



BARBERSTOWN CASTLE
HOTEL

Garden Bar Lunch Menu

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<u>Snacks</u>	
Smoked Almonds mixed nuts (V)(n,d,g)	5
Mixed Olives (V) Harissa, garlic	5
<u>Sharing Platter</u>	
Castle Board (g/d/sul/se/cr) Chicken wings, Boudin noir, tempura prawns	18
Flat Bread (VG) (g/se/n) Hummus, walnut, dukkah, newgrange rapeseed oil	13
<u>Starters</u>	
Soup of the Day (V)(g/d)	7
Creamy Seafood Chowder (g/d/f/sh/cr/c/mol) Dill ,lemon oil, castle seeded brown bread	12.50
Smoked Haddock Fish Cake (cr/d/f/g/mst/sul/e/she) Prawns, potato, aioli, tomato, red pepper salsa	16
Watercress & Red Chicory Salad (V)(d/sul/g) Pickled pear, fivemile town goat cheese, croutons, candied seeds	15
Cesar Salad (g/f/d) Baby gem, streaky bacon, parmesan, croutons	13
Spicy Chicken Wings (se/s/e) Miso mayonnaise, daikon radish kimchi, sesame seeds	14

Main Course

Fish & Chips, Beer Battered white Pollock (g/f/e/d/sul) Crushed peas, tartar sauce, balsamic vinegar , chips	20
Irish Angus Beef Burger (g/d/e/sul/mst/f) Smoky bacon ,cheddar ,truffle mayonnaise, brioche bun, relish, gherkins, coleslaw, onion rings ,chips	20
Chargrilled Chicken Fillet (mst/sul) Butterbeans, chorizo, garlic, spinach, romesco	18
Macroom Ricotta Spinach (V)(g/e/d) Fresh lasagne, rotolo sundried tomato, basil, olives	16
Curried Roaring Bay Water Mussels (mol/g) Coconut coriander chilli, chips, crusty bread	17
Croque Monsieur (g/e/mst/d/sul) Toasted baked ham, cheese, bechamel, sourdough bread, coleslaw, crisps	13.50

Sides

Skinny chips	5
Chunky potato wedges ,smoked paprika salt	
Baby gem , honey lime dressing (mst/sul/d g)	
Beer battered onion rings (g)	

Dessert

Garden Apple, Rhubarb, Blackberries , Oat Crumble (GF) e/d/n Vanilla ice cream (Vegan option available)	8
Burnt Basque Vanilla Cheesecake Berry compote (GF) (e/d)	8
Tiramisu (g/d/e/sul) Boudoir biscuit, coffee, irish cream, mascarpone, salted caramel	8
Lemon Curd & Lime Tartlet (e/g/d) Torched meringue, mango & ginger salsa	8
Flourless Chocolate Fondant, (GF) (e/d/n/sul) Candied nuts, rum raisin ice cream	8

All our beef is 100% irish origin

Allergen Contains

e- eggs, mol-molluscs, d- dairy, c-celery, n-nuts, cr-crustacean, s-soya, se-sesame, f- fish, l- lupin,
sul- sulphite, g- gluten, mst,-mustard, she-shellfish