

# Kathleen's

## KITCHEN

### *Lunch Menu*

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



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## *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.

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## Lunch

<i>Spring minestrone</i>	12
Bruschetta	
<i>Burrata</i>	17
Bresaola, Taggiasca olives, bay oil, grissini	
<i>Heirloom tomato</i>	16
Yuzu jelly, basil, pane carasau	
<i>Grilled cheese</i>	14
Melted gruyère cheese, Dijon mustard and creamy béchamel on toasted sourdough	
<i>Croque Monsieur</i>	16
Gruyère cheese, honey baked ham, Dijon mustard and creamy béchamel on toasted sourdough	
<i>Po Boy sandwich</i>	22
Fried shrimp, 'Scarlet for yer ma' hot sauce, pickle, tomato, iceberg lettuce on a brioche roll	
<i>Kathleen's pie of the day</i>	25

## 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 delice</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	

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## 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

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## Kathleen's cannellini hummus recipe

### *Ingredients*

- 1 clove of garlic
- 1 tin of cannellini beans (rinsed)
- 20g tahini
- ½ lemon juiced
- 2 tsp coriander seeds (toasted)
- 2 tsp ground coriander
- 2 tsp white miso
- Salt

### *Method*

Blitz until smooth

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## 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	

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## 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



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## Champagne & Wine

<i>Champagne</i>	<i>Glass</i>	<i>Bottle</i>
<i>Champagne Brut, Laurent-Perrier, NV</i> Champagne-France	22	110
<i>Champagne Rosé, Laurent-Perrier, 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> Rhône-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

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<i>Rosé</i>	<i>Glass</i>	<i>Bottle</i>
<i>Château Sainte-Croix Magnolia, 2018</i> Côtes de Provence – France	11	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

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## Soft Drinks & Juice

<i>Soft drinks</i>	4.2
<i>Fresh Juice</i>	4.2
Orange	
Cranberry	
<i>Carton House bottled juice &amp; 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

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## 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*