

GARDENBAR



MENU

SNACKS

	€
Smoked Almonds (V) mixed nuts <i>N/D/G</i>	5
Mixed Olives (V) harissa, garlic	5
Carlingford Oysters shallot, natural umber organic cider vinegar <i>MOL/SUL</i>	3 (each)

SIDES

	€
Skinny Chips	5
Chunky Potato Wedges, Smoked Paprika Salt	5
Baby Gem, Caesar Dressing, Croutons <i>MST/SUL/D/G</i>	5
Beer Battered Onion Rings <i>G</i>	5

SHARING PLATTER

	€
Castle Board, Spicy Chicken Wings boudin noir crisp roll, tempura prawns <i>G/D/SUL/SE/CR</i>	18
Serrano Cured Ham Castlefarm organic cheese, guindillas pickles, bread <i>G/D/MST/SUL</i>	18
Homebaked Sundried Tomato Focaccia (VG) olive tapenade, hummus, newgrange rapeseed oil <i>G/SE</i>	13

STARTERS

	€
Soup Of The Day (V) with homemade seeded brown bread <i>G/D</i>	7
Creamy Smoked Haddock & Seafood Chowder dill, seeded brown bread <i>G/D/F/SH/C/CR/MOL</i>	12.5
Crispy Prawns Tempura miso mayonnaise, ginger, daikon radish kimchi <i>CR/D/G/S/SE</i>	16
Grilled Venison Sausage piperade fried, egg, black garlic <i>G/E/MST</i>	15
Superfood Watercress & Red Chicory Salad (V) quinoa, pomegranate, beetroot, goat cheese, candied seeds <i>D/SUL</i>	15
Cooleney Farm Brie (V) honey baked, rosemary, cranberries, nuts, crispy leaves <i>D/N/G/SUL/MST</i>	13

*All our beef is 100% irish origin.
Please ask for alternative options should you have any special dietary requirements or allergies.*

*Eggs(E), Dairy (D), Nuts (N), Soya (S), Fish (F), Sulphite (SUL), Mustard (MST),
Molluscs(MOL), Celery (C), Crustacean (CR), Sesame (SE), Lupin (L), Gluten (G),
Vegetarian(V), Vegan(VG), Gluten Free(GF)*

MAIN COURSE

	€
Fish & Chips, Beer Battered White Pollock lemon puree, pea, tartar sauce, chips <i>G/F/E/D/SUL</i>	20
Irish Angus Beef Burger smokey bacon, cheddar, truffle mayonnaise, brioche bun, relish, rainbow slaw, chips <i>G/D/E/SUL/MST/F</i>	20
Feighcullen Free Range Duck Leg Confit puy lentil, carrot, pickled mustard & cider dressing <i>MST/SUL</i>	18
Spiced Chickpea, Sweet Potato & Cauliflower (VG) coconut curry, coriander, basmati rice poppadom <i>G</i>	17
Roaring Bay Water Mussels “mariniere” white wine parsley garlic, chips <i>MOL/G/D/SUL</i>	17
Rotisserie Chicken Sandwich sourdough bread, avocado, truffle mayonnaise, rainbow coleslaw, crispy leaves <i>G/E/MST/F</i>	15

DESSERTS

	€
Garden Apple, Rhubarb, Blackberries, Oat Crumble (GF) vanilla ice cream <i>E/D/N</i>	8
Burnt Basque Vanilla Cheesecake (GF) pineapple and passion fruit compote <i>E/D</i>	8
“Five Farms” Tiramisu boudoir biscuit, coffee, mascarpone <i>G/D/E</i>	8
Sicilian Lemon Curd Délice orange limoncello gel, meringue <i>E/G</i>	8

Vegan dessert available:

**Apple, Rhubarb, Blackberry Crumble
Lemon Délice**



BARBERSTOWN CASTLE
HOTEL



