



GARDEN SUITE

BRUNCH

Available from 9am to 12pm

Classics

Scrambled Eggs 11.50 Soft scrambled eggs with cream cheese, crispy streaky bacon and cherry tomatoes on toasted sourdough, finished with leek oil (1 Wheat, 2, 4, 12, 13)	Omelette 13 Free range eggs, honey glazed ham, cheddar, red onion, tomato, white toast or homemade brown bread (1 Wheat, 2, 4, 6, 11)	Eggs Benedict 15.40 English muffin, smoked streaky bacon, spinach, poached eggs, hollandaise sauce. (1 Wheat, 2, 4, 6, 11, 13)
Castle Breakfast 11.90 / 15.90 K&G McAtamney sausages, dry-cured rashers, Kellys black & white pudding, grilled tomato, fried egg, hash brown, white toast or homemade brown bread. (1 Wheat, 2, 4, 6, 13)	Huevos Rancheros 14.80 Haricot chili beans, diced potatoes, avocado, fried eggs, served with grilled pita bread (1 Wheat, 2, 4, 7, 13)	
Add Bacon - 2.50 / Add Salmon - 3.50		

Bakery

Barberstown Pancakes 12.90 Buttermilk pancakes, crispy bacon, mixed berries, (chocolate sauce or maple syrup) (1 Wheat, 2, 4, 5 Hazelnut)	Crêpe Classic Sugar & Lemon 9 (1 Wheat, 2, 4)
Yogurt parfait 9 Forest berries compote, natural yogurt, fresh berries, gluten free maple & pecan granola (1 Wheat, 2, 4, 5 Pecan)	Nutella & Hazelnut 12.90 (1 Wheat, 2, 4, 5 Hazelnut)

Drinks

Coffee

Americano	4.50	Latte	4.75
Espresso	3.20	Cappuccino	4.75
Double espresso	4.50	Mocha	4.75
Flat white	4.40	Ice latte	4.75

*Decaffeinated options are available

*Almond, Coconut, Oat & Soy Milk - 0.50

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

Soft Drinks 3.90

Coke	7 Up
Diet coke	Diet 7 Up
Coke Zero	Cidona
Lucozade	Club orange
	Club lemon

Tea

English Breakfast	4.20
Decaffeinated	4.20
Numi selection	4.75
earl grey	
ginger lemon	
gunpowder green	
chamomile	
white rose	
peppermint	

Hot drinks

Irish Coffee	8.50
Bailey's coffee	8.50
Hot Whiskey	7.10
French Coffee	9.20
Hot Port	7.20

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

LUNCH

Available from 12pm to 5pm

Starters

SOUP OF THE DAY

10

Served with Homemade Brown Bread
Ask your server for allergens

BARBERSTOWN CHOWDER 12/15.50

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

CHICKEN WINGS

11/16.50

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

QUICHE

12

Sundried tomato, caramelised onion & feta cheese, served with mixed side salad & lemon herb dressing
1 Wheat, 2, 4, 13

CAPRESE SALAD

13

Fresh beef tomato, heirloom tomato, buffalo mozzarella & pesto
2, 4, 13

CHICKPEA & AVOCADO SALAD 12

Toasted chickpeas, red onion, cherry tomato, sweetcorn, mixed leaf, lemon herb dressing & tortilla crisp
1 Wheat, 13

(Add Chicken 4.90, Prawns for 6.50)

Chefs Special

Ask your servers for
Chef's special of the day

Mains

VEGETABLE STIR FRY

24

Mixed vegetables & rice noodles, served with house sweet chilli & soy sauce, sesame seeds
1 Wheat, 6, 7, 12
(Add Chicken for 4.90 Prawns for 6.50)

BRAISED BEEF RAGU

25

Slow-cooked beef short rib in a rich beef & tomato sauce, served with pappardelle pasta, aged parmesan
1 Wheat, 2, 4, 7, 13

SIRLOIN STEAK

29.50

(Served sizzling hot for an exceptional flavour experience)
7oz sirloin steak with homemade red pickled onion rings, tomato & onion salsa, fries, choice of peppercorn sauce, red wine jus or garlic butter
1 Wheat, 2, 4, 7, 13

FISH & CHIPS

24.50

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

COCK-A-LEEKIE PIE

20

Slow-cooked chicken, smoked bacon and leeks in a creamy herb velouté, baked in golden puff pastry and served with green bean almondine.
1 Wheat, 2, 4, 5 Almonds, 7

BARBERSTOWN CORDON BLEU 26.50

Breaded chicken breast stuffed with ham & cheddar cheese, served with rocket salad & sauté baby potatoes.
1 Wheat, 2, 4, 13



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GARDEN SUITE

Burgers

All Served with Seasoned Fries

BARBERSTOWN BURGER 26

7oz Beef Patty, Crispy Smoked Bacon, Applewood Cheese, baconaise Sauce in a Toasted Brioche Bun
1 Wheat, 2, 4, 8, 13
(Make it double for Extra 6)

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, 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

Sandwiches

BBQ PULLED PORK 18

Rainbow slaw, baby gem lettuce & smoked cheese, served on toasted sourdough
1 Wheat, 4, 13

EGGPLANT & COURGETTE 16

Grilled eggplant, courgette, roasted red peppers, goat cheese & rocket, served on toasted sourdough
1 Wheat, 2, 4, 13

STEAK SANDWICH 29.50

7oz sirloin served medium on toasted sourdough with rocket, crispy onions fries.
Choice of red wine jus, peppercorn sauce or garlic butter
1 Wheat, 4, 7, 13

HARISSA CHICKEN 17.50

Heirloom tomato, baby gem lettuce & lime mayo, served on toasted ciabatta.
1 Wheat, 4, 13

Pizzas

MARGHERITA 16.50

Tomato Sauce, Fior di Latte Mozzarella, Cherry Tomatoes
1 Wheat, 4, 7

HAWAIIAN 17

Tomato Sauce, Fior di Latte Mozzarella, Crispy Bacon, Pineapple, Red Onions
1 Wheat, 4, 7, 13

PEPPERONI 17

Tomato Sauce, Fior di Latte Mozzarella, Pepperoni, Rocket Leaves
1 Wheat, 4, 6, 7

CASTLE PIZZA 18

Tomato Sauce, Fior di Latte Mozzarella, Burrata, Serrano Ham
1 Wheat, 4, 7

Sides

Chunky Fries
Buttery Mash
Sweet Potato Fries
Pickled Red Onion Rings

6 Each / 2 for 10

Salad Bowl
Bourbon Sauteed Onion
Seasonal Vegetable Bowl
Polenta Fries

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GARDEN SUITE

Desserts

IRISH FARMHOUSE CHEESEBOARD 16

Smoked Ballylisk, St Tola Goat's Cheese, Hegartys Cheddar, Cashel 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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