



BARBERSTOWN CASTLE

HOTEL

## **Barton Room Restaurant**

### *Amuse-Bouche*

#### **Starter**

*Duck Egg, Smoked Duck, Gizzard, Artichoke, Ponzu Dashi, Crispy Onion*

*G/E/S/SE*

*Torched Mackerel, Heirloom Tomato, Basil, Balsamic Vinegar, Fennel*

*F/G/Sul*

*Agnolotti Pasta, Macroom Buffalo Ricotta, Garden Chard, Hazelnut*

*D/G/E/N/S'UL*

#### **Main Course**

*Roast Irish Lamb Rump, Black Garlic, Caponata, Basil, Roasting Jus*

*D/S'UL/E*

*John Dory, Scallop, Garden Herb Gnocchi, Courgette, Rock Fish Bouillabaisse*

*c/F/SH/CRU/MOL/D/E/G*

*Saddle Of Rabbit, Cured Ham, Pea, Girolles, Purple Carrot Purée*

*D/S'UL/C/F*

*Chargrilled Irish Beef Fillet, Ox Boucheé, Celeriac Purée, Truffle Jus*

*S'UL/D/C*

*Andarl Farm Pork Loin, Chorizo, Cavalo Nero, Truffle & Crackling*

#### **Dessert**

*Irish Honey & Mascarpone, Yuzu & Passion fruits, Pistachio*

*Strawberry Mille Feuille, White Chocolate Ganache, Vanilla & Saffron*

*Elderflower Champagne Jelly, Buttermilk Pannacotta, Peach Compote, Vanilla Espuma,*

*Honeycomb*

*Irish Farmhouse Cheeses, Raisin Chutney, Crackers*

**€6.50 supplement charge**

*D/C/S'UL/G/MST*

*Tea, Coffee & Petits Fours*

*€75pp*

*Menu by Chef Bertrand Malabat*

#### *Allergens*

*D Dairy. N Nuts. SE Sesame. G Gluten. E Eggs. S Soya. S'UL Sulphur. MST Mustard.  
MOL Molluscs. CRU Crustacea. L Lupin. F Fish. C Celery*