



# Garden Bar Menu



## SNACKS

**SMOKED ALMONDS** 5  
(V)/n  
mixed nuts

**MIXED OLIVES** 5  
(V)  
harissa, garlic

**CARLINGFORD OYSTERS** 2.5 ea  
S/SUL  
shallot, natural umber organic  
cider vinegar

## SHARING PLATTER

**CURED MEATS** 18  
G/D/MST/SUL  
pate, cheese, antipasti board

**IRISH FARMHOUSE CHEESE** 15  
G/D/MST/SUL  
chutney, grapes crackers

**FOCACCIA BREAD** 13  
(V)/D  
Wicklow extra virgin rapeseed  
oil, dips

## STARTER

**SOUP OF THE DAY** 7  
(V)/G/D  
with seeded brown bread

**CREAMY SMOKED HADDOCK  
SEAFOOD CHOWDER** 11  
G/D/F/SH/G/CR/MOL  
dill, lemon with seeded brown  
bread

**PRAWNS PIL PIL** 16  
G/D/G  
chorizo, garlic chilli, baquette

**HEIRLOOM TOMATO SALAD** 13.50  
D/N/G/SUL  
ballyhubuck ricotta, olives,  
smoked almonds

**BLT CIABATTA** 12.5  
E/G/SUL/MST/F  
dry cured bacon, vine tomatoes,  
baby gem, truffle mayonaisse

**ARTISAN SMOKED SALMON** 15  
F/D/G/MST  
avocado, herb cream cheese  
served on seeded brown bread

## MAIN

**CAESAR SALAD** 15  
G/E/F/D  
BABY GEM, CHICKEN  
PANCETTA, PARMESAN,  
CROUTONS

**FISH & CHIPS BEER  
BATTERED POLLOCK** 18.5  
G/F/E/D  
crushed peas, tartare sauce,  
balsamic vinegar

**BARBERSTOWN BEEF  
BURGER** 18.5  
G/D/E/SUL/MST  
cheddar, brioche bun, spicy  
tomato relish, gherkins, chips

**CRISPY CAULIFLOWER** 16  
(V)/(GF)/G/MST  
sweet potato, coconut curry,  
coriander, fragrant rice

## DESSERT

**FLOURLESS CHOCOLATE  
FONDANT** 8  
(GF)/E/D/N  
whiskey ice-cream

**GARDEN APPLE,  
BLACKBERRY OAT CRUMBLE** 8  
(GD)/E/D/N  
vanilla ice-cream

**BURNT BASQUE  
CHEESECAKE** 8  
(GF)/E/D  
grasberry & rhubarb compote

**VANILLA & CITRUS CREME  
BRULEE** 8  
E/D/G  
butter shortbread

ALL OUR BEEF IS OF IRISH ORIGIN.

PLEASE ASK FOR ALTERNATIVE OPTIONS SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES

ALLERGEN CONTAINS

EGGS(E), DAIRY(D), NUTS(N), SOYA(S), FISH(F), SULPHITE(SUL), MUSTARD(MUL), MOLLUSCS(MOL), CELERY(C), CRUSTACEAN(CR), SESAME(SE), LUPIN(L), GLUTEN(G)