/SUL/MST/F</i>	20
10oz Irish Rib Eye Steak onion rings, tender stem broccoli, creamy peppercorn sauce, chunky fries <i>D/G/SUL</i>	35
Potato Gnocchi Crown Prince Pumpkin kale, wild mushrooms, parmesan <i>G/E/D</i>	18
Fish & Chips, Beer Battered White Pollock lemon puree, pea, tartar sauce <i>G/F/E/D</i>	20
Slow Cooked Pork Belly Jane Russell pudding, carrot, lentil, pickled mustard & cider dressing <i>SUL/MST</i>	26.5
Torched Halibut Fillet seafood & pea risotto, parsley coulis <i>G/F/CR/MOL/D/SUL</i>	35

SHARING PLATTER

	€
Castle Board, Spicy Chicken Wings boudin noir crispy roll, tempura prawn <i>E/G/CR</i>	18
Serrano Cured Ham, Castlefarm Organic Cheese guindillas, pickles, bread <i>D/SUL/G</i>	18
Home Baked Sun Dried Tomato Focaccia olive tapenade, hummus newgrange rapeseed oil <i>G/SE</i>	13

DESSERTS

	€
Sicilian Lemon Delice orange limoncello gel, meringue <i>G/E/SUL</i>	8
Burnt Basque Cheesecake (GF) pineapple, passion fruit compote <i>D/E</i>	8
Irish Farmhouse Cheese Board raisin chutney, crackers <i>G/D/MST/SUL</i>	15
“Five Farms” Tiramisu boudoir biscuit, coffee, mascarpone <i>G/E/D</i>	8
Flourless Chocolate Fondant (GF) salted caramel, candied nuts, vanilla ice cream <i>E/DN</i>	8

List of Suppliers

Beef, Pork - Richard Doyle Butcher, Rathcoole, Co. Dublin
 Venison - Wild Irish Game, Clane, Co. Kildare
 Poultry - Feighcullen Farm, Rathangan, Co. Kildare
 Cheese - Jenny Young Castle Farm, Athy, Co. Kildare
 Smoked Salmon - Ballyhack Smokehouse, Arthurstown, Co. Wexford
 Fish, Seafood - Nicholas Lynch, Ashbourne, Co. Meath
 Vegetables, Fruit - Fruit 4 U, Naas, Co. Kildare

Allergens

Dairy (D), Nuts (N), Sesame (SE), Gluten (G), Eggs (E), Soya (S), Sulphur (SUL),
 Mustard (MST), Molluscs (MOL), Crustacean (CR), Lupin (L), Fish (F), Celery (C)

All our beef is 100% of Irish origin



GARDENBAR
EVENING MENU



BARBERSTOWN CASTLE
HOTEL