

THE
BARTON

Let the frivolity commence



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Table d'Hôte

3-Course €89

AMUSE BOUCHE

Chef's Choice

STARTERS

THE K CLUB GIN & TONIC CURED ORGANIC SALMON

Two Potato Salad, Horseradish Cream, Granny Smith Apple, Compressed Cucumber

(4, 6, 10, 12)

DUBLIN BAY PRAWNS IN KETAIFI

Red Onion Compote, Mango Mayonnaise, Salted Rucola

(1 Wheat, 2, 4, 6, 10, 12)

RISOTTO OF IRISH BEETROOT

St. Tola Ash Goat's Cheese, Lemon & Kampot Pepper Gel, Tarragon

(6, 12)

DUCK & FOIE GRAS TERRINE

Raisin & Prune Chutney, Port Wine Jelly, Warm Mini Brioche

(1 Wheat, 3, 6, 12)

RAVIOLI OF PLANT-BASED LAMB (VEGAN)

Yellow Coconut Sauce, Sage Crisp

(1 Wheat)

MAIN COURSE

PAN ROASTED FILLET OF JOHNSTONE BEEF

Red Onion Mustard Seed Compôte, Truffled Cashel Bleu Gratin

(4, 6, 10, 12)

LOIN OF WILD WICKLOW VENISON

Spiced Juniper Panko Crust, Beetroot & Cognac Sauce, Girolles & Pickled Pearl Onion

(1 Wheat 6, 9, 12)

PAN-FRIED WHOLE ATLANTIC BLACK SOLE

Tomato and Blue Mussels Beurre Blanc

(1 Wheat, 4, 6, 12, 14) (€15.00 Supplement)

PAN ROASTED HALIBUT

Braised Chicory, Red Pepper Coconut Curry Sauce, Parsnip Crisps

(4, 6, 9, 12)

PLANT-BASED FLANK STEAK (VEGAN)

Potato Thyme Gnocchi, Spinach Purée, Shimeji Mushrooms, Burnt Shallot & Cep Jus, Kimchi Sesame Seeds

(1 Wheat, 5, 9, 10, 11, 13)

All main courses are served with Potato & Vegetables

SIDES €7

Creamed Mash (6)

Buttered Stem Broccoli (6)

Candied Turnip (6)

Triple Cooked Chunky Chips with Smoked Salt & Parsley

Pour bien cuisiner il faut
de bons ingrédients, un
palais, du coeur et des amis.

To cook well, you need
good ingredients, a palate, heart and friends.

At The Barton, we like to let our simple, fresh, highest-quality ingredients speak for themselves. Our carefully-selected local producers share our passion for plating up the very best that this island has to offer.

From the seas off Ireland's west and east coasts, the hills and glens of Galway and Mayo, the rich fields of Meath and Kildare, and the lush green vales of Tipperary, Kilkenny and Cork. The food we serve has a proud heritage and a story to tell.

Try our grass-fed Hereford Irish bred beef, hand-picked by our master butcher and cooked to perfection by our skilled chefs. Or dive into a taste of the wild Atlantic Ocean or Irish Sea with today's fresh-from-the-market fish.

And always leave room for dessert!

Prices are subject to a discretionary 10% service charge.

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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