



GARDEN SUITE

All Day Easter Menu

Available from 12pm to 9pm

Starters

SOUP OF THE DAY

Served with Homemade Brown Bread
Ask your server for allergens

10

PRAWNS PIL PIL

Sautéed prawns in garlic, chilli and smoked paprika oil, finished with parsley, served with sourdough
1 Wheat, 4, 10

18

FISH CROQUETTE

Spicy fish croquette with herbs and lemon, crispy seasonal salad, served with saffron aioli
1 Wheat, 3, 4, 7, 13

16

CHICKEN WINGS

BBQ or Barberstown Hot Sauce, Cashel Blue Sauce
2, 4, 13

11/16.50

BARBERSTOWN CHOWDER 12/15.50

Rich, velvety fish chowder with scallions and a touch of lemon oil, served with homemade brown bread

1 Wheat, 2, 3, 4, 7, 8, 11

CAESAR SALAD 12

Baby gem, crispy bacon, garlic & herbs croutons, parmesan shavings served with homemade caesar dressing

1 Wheat, 2, 4, 13
(Add Chicken for 4.90)

BLUE CHEESE & PEAR 15

Poached pear, blue cheese, crispy seasonal salad, pickled beetroot candied pecan, beetroot glaze
1 Wheat, 2, 4, 13

GARLIC MUSHROOM 14

Golden, crispy breaded garlic butter mushrooms finished with parmesan, served with garlic aioli
1 Wheat, 2, 4, 13

Mains

STRIPLOIN STEAK

(Served sizzling hot for an exceptional flavour experience)
6oz Angus Steak, with Bourbon sautéed onions and peppercorn sauce, served with side salad.
4, 7, 13

28

FISH & CHIPS 24.50

Haddock fillet, crispy batter, served with mushy peas, tartare sauce and French fries
1 Wheat, 2, 3, 4, 13

CATCH OF THE DAY

Pan-fried fish of the day, pickled fennel, silky potato purée, orange and tarragon white sauce
3, 4, 7, 13

26

VEGGIE ROGAN JOSH 20

Aromatic vegetable Rogan Josh, gently spiced and slow-cooked in a rich tomato and yoghurt sauce, served with basmati rice.
4, 7

BEEF GUINNESS PIE

Slow-braised beef in a rich Guinness stout gravy with onions and herbs, topped with golden butter puff pastry, served with creamy mashed potatoes.
1 Wheat, 2, 4, 7, 13

25

BARBERSTOWN CHICKEN MARYLAND 26.50

Golden crumbed Feighcullen chicken breast with smoked streaky bacon, crispy battered pineapple and banana, served with golden fries and fresh rainbow coleslaw.
1 Wheat, 2, 4, 13

ALLERGENS

1.GLUTEN. 2.EGGS. 3.FISH. 4.MILK. 5.NUTS. 6.SOYBEANS. 7.CELERY. 8.MUSTARD.
9.MOLLUSCS. 10.CRUSTACEAN. 11.LUPIN. 12.SESAME SEEDS. 13.SULPHUR. 14.PEANUTS



GARDEN SUITE

Burgers

BARBERSTOWN BURGER 25
7oz Beef Patty, Crispy Smoked Bacon, Applewood Cheese, Castle Sauce in a Toasted Brioche Bun
1 Wheat, 2, 4, 8, 13

CHICKEN BURGER 24.50
Golden-crumbed chicken breast, crispy smoked bacon, crisp lettuce and garlic mayo in a toasted brioche bun
1 Wheat, 2, 4, 8, 12, 13

** Vegan or Veggie Burgers Available, please ask your server*

Pizzas

MARGHERITA 16.50
Tomato Sauce, Fior di Latte Mozzarella, Cherry Tomatoes
1 Wheat, 4, 7

CASTLE PIZZA 18
Tomato Sauce, Fior di Latte Mozzarella, Burrata, Serrano Ham
1 Wheat, 4, 7

PEPPERONI 17
Tomato Sauce, Fior di Latte Mozzarella, Pepperoni, Rocket Leafs
1 Wheat, 4, 6, 7

GOAT'S CHEESE 17
Tomato Sauce, Fior di Latte Mozzarella, Goat's Cheese, Caramelised Onion, Candied Walnuts
1 Wheat, 4, 5 Walnut, 7, 13

Desserts

IRISH FARMHOUSE CHEESEBOARD 15
Smoked Ballylisk, St Tola Goat's Cheese, Hegartys Cheddar, Cashel Blue Cheese, Chutney and Crackers
1 Wheat, 4, 8, 13

BREAD & BUTTER PUDDING 9.50
Buttery pastries and breads baked in warm vanilla custard, gently spiced, served warm with vanilla ice cream
1 Wheat, 2, 4, 13

TIRAMISU 9.50
Savoiardi biscuits soaked in coffee and Baileys Irish Cream, layered with light mascarpone cream and finished with a silky Belgian chocolate ganache
1 Wheat, 2, 4, 6, 13

APPLE CRUMBLE 9
Warm apple and cinnamon crumble tartlet, served with vanilla ice cream and caramel sauce.
1 Wheat, 2, 4, 13

ICE-CREAM 9.50
Selection of Vanilla, Chocolate & Strawberry Ice Cream, Berries, Chocolate Sauce
2, 4, 13

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'BARBERSTOWN CASTLE IS APPROVED BY GOOD FOOD IRELAND® FOR ITS COMMITMENT TO PRIORITISING IRISH INGREDIENTS AND SUSTAINABLY SUPPORTING IRELAND'S FARMERS, FOOD PRODUCERS AND FISHERMEN'



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