



THE BARTON ROOMS

Starters

Soup

Roast Vegetable Soup, Garlic & Herb Croutons

1 Wheat, 4 Milk

Burrata

Heirloom Tomato, Toasted Pinenuts, Basil Oil and Balsamic Glaze

1 Wheat, 4 Milk, 13

Salmon & Prawns

Ballycotton Smoked Salmon, Garlic Prawns, Crispy Mixed Leaves, Avocado Salsa, Diced Potatoes and Capers

3, 9, 10, 13

Pork & Rabbit Croquette

Slow Cooked Pork and Braised Rabbit Legs Croquette, Mango & Chilli Chutney with Celeriac Remoulade

1 Wheat, 2, 4 Milk, 7, 8, 13

Main Course

Half Chicken

Free-Range Grilled Chicken, Roast Potatoes, Chorizo & Scallions Stuffing, Salsa Vierge, Red Wine Jus

4 Milk, 7, 11, 13

Steak

6oz Sirloin Steak, Carrots, Sauteed Onion, Creamy Potatoes, Pepper Sauce

4 Milk, 7, 13

Salmon

Pan Fried Salmon, Potato Puree, Grilled Asparagus, Lemon Butter & Caper Sauce

3, 4 Milk, 9, 10, 13

Pork Chops

Andarl Farm Grilled Pork Chop, Potato Puree, Glazed Carrots and Creamy Mustard Sauce

4 Milk, 7, 8, 13

Desserts

Eton Mess

Summer Berries, Italian Meringue, Vanilla Chantilly Cream

4 Milk

Brownie

Warm Dark Chocolate Brownie, Caramel Sauce, Whiskey Ice Cream

2, 4, 13

Lemon Meringue

Lemon Mousse, Swiss Meringue, Raspberry Sorbet

1, 2, 4, 13

Tea & Coffee

Prices

2 Courses €45

3 Courses €49

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

Allergens

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