



THE BARTON ROOMS

Amuse Bouche

Starters

Smoked Brisket Agnolotti

Salsa Verde Velouté, Pickled Shallots, Crispy Leek

1 Wheat, 2, 4 Milk, 13

Burrata

Smoked Burrata Mousse, Heirloom Tomato, Herb Oil, Parmesan Tuille

1 Wheat, 3, 4, 10, 13

Scallops

Grilled Scallops & Chorizo, Sweet Corn & Sea buckthorn Purée, Pickled Baby Corn, Salsa Vierge

4, 9, 13

Wagyu Skewer

Kingsbury Wagyu Kushiya, layered with Pancetta, Wasabi & Sansho Aioli, Asian Style Glaze

1 Wheat, 2, 4, 8, 13

Main Course

John Dory

John Dory Paupiette with Scallops & Crab, White Asparagus, Champagne and Sorrel Sauce

1 Wheat, 3, 4, 7, 9, 10, 13

Dry Aged Beef Fillet

7oz Dry Aged Beef Fillet, Polenta & Boudin Noire Croquette, Jerusalem Artichoke Purée with Bone Marrow Jus

4, 7, 13

Rabbit

Merguez Stuffed Saddle of Rabbit, Carrot & Cardamom Purée

1 Wheat, 4, 5 Milk, 7, 13

Celeriac

Celeriac pavé, Black Garlic Emulsion, Pickled Shallots, Crispy Quinoa

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

Passion Crème Caramel

Tonka Bean Crème Caramel, Passion Fruit Coulis

2, 4, 13

Coconut

Coconut Mousse, Mango Compote, Dark Chocolate Soil

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 Wheat, 2, 4, 5

Tea & Coffee

Selection of Bartons Bonbons

Prices

2 Courses €65

3 Courses €80

*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.Sesame Seeds. 13.Sulphur. 14.Peanuts