



BARBERSTOWN CASTLE

HOTEL

Welcome To The Barton Rooms

Starter

Seared Scallops, Boudin Noir, Butternut Squash, Crispy Caper, Lemon Veloute
F/SH/CRUS/D
Agnolotti Pasta, Macroom Buffalo Ricotta, Confit Rabbit, Wild Garlic, Beurre Blanc
D/G/E/F/Sul
Yellow Fin Tuna Tartare, Blood Orange, Avocado, Confit Egg Yolk
G/D/N/Sul

Main Course

Pan Seared John Dory, Morille, Garden Peas, White Asparagus, Butter Sauce
F/SH/G/CRUS/S/D/SUL
Feighcullen Free Range Duck, Golden Beetroot, Pied De Mouton, Duck Jus
G/D/SUL/MST/C
Andarl Farm Pork, Morteau Sausage, Brawn Croquette, Kalette, Pickled Mustard
D/SUL/MST/G/E
Chargrilled Irish Beef Fillet, Foie Gras, Jerusalem Artichoke, Green Cabbage, Truffle Jus
7.50 supplement
SUL/MST/C/D

Dessert

70% Dark Chocolate Royal, Gold Leaf, Vanilla Anglaise
D/N/Sul
Velvet Cloud Yogurt & Lemon Curd Mousse, Lemon gel
D/G/E
Champagne & Rhubarb Buttermilk Pannacotta, Pistachio Biscotti
D/G/N/Sul
Irish Farmhouse Cheeses, Raisin Chutney, Crackers
€6.50 supplement charge
D/C/SUL/G/MST

Tea, Coffee & Petits Fours

X2 course 60

X3 course 75

Allergens

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

Chef Bertrand Malabat