



THE BARTON ROOMS

Desserts

The Apple

Velvet Cloud yogurt & white chocolate mousse, Irish Black Butter apple preserves,
chocolate soil
2, 4 Milk, 13

Chardonnay – France

Passion Crème Caramel

Tonka bean crème caramel, passion fruit coulis
2, 4 Milk

Sauvignon Blanc – France

Gianduja and Pear

Chocolate and hazelnut sabayon with caramel pear, served with our own garden
champagne-poached pear
1 Wheat, 2, 4, 5 Hazelnut, Milk, 13

Merlot – France

Irish Farmhouse Cheeses

St Tola goats cheese, Boyne valley blue cheese, Hegarty's cheddar, Ballylisk brie,
chutney, grapes, crackers
1 Wheat, 2, 4 Milk, 5, 13

Thomas Barton Graves – France

Tea & Coffee

Selection of Bartons Bonbons

Allergens

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

Proudly approved by Good Food Ireland®

for our commitment to local and
sustainable Irish produce.

