

Welcome to The Barton Rooms at Barberstown Castle

Slow Cooked Egg, Spinach and Parsley, Lamb Sweetbreads, Garlic Cream

Line Caught Mackerel, Tartare, Cucumber, Horseradish

Barberstown Seafood Tasting Plate, Avocado, Sea Buckthorn Gel

Five Mile Town Goat Cheese Parfait, Smoked Fritter, Beetroot, Honey

Chargrilled Irish Beef Fillet, Kholrabi, Kale, Black Truffle

Guinea Fowl Supreme, Celeriac, Bacon, Leek, Roasting Jus

Halibut, Prawns, Sprouting Broccoli, Sea Vegetables, Dashi Broth

Pork Fillet, Cured Ham, Braised Cheeks, Apple, Mustard

Vanilla and Orange Crème Brulee, Chocolate Truffle Biscuit

Dark Chocolate, Cherries, Stout Biscuit, Almond Rocher

Coconut and Buttermilk Panna Cotta, Rum Pineapple, Passion Curd, Sesame Crunch

Irish Farmhouse Cheeses, Chutney, Crackers

49 per person for Two Courses

59 per person for Three Courses

Chef Bertrand Malabat's Surprise Tasting Menu

Six Course Dining Experience

Served To Complete Parties Only

75

Side Orders

Potato Gratin Caramelised White Cabbage

Hand Cut Chips Glazed Heirloom Carrot

5

Petit Fours with Freshly Brewed Tea or Coffee

5

*All of the 14 major allergens are present in our Restaurant
in one form or another.*

*We will try our best to avoid any accidental cross-contact,
but we cannot offer a guarantee that this will not occur.*

*There is no Service Charge, however, if you have enjoyed your evening
please feel free to show your appreciation!*

Thank you.