



BARBERSTOWN CASTLE
HOTEL

Barton Room Restaurant

Amuse-Bouche

Starter

Seared Scallop, Pork Belly, Smokey Bacon, Lovage, Organic Beetroot
CRU/MOLL/D

Feighcullen Free Range Duck Terrine, Cherries, Brioche
D/G/SUL/E

Heirloom Tomato, Burrata, Black Garlic, Basil, Sourdough
D/SUL/G/C/MUST

Main Course

Chargrilled Irish Beef Fillet, Braised Oxtail Ravioli, White Asparagus, Summer Truffle Jus
D/G/SUL/C/E

Roast Saddle of Rabbit, Cured Ham, Carrot, Broad Beans, Girolle
D/SUL/C/MUST

John Dory, Stonebass, Olive Oil Potato, Saffron Aioli, Aubergine, Bouillabaisse
F/CRUS/MOL/E/C/D

Dessert

Elderflower and Champagne Jelly, Sallins Strawberries, Vanilla Buttermilk
D/SUL

70% Dark Chocolate, Apricot Rosemary, Almond Biscuit, Crunchy Caramel
D/E/N

Irish Farmhouse Cheeses, Raisin Chutney, Crackers
D/E/G/SUL/MUST

Tea, Coffee & Petit Fours

€70pp

Allergens

D Dairy. N Nuts. SE Sesame. G Gluten. E Eggs. S Soya. SUL Sulphur. MUST Mustard.
MOL Molluscs. CR Crustacea. L Lupin. F Fish. C Celery.

Our Beef is 100% Irish sourced

Chef Bertrand Malabat



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