



THE BARTON ROOMS

SUNDAY *Menu*

Starters

Soup

Roast vegetable soup, served with garlic & herb croutons

1 Wheat, 4 Milk

Burrata

Smoked Burrata, Mixed Leaves, Heirloom Tomatoes, Pickled Red Onion and Balsamic Glaze

4 Milk, 13

Brisket

Slow cooked brisket croquette, mixed leaves, pickled shallots, honey & mustard dressing

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

Salmon & Prawns

Ballyhack smoked salmon, Garlic & Herb Prawns, avocado puree, grilled lemon, mix leaves

3, 10, 13

Main Course

Steak

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

4 Milk, 7, 13

Salmon

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

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

Chicken

Free-Range chicken supreme, Apricot & Herbs Stuffing, Potatoes Puree, Tenderstem Broccoli, Red wine Jus

4 Milk, 7, 11, 13

Gnocchi

Beetroot Gnocchi with Parmesan & Spinach served in White Wine Sauce

1 Wheat, 4 Milk, 7, 13

Desserts

Cheesecake

White Chocolate Cheesecake. Crushed Pistachio & Almonds topped with strawberry

1 Wheat, 2, 4 Milk, 5 Almonds/Pistachio

Chocolate Fondant

Flourless Chocolate Fondant, Caramel Sauce served with Whiskey Ice Cream

2, 4, 13

Crumble

Apple & Blackberry Crumble, served with Vanilla Ice Cream

4, 13

Tea & Coffee

Price

3 Courses €49

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

Executive Head Chef Pablo Bernardo

And Team

Allergens

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

