



THE BARTON RESTAURANT

Table d'hôte

€75

Amuse Bouche

Chef's Choice

Starters

€21

Connemara Whiskey Cured & House Hickory Smoked Irish Salmon

Parsnip Puree, Toasted Pine Nuts, Sorrell

(4, 6, 8, 12)

Baked Cooleeney Farm's Mini Goat Cheese

Macerated Cherry, Macadamia Nuts & Honeycomb & Fresh Fig

(1, 6, 8, 12)

Castaing Foie Gras Ganache

Preserved Plum from our K Club Victorian Garden,

Orange Reduction & Warm Brioche

(1, 3, 6, 12)

Seared West Coast Scallops

Fennel ala Greque, Fennel & Smoked Paprika Oil

(1, 6, 9, 12, 14)

Celeriac Risotto

Aged Arborio Rice, Poached Pear & Cashel Blue Cheese

(6, 12)

1 Gluten	2 Crustaceans	3 Eggs	4 Fish	5 Soy Beans
6 Milk	7 Peanuts	8 Nuts	9 Celery	10 Mustard
11 Sesame	12 Sulphites	13 Lupin	14 Molluscs	



THE BARTON RESTAURANT

Main Courses

€45

8 oz Fillet of John Dunne's Irish Beef

Butternut Squash Puree, Iona Farms Baby Carrots, Madeira Sauce

(€10.00 Supplement)

(6, 9, 12)

Fillet of Irish Kildare Lamb

With Carrot Puree, Tenderstem Broccoli, Lamb Jus, Honey Mint Glaze

(5, 6, 9, 12)

Pave Of Fresh Atlantic Halibut

With Lobster Bisque, Borlotti Beans & Crayfish Tails

(2, 4, 6, 9, 12)

Fillet of Atlantic Salmon

Red Pepper Puree, Wilted Spinach & Prosecco Cream

(4, 6, 12)

Roast Fennel & Pear Tart

Pearl Onion Picallili

(1, 10, 12)

1 Gluten	2 Crustaceans	3 Eggs	4 Fish	5 Soy Beans
6 Milk	7 Peanuts	8 Nuts	9 Celery	10 Mustard
11 Sesame	12 Sulphites	13 Lupin	14 Molluscs	



THE BARTON RESTAURANT

Desserts

€13

Ruby Chocolate & Cherry Mousse

With Cherry Gel, Pistachio Crumb & Honeycomb
(1, 3, 6, 7, 8, 12)

Warm Rice Pudding

Scented with Vanilla & Fresh Raspberries, Raspberry Puree,
Served In a Glass Pot (6)

Warm Valrhona Chocolate Fondant

with Salted Caramel Ice Cream
(1, 3, 5, 6, 8, 12)

Mille Feuille of Banoffee

Whipped Dulcey Ganache, Praline Pastry Cream & Roast Banana Ice Cream

Chef's Selection of Fresh and Matured Irish Cheese

Served with Grapes, Celery, Crackers and Raisin Chutney
(1, 6, 9, 12)

Cashel Blue	Pasteurized Cow's Milk	Co. Tipperary
Knockanore (Smoked)	Unpasteurised Cows' Milk	Co. Waterford
Cooleeney	Made with Raw & Pasteurized Cow's Milk	Co. Tipperary
Gubeen	Pasteurized Cow's Milk	Co. Cork
Castlefarm	Organic Cow's Milk	Co. Kildare

Dessert Wines by the Glass

Muscat de Beaune de Venise	Rhone Valley, France	€13.50
Little Beauty Gewerztraminer	Marlborough, NZ	€13.50
Cockburns Late Bottled Vintage Port	Portugal	€14.60
Chateau de Rayne Vigneau, Sauternes	Bordeaux, France	€18.00

Special Dessert Wines & Ports

Chateau Lauferie Peyraguey, - Sauternes	2000	Gls €30.00	Btl €140.00
Chateau d'Yquem - Sauternes	2003	Gls €125.00	Btl €450.00
Fonseca Vintage Port	1985	Gls.€25.00	Btl €148.00
Don PX	Selection : 1955/ '68/ '73/ '75	Gls €30.00	(35ml)
Don PX	1931	Gls €40.00	(35ml)
Blandys Bual Madeira	1933	Gls €65.00	(35ml)

1 Gluten	2 Crustaceans	3 Eggs	4 Fish	5 Soy Beans
6 Milk	7 Peanuts	8 Nuts	9 Celery	10 Mustard
11 Sesame	12 Sulphites	13 Lupin	14 Molluscs	