



THE BARTON ROOMS

## Amuse Bouche

### Starters

#### Panna Cotta

Clementine and Parmesan Panna Cotta, Orange & Balsamic Caviar  
4, 13

#### Lobster Mousse

Picked Daikon, Lobster and Smoked Salmon Mousse, Parsley Aioli, Red Sorel  
3, 4, 10, 13

#### Carpaccio

Chargrilled Monkfish Tail, Granny Smith Apple, Chervil Oil, Wasabi Caviar, Citrus Jus  
3, 6, 13

#### Wagyu Tartare

Kingsbury Tenderloin Wagyu, Potato Rösti, Crispy Egg Yolk, Black Truffle Cheese  
1, 2, 4, 8, 13

### Main Course

#### John Dory

Pan Fried John Dory, Green peas, Clams, Fregola and Sauvignon Blanc Jus  
1, 3, 4, 7, 9, 13

#### Dry Aged Beef Fillet

7oz Dry Aged Beef Fillet, Crispy Potato, Potato Foam, Chargrilled Broad beans, Bordelaise Sauce  
4, 7, 13

#### Wild Venison

Pistachio-Crusted Venison Steak, Black Garlic Barley, Morels, Burnt Jerusalem Artichoke Purée, Port Wine jus  
1, 4, 5, 7, 13

#### Orzo

Roasted Butternut Squash, Courgette, Cashew Brie  
1, 7, 13

### Desserts

#### Marquise

70% Dark Chocolate, Coffee, and White chocolate Mousse, Caramel, Five Farms Liqueur Ice Cream  
1 Wheat, 2, 4, 5 Hazelnut, 13

#### Floating Island

Meringue, Clementines Caramel, Saffron & Cardamon Anglaise  
2, 4, 13

#### Mille Feuille

Rhubarb, Stem Ginger Creme Diplomat, Salted Milk and Rhubarb Sorbet  
1 Wheat, 2, 4, 13

#### Irish Farmhouse Cheeses

St Tola Goats Cheese, Boyne Valley Blue Cheese, Hegarty's Cheddar, Ballylisk Brie, Chutney, Grapes, Crackers  
1, 2, 4, 5

### Tea & Coffee

Selection of Bartons Bonbons

#### Prices

**2 course €60**

**3 course €75**

“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.Sessame Seeds. 13.Sulphur. 14.Peanuts



**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 delicious pullover bread, a delightful introduction to the exquisite flavours that await you.

## From the Grill

Cooked on our Jospier Grill over coals for a rich smoky taste

### Tomahawk for 2

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

€120

### Black Sole for 2

Sole Meunière, Caper & Lemon Brown Butter Sauce

€90

### Sirloin Steak

McLoughlin Butchers 28-day dry-aged, 10oz Sirloin Steak

€45

### Ribeye Steak

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

€45

Served with, Dauphinoise potatoes, Vegetables, Seasonal Salad, Bordelaise Sauce, and Salsa Vierge  
**€15 Supplement to add one more course**

Our beef is 100% Irish origin.



*Executive Head Chef Pablo Bernardo*

*Executive Sous Chef Jefferson Silvestre*

