



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)

Castaing Foie Gras Ganache

Preserved Plum from our K Club Victorian Garden,

Orange Reduction & Warm Brioche

(1, 3, 6, 12)

St. Tola Goat Cheese Parfait

Macerated Cherry, Macadamia Nuts & Honeycomb & Fresh Fig

(1, 6, 8, 12)

Seared East Coast Mackerel

Fennel ala Greque, Fennel & Sour Apple

(1, 4, 6, 12)

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	



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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)

Silverhill Duck Breast

With Carrot Puree, Tenderstem Broccoli & Jus

(5, 6, 9, 12)

Pave Of Fresh Atlantic Halibut

With Lobster Bisque, Borlotti Beans & Crayfish Tails

(2, 4, 6, 9, 12)

Sage Gnocchi

Cauliflower Puree, Cauliflower Shavings, Toasted Hazelnuts

(1, 10, 12)

Fillet of Atlantic Hake

Jerusalem Artichoke Puree, Beetroot Reduction & Samphire

(4, 6, 10, 12)

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Desserts

€13

Passion Fruit Tart

With Raspberry Gel, White Chocolate Ganache & Coconut Ice Cream
(1, 3, 6, 7)

Ruby Chocolate & Cherry Mousse

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

Chocolate Torte

70% Dark Chocolate Ganache, Vanilla Sable, Raspberry Textures, Honeycomb
(1, 3, 5, 6, 8, 12)

Warm Rice Pudding

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

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)

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