

Kathleen's

KITCHEN

Dinner Menu

A 10% discretionary service charge will be applied to your final bill.

The Heart of the House

Kathleen's Kitchen is a contemporary take on the tradition of culinary excellence at Carton House, A Fairmont Managed Hotel. From Lady Emily's letters, we know that the original housekeeper of Carton House was a friend and confidant. "Kathleen" fulfils this role for a new audience, taking care of her guests and creating a space where as well as your body, you nourish your heart and soul too.

This is a place that echoes the excitement of the kitchens in the 1700s, the buzz and activity of what was once the heart of Carton House. As you look around the old servant's kitchens, you can see the original features, the striking cast iron stoves that give the restaurant its unique character. You can just about imagine the flurry of activity before a dinner party in The House, or the servants sharing a drink together after hours under the warm glow of candlelight.

Small Plates

<i>Kelly's Rock oysters</i>	<i>4 each</i>
Finger lime	
<i>Spring minestrone</i>	<i>12</i>
Bruschetta	
<i>Sauteed new season asparagus</i>	<i>14</i>
Cannellini hummus, wild garlic	
<i>Irish Sea mackerel</i>	<i>16</i>
Heirloom tomato, tomato dressing	
<i>Burrata</i>	<i>17</i>
Bresaola, Taggiasca olives, bay oil, grissini	
<i>Ocean cracker</i>	<i>Market price</i>
Kelp butter, market fish, bottarga yuzu, kosha aioli, trout roe	

Charcuterie

Freshly sliced thinly on our Berkel
12 per 50g

<i>Irish coppa</i>
3-month aged shoulder of free-range pork
<i>Culatello</i>
14-month aged from Parma
<i>Bresaola</i>
3-month aged beef from the Lombardy region of the Italian Alps
<i>Irish fennel salami</i>
5-month aged free range pork

Served with organic sourdough bread and pickles.
'Free from' bread also available upon request.

Large Plates

<i>Spaghetti</i>	24
Pistachio pesto, smoked aubergine, pangrattato	
<i>Feighcullen Farm chicken</i>	26
Gnocchi, chanterelle, sauce vin jaune	
<i>Kilmore Quay cod</i>	28
Parsley crumb, asparagus, new season potato, wild garlic	
<i>Jacob's ladder beef rib</i>	29
BBQ glaze, remoulade, potato salad	
<i>Pat McLoughlin lamb rack</i>	38
Garlic purée, Provençale vegetable, tomato and black olive jus	

Sides

<i>Organic sourdough</i>	6
Cuinneog butter	
<i>Skinny fries</i>	6
Achill sea salt	
<i>Fried cauliflower</i>	6
Fish sauce vinaigrette, lime	
<i>Rocket and sorrel salad</i>	6
Lemon dressing, scallion	

Sweet

<i>Selection of ice-creams and sorbets</i>	9
<i>Lemon financier</i>	10
Poached forced rhubarb, vanilla crème fraiche	
<i>Paris-Brest</i>	11
Choux pastry, hazelnut praline mousse	
<i>Chocolate and peanut butter delicé</i>	11
Mascarpone ice-cream	
<i>Irish cheese selection</i>	16
Ballyisk, Durrus, Coolattin, Crozier Blue served with quince, grapes and Peter's Yard crackers	

Allergens

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who wish to know about the ingredients used please ask a member of the team.

We also have an allergen matrix available for your information, simply ask a member of our team to view.

Suppliers

Fish

Sustainable Seafood Ireland, Dublin

Vegetables

Iona Farm, Flynn's Farm and Keelings Farm,
Dublin Ballymakenny Farm, County Louth

Meat

McLoughlin's Butchers, Dublin

Poultry

Feighcullen Farm, Feighcullen, County Kildare

Charcuterie

The Wooded Pig Farm, Tara, County Meath and
Mario Fontana Foods, Dublin

Dry goods, dairy, cheese

La Rousse Foods, Dublin

Herbs

Little Cress Microgreens, Fairyhouse, County Meath

Bread

Tartine Organic Bakery, Baldoyle, Dublin

Kathleen's pasta dough recipe

Ingredients

550g 00 flour

120g egg yolk

120g egg white

15g olive oil

10g salt

50g water

Method

Combine dry ingredients

Combine wet ingredients

Make a well with the dry and add wet ingredients gradually

Knead for 10 minutes

Wrap in cling film and rest in the fridge for 2 hours

Drinks Menu

Irish Bottled Beer/Cider

<i>Carton House beer</i>	6.8
County Kildare	
<i>Stonewell Cider 330ml</i>	6.9
County Cork	
<i>Bulmers Cider 330ml</i>	6.9
County Tipperary	
<i>Galway Hooker Pale Ale 500ml</i>	7.5
County Galway	
<i>Stag Rua Red Ale 500ml</i>	7.5
County Cork	
<i>Stag Stout 500ml</i>	7.5
County Cork	
<i>Foxes Rock IPA (gluten free)</i>	7.2
County Carlow	
<i>Wicklow Helles Munich Lager 500ml</i>	7.5
County Wicklow	

