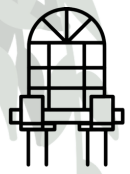


GARDEN BAR

Dinner

MENU



GARDEN BAR
BARBERSTOWN CASTLE
1288

Available from 5pm to 9pm

Bites

- Pita Bread** 8
Served with Homemade Hummus,
and Avocado Salsa
(1 Wheat, 12)
- Brisket Croquette** 10
Smoked Brisket Croquettes, Pickled
Shallots, Herbs Aioli
(1 Wheat, 2, 4, 7, 13)
- Halloumi Fries** 8
Battered Halloumi Sticks, served with
Curried Honey dip.
(1, 2, 4)
- Nachos** 13
Crunchy nachos layered with spicy bean
salsa, warm cheese sauce, and zesty
avocado salsa, perfect for sharing
(4, 13)

Starters

- Seafood Chowder** 9 / 14
A Hearty Seafood Medley, in a Creamy
Broth, Served with Homemade Brown
Bread
(1 Wheat, 3, 4, 7, 8, 11)
- Chicken Wings** 10/15
BBQ or Barberstown Hot Sauce,
Cashel Blue Sauce
(1 Wheat, 2, 4, 8, 11, 13)
- Asian Style Pork Ribs** 15
Sticky Asian Style Pork Ribs,
(1 Wheat, 4, 6, 8, 13)
- Prawns** 16
Dublin bay Prawns in White Wine
and Garlic Butter Sauce, Sourdough
Bread
(1 Wheat, 3, 4, 10, 13)

Burger Board

All Served with Spiced French Fries

- Barberstown Smash** 22 (Make it double for Extra 6)
7oz Beef Smash Patty, Crispy Smoked Bacon, Applewood
Cheese, Castle Sauce in a Toasted Brioche Bun.
(1 Wheat, 4, 8, 13)
- The Buffalo** 23
Macroon buffalo patty with smoked burrata, rocket, crispy
onions, and Castle sauce in a toasted brioche bun
(1 Wheat, 4, 11, 13)
- Wagyu Stack** 29
8oz Wagyu beef burger with Applewood smoked cheddar,
crispy bacon, fried egg, lettuce, tomato, and Castle sauce,
served in a toasted Brioche bun
(1 Wheat, 4, 11, 13)
- Beyond Classic** 21
Plant-based Beyond Meat patty with fresh tomato, house
pickles, and vegan house sauce in a toasted bun.
(1 Wheat, 8, 13)

Soup & Salads

- Soup of the Day** 7 / 10
Served with Homemade Brown
Bread.
(Ask your server for allergens)
- Caesar Salad** 11 / 15
Baby Gem, Smoked Chicken, Crispy Bacon, Garlic &
Herbs Croutons, Parmesan Shavings served with
Homemade Caesar Dressing
(1 Wheat, 2, 4, 13)
- Burrata & Tomato Salad** 12 / 16
Cows Milk Burrata, Heirloom Tomatoes,
Pressed Peach, Balsamic Glaze and Pine Nuts.
(4, 13)
- Calamari Salad** 13 / 17
Mixed Leaves, Crispy Calamari, Roasted Red
Pepper, Pickled Red Onion, Scallions topped
with Lime & Coriander Dressing.
(1 Wheat, 9, 13)

Allergens

1.Gluten. 2.Eggs. 3.Fish. 4.Milk. 5.Nuts. 6.Soyabeans. 7.Celery. 8.Mustard. 9.Molluscs. 10.Crustaceans.
11.Lupin. 12.Sesame Seeds. 13.Sulphur. 14.Peanuts

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Mains

Fish 25

Catch of the Day, Creamy Potato,
Confit Fennel, Caper Beurre Blanc
(3, 4, 9, 10, 13)

Chicken 24

Pan Fried Chicken Supreme, Potato Puree,
Chorizo & Scallion Stuffing, Steamed
Vegetables served with Red Wine Jus.
(4, 8, 13)

Seafood Paella 23.50

Saffron-infused rice with Prawns, Mussels,
Calamari, White fish, and Chorizo, Served with
Parsley and Garlic bread.
(1 Wheat, 3, 7, 9, 10, 13)

