



*Welcome to Barton Rooms Restaurant*

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***Starter***

*Beetroot Tartare, Macroom Buffalo Ricotta, Egg Yolk, Walnut, Pickled Mustard*  
*Organic Salmon Pastrami, Crab Salad, Citrus, Avocado, Wakame Seaweed, Coriander, Ponzu*  
*Scallop, Boudin Noir Croquette, Jerusalem Artichoke, Crackling, Organic Vinegar*

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***Main Course***

*Roast Rump of Lamb, Garlic Sweet Breads, Burnt Aubergine, Young Vegetables, Sheep Yogurt Labneh*  
*Feighcullen Free Range Chicken, Truffle Mouse, White Asparagus, Morteau Sausage, Chanterelle*  
*Wild Sea Bass, Octopus, Squid Ink Risotto, Olive Oil Fennel, Bouillabaisse*

***Dessert***

*70% Dark Chocolate Fudge Tart, Tonka Bean Whipped Ganache,*  
*Pink Champagne Rhubarb, Strawberry Hibiscus Jelly, Buttermilk Vanilla Espuma*  
*Irish Artisan Cheese Board, Pickled Raisin, Crackers*

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*Tea, Coffee, Chocolate & Petit Fours*

**€65**

*Please ask for alternative options should you have any special dietary requirements or allergies.*  
*All of the major allergens are present in our kitchen in one form or another. We will try our best to avoid any accidental cross contact, but we cannot offer a guarantee that this will not occur.*