

GARDEN BAR

Dinner

MENU



GARDEN BAR
BARBERSTOWN CASTLE
1288

Available from 5pm to 9pm

Bites

- Antipasti for Two** 13
Selection of Cured Meats, Hegarty's Cheddar, Green Olives, House Chutney, Sauerkraut & Toasted Sourdough
(1 Wheat, 4, 8, 13)
- Bread Stick** 9
Italian Bread Stick Served with Aubergine baba ganoush, Creamy Feta, Hummus
(1Wheat, 4, 12, 13)
- Falafel** 10
Moroccan Falafel, Hummus, Pickled Red Cabbage, Tahini Sauce
(12, 13)
- Corn Ribs** 9.50
Grilled corn ribs in smoked paprika butter, served with chipotle-lime mayo
(2, 4)

Starters

- Barberstown ChowderPot** 12/ 15.50
Rich, velvety fish chowder with scallions and a touch of lemon oil, topped with a golden butter puff pastry.
(1 Wheat, 2, 3, 4, 7, 8, 11)
- Chicken Wings**
BBQ or Barberstown Hot Sauce, 11/16.50
- Cashel Blue Sauce**
(1 Wheat, 2, 4, 8, 11, 13)
- Silver Hill Duck Leg** 15
Crispy Confit Duck Leg, Rice Vermicelli Noodles, Sweet Chilli Glaze, Asian Dressing
(1Wheat, 6, 8, 12, 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 Signature** 24 (Make it double for Extra 6)
7oz Beef Patty, Crispy Smoked Bacon, Applewood Cheese, Castle Sauce in a Toasted Brioche Bun.
(1 Wheat, 2, 4, 8, 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, 2, 4, 11, 13)
- Duck Burger** 23
Silverhill duck leg confit, shredded and glazed with Korean BBQ sauce, served with red slaw, toasted brioche, and onion rings
(1 Wheat, 2, 8, 13)
- Beyond Classic** 23
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** 7.70 / 9.90
Served with Homemade Brown Bread.
(Ask your server for allergens)
- Caesar Salad** 12 / 15
Baby gem, grilled chicken, crispy bacon, garlic & herbs croutons, parmesan shavings served with homemade caesar dressing.
(1 Wheat, 2, 4, 13)
- Beetroot Salad** 11 / 15
Honey and balsamic roasted beetroot, poached pear, cashel blue cheese, mixed leaves, candied pecan, beetroot glaze
(4, 5 Pecan, 13)
- Fish Platter** 14.50 / 17.50
Crab Salad, Guinness Smoked salmon, calamari rings, mixed leaves, homemade brown bread.
(1 Wheat, 2, 3, 9, 10, 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 26
Catch of the Day, baby artichoke, potato puree, tiger prawns, bouillabaisse sauce.
(3, 4, 9, 13)

Chicken 25
Pan Fried Chicken Supreme, potato puree, steamed vegetables served creamy wild mushroom and spinach sauce.
(4, 8, 13)

Lamb Pie 24
Braised Lamb, Root vegetable, Red Wine and golden butter puff pastry, served with mash potatoes.
(1 Wheat, 2, 4, 7, 13)

Moroccan Style Tagine 22
Sweet potato, butternut squash and carrots, served with spiced couscous.
(1 Wheat, 4, 6, 7, 13)

Fish & Chips 24
Catch of the day in a crispy batter, served with crushed peas and tartare sauce.
(1 Wheat, 3, 4, 8, 13)

Tom Yum Udon 22
Spicy and tangy Thai-style soup with udon noodles and stir-fried vegetables.
(1 Wheat, 2, 4, 13)

Add Chicken - 4.90 / Add Prawns - 7

Steaks

Served sizzling hot for an exceptional flavour experience

Delmonico Steak 42
10oz Dry-aged top loin steak, with Bourbon sautéed onions and peppercorn sauce, served with side salad and fries.
(4, 7, 13)

Striploin Steak 28
6oz Angus Steak, with sautéed onions and peppercorn sauce, served with side salad and fries.
(4, 7, 13)

Castle Sides

French Fries 6 Each/2 for 10
Buttery Mash
Sweet Potato Fries
Beer Battered Onion Rings

Salad Bowl
Bourbon Sautéed Onion
Seasonal Vegetable Bowl
Sautéed 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 16
Tomato Sauce, Fior di Latte
Mozzarella, Cherry Tomatoes.
(1 Wheat, 4, 7)

Hawaiian 16.50
Tomato Sauce, Fior di Latte Mozzarella, Crispy
Bacon, Pineapple, Red Onions.
(1 Wheat, 4, 7)

Pepperoni 16.50
Tomato Sauce, Fior di Latte
Mozzarella, Pepperoni, Rocket Leafs

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

Goats Cheese 16.50
Tomato Sauce, Fior di Latte
Mozzarella, Goats Cheese,
Caramelised Onion, Candied Walnuts
(1 Wheat, 4, 5, 7)

Desserts

Apple Crumble 9.50
Warm apple & Cinnamon crumble tart,
served with vanilla ice cream
(1 Wheat, 2, 4, 13)

Caramel & Pecan Roulade 10
Rolled meringue filled with toffee sauce and
pecan, served with Irish cream ice cream
(2, 4, 5 Pecan, 13)

Fondant 10
Flourless Chocolate Fondant
Vanilla Ice Cream, Caramel
Sauce
(2, 4, 13)

Ice-Cream 9.5
Selection of Vanilla, Chocolate &
Strawberry Ice Cream, Berries,
Chocolate Sauce
(2, 4, 13)

Irish Farmhouse Cheeseboard 15
Smoked Ballylisk, St Tola Goat's Cheese,
Hegarty's Cheddar, Cashel Blue Cheese,
Chutney and Crackers
(1 Wheat, 4, 8, 13)

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 3.90
Coke, Diet Coke, Coke Zero, 7Up,
Diet 7 Up, Club Orange, Club
Lemon, Cidona, Lucozade
Hot Drinks:
Irish Coffee - 8.50, Bailey's Coffee -
8.50, 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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