



BARBERSTOWN CASTLE

KITCHEN SELECTION

Appetizer

THE BARTON'S BREAD **12.50**

Homemade pull-apart brioche, buttermilk brown bread, garlic & truffle compound butter
1 Wheat, 2, 4, 11

GARLIC CHEESE BREAD **10**

Garlic Ciabatta Bread sprinkled with mozzarella cheese and baked until golden
1 Wheat, 4

SOUP OF THE DAY **10**

Served with Homemade Brown Bread.
Ask your server for allergens

Salads

ASPARAGUS **15**

Chargrilled asparagus, Parma ham, crispy egg yolk, honey & mustard aioli.
1 Wheat, 2, 6, 8, 13

CAESAR SALAD **15**

Baby gem, grilled chicken, crispy bacon, garlic & herbs croutons, parmesan shavings served with homemade caesar dressing.
1 Wheat, 2, 4, 13

SALMON **16**

Poached fillet of salmon, crispy leaves, orange segments, pickled red onion, caper salsa, honey & lemon dressing
3, 13

Entree

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

OYSTERS ROCKEFELLER **18.50**

6 Atlantic Oysters baked with rich lemon butter, topped with garlic and parsley crust.
1 Wheat, 4, 9

CHICKEN WINGS **11/16.50**

BBQ or Barberstown Hot Sauce, Cashel Blue Sauce
1 Wheat, 2, 4, 13

SALT AND PEPPER CALAMARI **16**

Flash fried calamari pops, seasoned with lemon pepper and salt with crispy seasonal salad, lemon dressing.
1 Wheat, 8, 9, 13

SILVER HILL DUCK LEG **15**

Crispy Confit Duck Leg, Rice Vermicelli Noodles, Sweet Chilli Glaze, Asian Dressing
1 Wheat, 6, 8, 12, 13

LAMB CROQUETTE **15.50**

Slow cooked lamb shoulder croquette, Vegetable piccalilli, crispy leaves, mint & lemon dressing.
1 Wheat, 2, 7, 8, 13

Allergens

1.Gluten. 2.Eggs. 3.Fish. 4.Milk. 5.Nuts. 6.Soybens. 7.Celery. 8.Mustard.
9.Molluscs. 10.Crustacean. 11.Lupin. 12.Sesame Seeds. 13.Sulphur. 14.Peanuts

Mains

FISH

Catch of the day, chorizo and lime fregola, mussels, saffron sauce.

1 Wheat, 3, 4, 9, 13

26

FISH & CHIPS

Haddock fillet, crispy batter, served with crushed peas, tartare sauce and French fries

1 Wheat, 2, 3, 4, 13

24

CHICKEN

Roasted chicken supreme, served on a bed of creamy potato, broccoli, and chasseur sauce.

4, 7, 13

25

RISOTTO

Creamy risotto with char-grilled leeks, asparagus and aged Parmesan, finished with lemon zest and fresh herbs.

4, 13

20

BEEF GUINNESS PIE

Slow-braised beef in a rich Guinness stout gravy with onions and herbs, topped with golden butter puff pastry, served with creamy mashed potatoes.

1 Wheat, 2, 4, 7, 13

24

SEAFOOD SPAGHETTI

Squid spaghetti, prawns and mussels in a slow-reduced seafood and white wine sauce, infused with garlic, chilli and fresh herbs.

1 Wheat, 2, 3, 4, 7, 9, 10, 13

22

ADD CHICKEN - 4.90 / ADD PRAWNS - 7

From the Grill

COOKED ON OUR JOSPER GRILL OVER COALS FOR A RICH SMOKY TASTE, OUR BEEF IS 100% IRISH ORIGIN

TO SHARE

TOMAHAWK

120

McLoughlin Butchers 28-day dry-aged, 30oz Tomahawk Steak, served with truffled potato puree, sauteed vegetables, seasonal side salad, and peppercorn sauce.

4, 7, 13

CHATEAUBRIAND

100

McLoughlin Butchers 24oz centre-cut beef fillet, char-grilled and carved for sharing, served with truffled potato purée, seasonal side salad, sauteed vegetables, and peppercorn sauce.

4, 7, 13

STRIPLOIN STEAK

28

6oz Angus Steak, with Bourbon sautéed onions and peppercorn sauce, served with side salad and fries.

4, 7, 13

RIBEYE STEAK

45

McLoughlin Butchers 28-day dry-aged, 8oz Ribeye Steak, with Bourbon sautéed onions and peppercorn sauce, served with side salad and fries.

4, 7, 13

BARBERSTOWN BURGER

26

7oz Beef Patty, Crispy Smoked Bacon, Applewood Cheese, Castle Sauce in a Toasted Brioche Bun, served with spiced french fries.

1 Wheat, 2, 4, 8, 13

(Make it double for Extra 6)

Complement your steak with the rich



notes of **Red Ale Draught** or the

smooth balance of **Helles Lager**

Sides

French Fries

6 Each / 2 for 10

Salad Bowl

Buttery Mash

Bourbon Sauteed Onion

Sweet Potato Fries

Seasonal Vegetable Bowl

Beer Battered Onion Rings

Sauteed Wild Mushroom

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

Pizzas

MARGHERITA

16

Tomato Sauce, Fior di Latte Mozzarella, Cherry Tomatoes.

1 Wheat, 4, 7

GOATS CHEESE

16.50

Tomato Sauce, Fior di Latte Mozzarella, Goat's Cheese, Caramelised Onion, Candied Walnuts.

1 Wheat, 4, 5, 7

PEPPERONI

16.50

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

1 Wheat, 4, 6, 7

CASTLE PIZZA

18

Tomato Sauce, Fior di Latte Mozzarella, Burrata, Serrano Ham.

1 Wheat, 4, 7

Dessert

TIRAMISU

9.50

Savoiardi biscuits soaked in coffee and Baileys Irish Cream, layered with light mascarpone cream and finished with a silky Belgian chocolate ganache.

1 Wheat, 2, 4, 13

FONDANT

10

Flourless Chocolate Fondant Vanilla Ice Cream, Caramel Sauce.

2, 4, 13

DUBAI STYLE CHEESECAKE

9.50

Cream Cheese and vanilla, cocoa biscuit, crispy pistachio, served with pistachio sauce.

1 Wheat, 4, 5 Pistachio, 6

ICE-CREAM

9.50

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 and chocolate served with ice cream.

1 Wheat, 4, 8, 13

Drink

Coffee

AMERICANO	4.50	LATTE	4.75
ESPRESSO	3.20	CAPUCCINO	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
- DIET COKE
- COKE ZERO
- LUCOZADE
- 7 UP
- DIET 7 UP
- CIDONA
- 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



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