

All Day Menu (from 12pm)



GARDEN BAR
BARBERSTOWN CASTLE
1288

Nibbles And Bites

Breads & Dips – 7

Sun-Dried Tomato Pesto, Garlic Aioli, Grilled Aubergine Puree.

(1 Wheat, 2, 4, 11, 13)

Polenta & Cheese Bites– 7

Served with Truffle Herb Mayonnaise.

(1 Wheat, 2, 4)

Pork Croquette – 10

Slow-cooked pork belly served with roasted garlic mayo

(1 Wheat, 2, 7, 8, 13)

Salt & Pepper Calamari Pop – 10

Served with a zesty lime and coriander dip

(1 Wheat, 2, 3, 4, 6, 9, 10)

Goat Cheese Arancini – 9

Spinach, and Beetroot Arancini, Drizzled with balsamic glaze

(1 Wheat, 2, 4, 13)

Starters

Chicken Wings – 10 / 15

Choose from BBQ or Barberstown Hot Sauce for a burst of flavour. Served with a Cashel Blue Mayonnaise.

(2, 4, 8, 11, 13)

Loaded Potato Skin Shells – 11.50

Crispy potato skins filled with creamy mashed potato, smothered with cheese, bacon, green onion, and sour cream.

(4)

Bruschetta Selection – 8

Marinated vine tomatoes, rich mozzarella, and pesto on toasted sourdough.

(1 Wheat, 4, 5 Cashew, 6, 11, 13)

Fish Cake – 12

Crispy on the outside, tender on the inside, served with a light lemon tartare dip.

(1 Wheat, 2, 3, 4, 8, 9, 10, 13)

Allergens

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



BARBERSTOWN CASTLE
HOTEL

Soup & Salads

Soup of the Day – 10

(Please ask your server)

Barberstown Castle Signature Seafood Chowder – 13

A Hearty Seafood Medley in A Creamy Broth, Homemade Brown Bread.

(1 Wheat, 2, 3, 4, 8, 11)

Warm Caesar Salad – 13 / 17

Baby Gem Lettuce, Grilled Chicken Breast, Crispy Bacon, Parmesan Shavings, Herb Croutons, served with our classic Caesar dressing.

(1 Wheat, 2, 3, 4, 8)

Grilled Salmon Niçoise Salad – 14 / 18

Green beans, baby potatoes, olives, heirloom cherry tomatoes, and a boiled free-range egg, dressed with lemon and Dijon vinaigrette.

(1 Wheat, 2, 3, 8, 11, 13)

Sandwiches (from 12pm to 4pm)

Croque Monsieur – 14

Pain-de-mie, Honey-baked ham, Dijon mustard, and cheddar béchamel sauce.

(1 Wheat, 4, 8, 11)

Croque Madame – 15.5

Pain-de-mie, Honey-baked ham, Egg, Dijon mustard, and cheddar béchamel sauce.

(1 Wheat, 2, 4, 8, 11)

Barberstown Focaccia – 14

Grilled Homemade Home-made Focaccia, Tomato Pesto. Smoked Salmon, Tipperary Brie, Crispy Capers, Watercress, Pickled Onion.

(Add Fries 6 or Soup of the Day 8)

(1 Wheat, 2, 3, 4)

Steak Sandwich – 22

Grilled Sourdough Bread, Seared Fillet Tail, Caramelised Onion & Mushroom, Roast Garlic Aioli, Watercress, Battered Onion Rings, Fries, (Pepper Sauce or Mushroom Sauce).

(1 Wheat, 2, 4, 7, 8, 13)

Allergens

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

Mains

The Medieval Burger – 29

8oz Wagyu Burger with Applewood Cheddar, Smoked Bacon, Crispy Lettuce, Tomato, and Castle Sauce. Served with truffle fries.

(1 Wheat, 2, 4, 8, 13)

Fish and Chips – 22

Catch of the day in a crispy beer batter, served with crushed peas and tartare sauce.

