

Kathleen's

KITCHEN

The Heart of the House

Kathleen's Kitchen is a contemporary take on the tradition of culinary excellence at Carton House. 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 which 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 cup together after hours under the warm glow of candlelight.

Today, we have reimagined this sense of animation and energy, drawing from old recipe books and Carton House traditions to bring true authenticity to your dining experience. This is a place that once created the finest dishes for the aristocracy - and now it has been reimagined for you.

Now you're here; explore, enjoy, and discover a dining experience with a difference.

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SAMPLE MENU

Irish Oysters

Harty's rock

Carlingford native

Kelly Gigas

3 each

17 ½ dozen

32 dozen

Local Artisan Charcuterie

Killenure Castle bresaola8

Connemara air-dried ham7

Gubbeen salami7

All served with a selection of breads, mustards, & vinegars

Antipasti

Toonsbridge burrata, heritage beetroots, hazelnut dressing (v)9

Carpaccio of carton estate venison, rocket, pickled wild mushrooms12

House marinated artichoke 'nicoise', ratte potato, quail's egg, oregano (v).....9

Chickpeas, cucumber, piquillo peppers, chilli, lime & zaatar dressing (vg)8

Gaillimb squid a la plancha, capers, fennel salad13

Knockdrinna gold cheese & truffle croquetas (v)7

Galician octopus, potato, smoked paprika, extra virgin olive oil12

Beef and bone marrow arancini, watercress aioli9

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Pasta

<i>Galway Bay prawn & crab linguini</i>	23
Garlic, chilli, lemon	
<i>Gubbeen chorizo tagliatelle</i>	19
Red onion, roasted peppers, arrabbiata sauce	
<i>Irish beef ragu pappardelle</i>	21
24 hour cooked short rib, seasonal mushrooms	
<i>Native lobster pacchieri</i>	29
San Marzano cherry tomatoes, white wine, wild garlic pesto	
<i>Wild mushroom & truffle orricette (v)</i>	18
Celery, Imokilly Regato cheese	
<i>Courgette & almond cappeletti (vg)</i>	16
Watercress, espellette pepper	

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Stone Baked Flatbreads

<i>Killenure castle air-dried ham</i>	16
Truffle ricotta, roasted pinenuts	
<i>Confit tomato & tallegio (v)</i>	14
Castelvetranos olives, baby basil	
<i>Marinated organic chicken & pancetta</i>	16
Quails egg & confit tomato	
<i>Slow cooked pulled beef</i>	16
30 month aged parmesan & pickled shallots	
<i>Braised meatballs & Robioletta cheese</i>	15
Tomato fondue & roast garlic	
<i>Pepperonata & marjoram (vg)</i>	13
Plant based 'parmasan', crispy onions	

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Sweets & Cheeses

Sicilian lemon tart8

Crème fraîche

Crème Catalan8

Dulce de leche

Classic tiramisu8

Marsala, cocoa & mascarpone

Sorbet & ice-cream selection7

Please ask your server for details

Cheese selection12

Tallegio, Knockdrinna Gold, Imokilly Regato, Robioletta, crackers & membrillo

Complete allergen list available at the restaurant.