



GARDEN SUITE

DINNER

Available from 5pm to 9pm

Starters

GOAT CHEESE & WALNUT CROQUETTE **12.50**

Crispy goat cheese, apricot and walnut croquette with pear purée, mixed leaf salad, candied walnuts and honey mustard dressing
1 Wheat, 2, 4, 5 Walnuts, 7, 8

GARLIC CHEESE BREAD **10**

Garlic sourdough bread sprinkled with mozzarella cheese and baked until golden
1 Wheat, 4, 13

CHARCUTERIE BOARD **14 / 21.50**

Duck Rillettes, chicken liver pâté, Parma ham, roast veg tartare, goats cheese bonbon, tomato chutney, cornichons & toasted rustic bread
1 Wheat, 2, 4, 13

PRAWNS & CHORIZO **18.50**

Prawns sautéed with Spanish chorizo, cherry tomatoes and garlic butter, served with toasted sourdough and fresh lime
1 Wheat, 4, 10, 13

CHICKEN WINGS **11/16.50**

Smoked BBQ or mango & habanero hot sauce, blue cheese dip
2, 4, 6, 12, 13

BARBERSTOWN CHOWDER **12/15.50**

Rich, velvety fish chowder with scallions and a touch of lemon oil, served with homemade brown bread
1 Wheat, 3, 4, 7, 13

SOUP OF THE DAY **10**

Served with Homemade Brown Bread
Ask your server for allergens

CAPRESE SALAD **13**

Fresh beef tomato, heirloom tomato, buffalo mozzarella & pesto
4, 5, 13

(Add Chicken 4.90, Prawns for 6.50)

PICKLED BEET SALAD **12**

Mixed pickled beetroot, cherry tomato, cucumber ribbons, crushed walnuts, mixed leaf & lemon herb dressing
1 Wheat, 2, 4, 5 Walnuts, 13

CHICKPEA HUMMUS **12**

Roasted paprika chickpeas, chilli oil & pita bread
1 Wheat, 6, 12, 13

Chefs Special

Ask your servers for
Chef's special of the day

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



(V:26.06.26/2)



GARDEN SUITE

Mains

SHORT RIB **26**

Slow-smoked Jacob's Ladder beef rib, served with caramelised onion polenta, honey-glazed carrots and rich red wine jus
4, 7, 8, 13

FISH & CHIPS **24.50**

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

PORK CHOP **25**

Honey and cider-glazed pork chop, squash purée, sous vide savoy cabbage wedge and caramelised apple sauce.
2, 4, 7, 8, 13

CHICKEN **26.50**

Chicken supreme, black eye beans succotash, roasted butternut squash, toasted almonds and roasted red pepper sauce
1 Wheat, 4, 5 Almonds, 7, 13

CATCH OF THE DAY **26**

Served with sauté baby potatoes, green beans, white wine and parsley sauce
3, 4, 7, 13

THAI GREEN CURRY **20**

Coconut green curry, seasonal julienne vegetables, crispy prawn crackers, chilli oil and steamed jasmine rice.
7, 10

ARRABBIATA **24**

Prawn linguine in a chilli tomato sauce with capers, charred lime.
1 Wheat, 2, 7, 10, 13

ADD CHICKEN - 4.90 / ADD PRAWNS - 7

Steaks

Your choice of sauce (Bourbon Peppercorn sauce, Red Wine jus, or Garlic Butter)

SIRLOIN STEAK **28**

(Served sizzling hot for an exceptional flavour experience)
7oz Aged Angus Steak, Homemade red pickled onion rings, fries or mash.
1 Wheat, 4, 7, 13

RIBEYE **45**

McLoughlin Butchers 10oz Dry-aged Ribeye, Homemade red pickled onion rings, fries or mash.
1 Wheat, 4, 7, 13

Sides

Chunky Fries
Buttery Mash
Sweet Potato Fries
Homemade Onion Rings

6 Each / 2 for 10

Salad Bowl
Bourbon Sauteed Onion
Seasonal Vegetable Bowl
Polenta Fries

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Burger Board

All Served with Seasoned Fries

BARBERSTOWN 26

BURGER

7oz Beef patty, crispy smoked bacon, applewood cheese, baconaise sauce in a Toasted Brioche Bun

1 Wheat, 2, 4, 8, 13

CHICKEN BURGER 24.50

Golden crumbed buttermilk-marinated chicken thigh, smoked bacon, lettuce, tomato & confit garlic chive mayo, served on a toasted brioche bun.

1 Wheat, 2, 4, 8, 12, 13

BEYOND CLASSIC 24

Plant-based Beyond Meat patty with fresh tomato, house pickles, and vegan house sauce in a toasted bun

1 Wheat, 8, 13

Pizzas

PEPPERONI

17

Tomato Sauce, Fior di Latte Mozzarella, Pepperoni, Rocket Leaves

1 Wheat, 4, 7

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

GOATS 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

16

Smoked Ballylisk, St Tola Goat's Cheese, Hegarty's Cheddar, Cashed Blue Cheese, Chutney and Crackers

1 Wheat, 4, 8, 13

CHOCOLATE FONDANT

9.50

Flourless chocolate fondant, caramel sauce served with Bourbon vanilla ice cream

2, 4, 13

PEAR & RICOTTA

10

Delicate ricotta mousse with pear pieces between hazelnut biscuit layers, served with stracciatella ice cream and toasted hazelnut crumb

1 Wheat, 2, 4, 5 Hazelnut, 6, 13

PISTACHIO TRUFFLE

10

Artisan Italian pistachio ice cream with a flowing pistachio heart, finished with a coating of crushed pistachios

1 Wheat, 2, 4, 5 Pistachio

ICE-CREAM

9.50

Selection of Vanilla, Chocolate & Strawberry Ice Cream, Berries, Chocolate Sauce

1 Wheat, 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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