



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 Jospir 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





THE BARTON ROOMS

Amuse Bouche

Starters

Tiger Prawn Tortellini

Saffron-shellfish foam, smoked cherry tomatoes and squid tuille

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

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

Beetroot Tartare

Smoked beet purée, ponzu-marinated golden beetroot, yuzu caviar, horseradish aioli, vermicelli crisp

1 Wheat, 3, 4, 10

Dew Drop Pairing: Red Ale Draught / Chardonnay – France

Pigeon Pithivier

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

1 Wheat, 2, 4, 7, 13

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

Terrine

Slow-cooked game terrine layered with duck, pheasant, and foie gras, pistachios, piccalilli vegetable and brioche.

1 Wheat, 2, 4 Milk, 8, 13

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

Main Course

Halibut

Atlantic pan-fried Halibut, scallop raviolo, grilled asparagus, Lobster bisque

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

Dew Drop Pairing: Helles Lager / Pinot Grigio – Italy

Beef Fillet

7oz Dry-age beef fillet, pomme Anna, shallot purée, foie gras, crispy pancetta, Madeira and truffle jus

4, 7, 13

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

Ballymooney Venison

Pistachio crust saddle of venison, celeriac and girolles ragout, blackberry and port jus

1 Wheat, 4 Milk, 5 Hazelnut, 7, 13

Dew Drop Pairing: Stout Draught / Cabernet Sauvignon – France

Turkey

Rolled turkey breast, ham hock & lardon farce, butternut squash purée, cider & sage velouté

1 Wheat, 4, 7, 13

Dew Drop Pairing: Ninety-Six – Oatmeal Pale Ale / Thomas Barton Graves – France

Price

3 Courses €80

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

Celebrating Irish craft at its finest, each dish paired with award-winning beers from The Dew Drop Brewhouse or expertly selected house wines to elevate your dining experience



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