



BARBERSTOWN CASTLE
HOTEL

Our Story

Our Barton Rooms Restaurant, named after Mr. Hugh Barton who added the wing to the Main House in the 1830s, proudly stands as the original dining room of the Main House. Join us to write the next chapter of Barberstown Castle's rich history. Welcome to an extraordinary experience steeped in centuries of heritage.

Now, embrace this journey through time and taste by beginning with our Amuse Bouche and sharing our freshly baked house bread—a delightful introduction to the exquisite flavours that await you in **The Barton Rooms, proudly awarded Hotel Restaurant of the Year 2025 by Good Food Ireland**

From the Grill

Cooked on our Jospier Grill over coals for a rich smoky taste, our beef is 100% Irish origin

Tomahawk for 2

McLoughlin Butchers 28-day dry-aged, 30oz Tomahawk Steak
€120

Shell Steak for 2

McLoughlin Butchers 28-day dry-aged, 28oz Strip steak on the bone
€100

Ribeye Steak

McLoughlin Butchers 28-day dry-aged, 10oz Ribeye Steak
€45

Sole Meunière

Pan-seared Dover sole finished in brown butter, lemon, and parsley, served with lemon butter and baby capers
€50

Served with, Dauphinoise potatoes, Vegetables, Seasonal Salad, Bordelaise Sauce, and Salsa Vierge
€20 Supplement to add one more course

Complement your steak with the rich notes of **Red Ale Draught** or the smooth balance of **Helles Lager**



Executive Head Chef Pablo Bernardo
And Team



Amuse Bouche

Starters

Scallops

Pan Fried scallops, roasted parsnip and honey puree, pomegranate

1 **Wheat**, 2, 3, 4, 9, 10, 13

Dew Drop Pairing: Ninety-Six – Oatmeal Pale Ale / Sauvignon Blanc – France

Mushroom Velouté

Creamy mushroom velouté, parmesan foam topped with hazelnut nibs

4, 5, Hazelnuts

Dew Drop Pairing: Red Ale Draught / Chardonnay – France

Salmon Kushiyaki

Chargrilled organic Atlantic salmon and pineapple, Asian style glaze, crispy rice

1 **Wheat**, 2, 3, 6, 7, 12

Dew Drop Pairing: Ninety-Six – Oatmeal Pale Ale / Sauvignon Blanc – France

Ravioli

Ravioli of Andarl Farm pork ragù, ginger-apple consommé, aged balsamic

1 **Wheat**, 2, 7, 8, 13

Dew Drop Pairing: Helles Lager / Pinot Grigio – Italy

Main Course

Halibut

Atlantic pan-fried Halibut, mussels and saffron fregola, grilled asparagus, Lobster bisque

1 **Wheat**, 3, 4, 7, 9, 13

Dew Drop Pairing: Helles Lager / Pinot Grigio – Italy

Beef Fillet

7oz dry-aged beef fillet, celeriac & apple purée, carrot & truffle arancini, beef jus

1 **Wheat**, 4, 7, 13

Dew Drop Pairing: Red Ale Draught or Helles Lager / Merlot – France

Lamb

Char-grilled lamb rump, miso-glazed aubergine purée, confit lamb croquette, port jus

1 **Wheat**, 4, 7, 13

Dew Drop Pairing: Stout Draught / Cabernet Sauvignon – France

Desserts

Marquise

70% Dark Chocolate, Coffee, and White chocolate Mousse, Caramel, Five Farms Liqueur Ice Cream

1 **Wheat**, 2, 4, 5 Hazelnut, 13

Sauvignon Blanc – France

Trifle

Pineapple confit, bright lemon curd, light vanilla sponge, fresh seasonal fruits, Irish farmhouse cream

1 **Wheat**, 4, 13

Chardonnay – France

Mille Feuille

Hazelnut praline, caramelised puff pastry, banana ice cream

1 **Wheat**, 2, 4, 5, 13

Merlot – France

Irish Farmhouse Cheeses

St Tola Goats Cheese, Boyne Valley Blue Cheese, Hegarty's Cheddar, Ballylisk Brie, Chutney, Grapes, Crackers

1, 2, 4, 5

Thomas Barton Graves – France

Tea & Coffee

Selection of Bartons Bonbons

Price

3 Courses €80

*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