THE BARTON ROOMS

STARTERS

Seafood Tower 39 single | 74 to share
Irish Oysters, Dublin Bay Prawn Cocktail, Crab Salad, Smoked Irish Salmon, Scallops, Mussels, pan-roasted Irish Crab Claws, served with lemon & shallot vinaigrette.
2, 3, 4, 6, 7, 9, 10, 11, 13

Lobster Culurgiones 28
Poached Irish Lobster, charred baby leek, preserved lemon served with shellfish bisque.
1 Wheat, 2, 4, 7, 10, 13

Chicken Thigh Yakitori 24
Black Garlic & Sansho tare, pickled Daikon.
1 Wheat, 6, 12, 13

Roasted Pumpkin 21
Coolea fonduta, cider-poached pear, sage, toasted hazelnut, candied pumpkin seeds. (V)
4, 5, 13

Celeriac and Apple Velouté 19
Grilled King Oyster mushroom, smoked almond, thyme oil. (V, VG)
5

MAIN COURSE

Catch of the Day 36
Seafood bouillabaisse, smoked haddock & artichoke brandade.
1 Wheat, 2, 4, 7, 9, 10, 11, 13.

Beef Fillet 41
7oz dry-age beef fillet, pomme Anna, shallot puree, foie gras, crisy pancetta, Madeira and truffle jus.
4, 7, 11, 13

Ribeye 43
McLoughlin Butchers 28-day dry-aged, 10oz Ribeye Steak, with choice of side and sauce.
4, 7, 11, 13

Sole Meunière 58
Whole Dover sole (400g+), lemon butter and capers, with a choice of side.
1 Wheat, 3, 4, 13

Venison 42
Irish Saddle of venison in pistachio and herb crust, Irish pudding, celeriac, boudin noir & Morteau in a vine leaf, grape & Port Jus.
1 Wheat, 6, 7, 13

Cauliflower Steak 30
Roasted cauliflower, curried butternut squash puree, crispy chick pea and almond, roast vegetable jus. (V, VG)
1 Wheat, 6, 7, 13

Pablo Bernardo
Executive Head Chef and Team

GOOD FOOD IRELAND

IRELAND'S BLUE BOOK

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

THE BARTON ROOMS

The Barton Towers

Signature Sharing Experiences

From Coast to Castle

Our seafood and beef are Irish,
responsibly sourced and of the highest quality.

The Barton Fire & Tide

• IRISH SEAFOOD & IRISH BEEF •

89 PER PERSON

SEAFOOD TOWER

Irish Oysters
Dublin Bay Prawn cocktail
Crab Salad
Smoked Irish Salmon
Pan-seared scallops
White wine & garlic creamy mussels
Lemon & Shallot Vinaigrette

FROM THE CASTLE HEARTH

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

Dauphinoise potatoes, Seasonal Vegetables, choice of Peppercorn sauce or Red Wine jus

The Barton Silver Tide

• IRISH SEAFOOD & DOVER SOLE •

85 PER PERSON

SEAFOOD TOWER

Irish Oysters
Dublin Bay Prawn cocktail
Crab Salad
Smoked Irish Salmon
Pan-seared scallops
White wine & garlic creamy mussels
Lemon & Shallot Vinaigrette

SOLE MEUNIÈRE

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

For two: two whole Dover soles (400g+ each) or one large sole (800g+), subject to availability.

Dauphinoise potatoes, Seasonal Greens, Capers beurre blanc

Proudly awarded Hotel Restaurant of the Year 2025 by Good Food Ireland

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9. Molluscs. 10. Crustacean. 11. Lupin. 12. Sesame Seeds. 13. Sulphur. 14. Peanuts

BARBERSTOWN CASTLE

HOTEL

DESSERTS

CHOCOLATE TART 15

70% Dark chocolate ganache, champagne poached pear, served with tonka bean ice-cream.

1 Wheat, 2, 4, 13

PISTACHIO OPERA 16

Layers of delicate vanilla & coffee sponge and silky pistachio buttercream, finished with a dark chocolate glaze.

1 Wheat, 2, 4, 5, 13

THE APPLE 16

Velvet Cloud yogurt & white chocolate mousse, Irish Black Butter apple preserves, chocolate soil.

1 Wheat, 2, 4, 13

IRISH FARMHOUSE CHEESES 19

St Tola Goats Cheese, Hegarty's Cheddar, Boyne Valley Blue, Wicklow Ban brie, Chutney, Grapes, Barberstown honey comb, Crackers.

1 Wheat, 2, 4, 5

Tea & Coffee

Selection of Barton's Bonbons

Pablo Bernardo

Executive Head Chef and Team

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