

Barberstown Castle Tasting Menu

Dooncastle Oyster Tempura, Gochujan
E/D/SH/SUL

Agnolotti Pasta, Rabbit, Macroom Buffalo Ricotta, Beurre Blanc
D/E/G/NUTS

Atlantic Scallops, Asparagus & Peas Risotto
SH/D/SUL

Andarl Farm Pork, Morteau Sausage, Brawn Croquette, Kalette, Pickled Mustard
D/SUL/MST/G/E

Champagne Rhubarb, Buttermilk Espuma, Spiced Crumb
D/G/SUL

70% Dark Chocolate Royal, Gold Leaf, Vanilla Anglaise
D/N/SUL

Tea, Coffee & Petits Fours

*Tasting menu – *Served only to complete table**

€95pp

Menu by Chef Bertrand Malabat

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.