



THE BARTON ROOMS

# Sunday Lunch

## Starters

### Soup

Roast vegetable soup, garlic & herbs croutons

1 Wheat, 4 Milk

### Cannelloni

Buffalo Macroom ricotta, spinach and pinenuts, pickled shimeji, truffle sauce

1 Wheat, 2, 4 Milk, 13

### Tomato Terrine

Vine tomatoes and basil terrine, baby mozzarella, balsamic glaze, sourdough crouton

1 Wheat, 4 Milk, 13

### Pigeon Pithivier

Anjou squab pigeon breast, Ceps & Girolles mousse, butter puff pastry, port & grape jus

1 Wheat, 2, 4, 7, 13

## Main Course

### Steak

Dry-Aged 6oz steak, garden carrots, Yorkshire pudding, potato puree, Bourguignon sauce

4 Milk, 7, 13

### Hake

Pan Fried Hake, saffron fregola, grilled asparagus, served with Beurre Blanc and caper sauce

1 Wheat, 3, 4 Milk, 9, 10, 13

### Chicken

Free-Range chicken supreme, potatoes puree, tenderstem broccoli, red wine jus

4 Milk, 7, 11, 13

### Risotto

Wild mushroom & truffle risotto, Parmesan cheese

4 Milk, 5, 7, 13

## Desserts

### Cheesecake

White Chocolate Cheesecake. Crushed Pistachio, topped with strawberry

1 Wheat, 2, 4 Milk, 5 Pistachio

### Chocolate & Caramel

Chocolate and salted caramel parfait, served with whiskey ice-cream

1 Wheat, 2, 4, 13

### Crumble

Apple crumble tartlet, served with Vanilla Ice Cream, and caramel sauce

1 Wheat, 4, 13

## Tea & Coffee

### Price

3 Courses €49

\*Service charge **not** included in your bill

### 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

*Executive Head Chef Pablo Bernardo*

*And Team*

Proudly awarded Hotel Restaurant of the Year  
2025 by Good Food Ireland