Thai Curry 20

Yellow Thai Curry, Basmati Rice, Mixed Peppers,
Courgette, Coriander, Homemade Naan
(1 Wheat, 6, 7)

Fish & Chips 23

Catch of the day in a crispy batter, served
with crushed peas and tartare sauce.
(1 Wheat, 3, 4, 8, 13)

Linguine 20

Fresh linguine tossed in basil pesto, with warm
cherry tomatoes and creamy goat's cheese
(1 Wheat, 2, 4, 13)

Add Chicken - 4.50 / Add Prawns - 6.50

Steaks

Delmonico Steak 42

Dry-aged top loin steak, with
Bourbon sautéed onions and
peppercorn sauce, served with side
salad and fries.
(4, 7, 13)

Striploin Steak 26

6oz Angus Steak, with sautéed onions and
peppercorn sauce, served with side salad and
fries.
(4, 7, 13)

Castle Sides

French Fries

Buttery Mash

Sweet Potato Fries

Beer Battered Onion Rings

6 Each / 2 for 10

Salad Bowl

Bourbon Sauteed Onion

Seasonal Vegetable Bowl

Sauteed Wild Mushroom



'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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Pizzas Menu

Margherita 15
Tomato Sauce, Fior di Latte
Mozzarella, Cherry Tomatoes
(1 Wheat, 4, 7, 13)

Prosciutto 16.50
Tomato Sauce, Fior di Latte Mozzarella, Cured
Parma Ham, Sauteed Mushroom, Red Onions
(1 Wheat, 4, 7, 13)

Pepperoni 16.50
Tomato Sauce, Fior di Latte
Mozzarella, Pepperoni, Rocket Leafs
(1 Wheat, 4, 7, 13)

Castle Pizza 18
Tomato Sauce, Fior di Latte
Mozzarella, Burrata, Serrano Ham
(1 Wheat, 4, 7, 13)

Goats Cheese 16
Tomato Sauce, Fior di Latte
Mozzarella, Goats Cheese,
Caramelised Onion, Candied Walnuts
(1 Wheat, 4, 5, 7, 13)

Desserts

Tropical Pannacotta 9.50
Cuiinneog Buttermilk Pannacotta topped
with Tropical Fruits Compote served with
Almond, Orange & Lime Biscotti
(1 Wheat, 2, 4, 13)

White Chocolate & Raspberry 10
Silky white chocolate and bourbon vanilla
mousse with a raspberry core, enrobed in
ruby chocolate rocher
(1 Wheat, 2, 4, 5, 13)

Brownie 10
Flourless Chocolate Brownie
Vanilla Ice Cream, Caramel
Sauce

Ice-Cream 9.5
Selection of Vanilla, Chocolate &
Straberry Ice Cream, Berries,
Chocolate Sauce

Irish Farmhouse Cheeseboard 15
Smoked Ballylisk, St Tola Goat's Cheese,
Hegartys Cheddar, Cashel Blue Cheese,
Chutney and Crackers

Drinks

Coffee:
Americano 4.50
Espresso 3.20
Double Espresso 4.50
Flat White 4.40
Latte 4.75
Cappuccino 4.75
Mocha 4.75
Ice Latte 4.75

Tea:
English Breakfast 4.20
Decaffeinated 4.20
Numi Selection 4.75
Earl Grey, Ginger Lemon,
Peppermint, Gunpowder Green,
Chamomile or White Rose.

Soft Drinks 3.80
Coke, Diet Coke, Coke Zero, 7 Up,
Diet 7 Up, Club Orange, Club
Lemon, Cidona, Lucozade
Hot Drinks:
Irish Coffee - 8.20, Bailey's Coffee -
8.20, Hot Whiskey - 7.10, French
Coffee - 9.20, Hot Port - 7.20
Still Water 2.75
Sparkling Water 3.90

*Decaffeinated options are available

*Almond, Coconut, Oat & Soy Milk - 0.50

*Syrup options - Gingerbread, Chai, Cinnamon, Vanilla, Caramel, Hazelnut, Chocolate or Mint - 1.00

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