(1 Wheat, 3, 4, 8, 13)

Pan-Fried Salmon – 25

Buttered leek, creamy mashed potatoes, and tarragon beurre Blanc.

(3, 4, 7, 13)

Roasted Chicken Supreme – 20

Stuffed with thyme and onion, served with creamy mash and chicken jus.

(1 Wheat, 4, 7, 13)

Thai Vegetable Green Curry – 18

Asian greens, lemongrass, fresh coriander, basmati rice, and homemade naan.

Add Prawns – 6 Add Chicken – 4

(1 Wheat, 6, 7, 13)

Winter Warmer Casserole – 25

Barberstown Venison casserole with root vegetables, crispy pastry, and creamy mashed potatoes.

(1 Wheat, 4, 6, 7, 8, 13)

Wild Mushroom Creamy Linguini – 18

Finished with truffle cheese.

Add Prawns – 6 Add Chicken – 4

(1 Wheat, 4, 6, 11, 13)

ANGUS STEAK

10oz Angus Sirloin Steak – 42

Grilled to perfection, served with French-fried onions, sautéed mushrooms, and your choice of black pepper sauce or garlic butter.

Add Prawns – 6

(1 Wheat, 4, 11, 13)

CASTLE SIDES - 6 EACH / 2 FOR 10

Skinny Fries

Sweet Potato Fries

Buttery Mash

Beer Battered Onion Rings

Crispy Diced Potato with Mushrooms and Garlic

Salad Bowl

Seasonal Vegetable Bowl

Allergens

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

Pizzas Menu

Margherita Pizza - 15

Tomato sauce, Fior Di Latte mozzarella, basil pesto

(1 Wheat, 4, 5 Cashew, 7, 13)

Four Cheese Pizza - 16.50

Tomato sauce, parmesan, mozzarella, Cashel Blue and Hegarty's Cheddar

(1 Wheat, 4, 7, 13)

Pepperoni Pizza - 16.50

Tomato sauce, jalapenos, Fior Di Latte mozzarella, red onion.

(1 Wheat, 4, 7, 13)

Castle Pizza - 18.50

Tomato sauce, burrata, sliced Serrano ham, mozzarella, Basil.

(1 Wheat, 4, 7, 13)

Extra Pizza Toppings - 1.50

Cured Ham, Black Pudding, Mushrooms, Bacon, Pineapple, Pepperoni.

Dessert

Pear & Almond Tart - 9

Poached Pear & Almond Frangipane Tart, Run au Raisin Ice Cream

(1 Wheat, 2, 4, 5 Almond, 13)

Five Farms Mousse - 9

Five Farms Irish Cream Mousse, Dark Chocolate, Pistachio Biscotti

(2, 4, 13),(Biscuit 1 Wheat, 4, 5 Pistachio)

Passion Parfait - 9

Passion Fruit Mousse, Meringue, Coconut & Pomegranate

(1 Wheat, 2, 4, 13)

Irish Farmhouse Cheeseboard- 15

Smoked Ballylisk, St Tola Goat's Cheese, Castlefarm, Young Buck Blue Cheese, Chutney and Crackers

(1 Wheat, 4, 8, 13)

Tea & Coffee Selection

Tea	English Breakfast - 4.20	Decaffeinated - 4.20	
Coffee	Americano - 4.40 Latte - 4.40 Flat White - 4.20	Espresso - 3.20 Mocha - 4.40	Double Espresso - 4.20 Cappuccino -4.40

Hot Chocolate - 4.40

Herbal Teas - Choose from our Numi selection - Earl Grey, Ginger Lemon, Peppermint, Gunpowder Green, Chamomile or White Rose Teas - 4.40

Soft Drinks - 3.60 - Coke, Diet Coke, Coke Zero, 7 Up, Diet 7 Up, Club Orange, Club Lemon, Cidona, Lucozade.

Hot Drinks - Irish Coffee - 8, Bailey's Coffee - 8, Hot Whiskey - 6.90, French Coffee - 9, Hot Port - 7.

Water - Still - 2.50, Sparkling - 3.90