Non-Alcoholic

<i>Heineken 0.0</i>	5
Holland	
<i>Erdinger 0.0</i>	5
Ireland	
<i>Stonewell Cider 0.0</i>	5
Ireland	

Draught

	<i>½ Pint</i>	<i>Pint</i>
<i>Guinness</i> Ireland	3.6	6.5
<i>Heineken</i> Netherlands	3.95	6.9
<i>Hop House 13</i> Ireland	3.95	6.9
<i>Rockshore Cider</i> Ireland	3.95	6.9
<i>Rye River Pale Ale</i> Ireland	4	7
<i>Birra Moretti</i> Italy	4	7.3

Champagne & Wine

<i>Champagne</i>	<i>Glass</i>	<i>Bottle</i>
<i>Champagne Brut, Laurent-Perrier, AOP, NV</i> Champagne-France	22	110
<i>Champagne Rosé, Laurent-Perrier, AOP, NV</i> Champagne-France	29	160
<i>White</i>	<i>Glass</i>	<i>Bottle</i>
<i>Vinho Verde, Escapada 2018</i> Vinho Verde-Portugal	9	36
<i>Cote du Rhône Blanc, Olivier Ravoire, 2019</i> Languedoc-France	10	40
<i>Pinot Grigio, Ai Palazzi 'Dorsoduro', 2018</i> Veneto-Italy	12	46
<i>Touraine Sauvignon Blanc, Château de la Roche, 2018</i> Loire - France	12.5	48
<i>Albarino, Terras Gauda, 2019</i> Galicia - Spain	15	58

<i>Rosé</i>	<i>Glass</i>	<i>Bottle</i>
<i>Merlot, Saint Marc, 2020</i> Languedoc-Roussillon - France	9	36
<i>Bordeaux Rouge, Château Mondain, 2018</i> Bordeaux - France	10	39
<i>Santalba, Vina Hermosa, 2017</i> Rioja - Spain	11.5	42
<i>Red</i>	<i>Glass</i>	<i>Bottle</i>
<i>Merlot, Saint Marc, 2020</i> Languedoc-Roussillon - France	9	36
<i>Bordeaux Rouge, Château Mondain, 2018</i> Bordeaux - France	10	39
<i>Santalba, Vina Hermosa, 2017</i> Rioja - Spain	11.5	42
<i>Malbec, La Mascota, 2017</i> Mendoza-Argentina	12	46
<i>Pinot Noir, Joseph Drouhin, 2019</i> Burgundy - France	14.5	55
<i>Chianti Rufina Riserva, Nipozzano, 2016</i> Tuscany - Italy	18	70

Soft Drinks & Juice

<i>Soft drinks</i>	4.2
<i>Fresh Juice</i>	4.2
Orange	
Cranberry	
<i>Carton House bottled juice & lemonade</i>	4.5
Apple juice	
Apple & blackcurrant juice	
Cloudy lemonade	
Pink lemonade	

Mineral Water

	<i>330ml</i>	<i>750ml</i>
<i>Oscar Wilde still water</i>	4	8
<i>Oscar Wilde sparkling water</i>	4	8
<i>Evian still water</i>		8.7
<i>San Pellegrino sparkling water</i>		8.7

Coffee

<i>Espresso</i>	4.5
<i>Double espresso</i>	5.5
<i>Americano</i>	5.5
<i>Cappuccino</i>	5.5
<i>Latte</i>	5.5
<i>Flat white</i>	5.5
<i>Mocha</i>	5.5
<i>Hot chocolate</i>	5.5
<i>Macchiato</i>	5.5
<i>Double macchiato</i>	6.5
<i>Small cafetière</i>	8
<i>Large cafetière</i>	12

Jing Tea

<i>Carton House breakfast tea</i>	5
<i>Earl Grey</i>	5
<i>Jade Sword</i>	5
<i>Peppermint</i>	5
<i>Chamomile</i>	5
<i>Organic White Peony</i>	5

Milk options

Full fat | low fat | almond | soya | oat

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