


SOMETHING TO SIP

-  Espresso Martini 17
Smirnoff vanilla, fresh espresso, Kalhua, vanilla
-  French Martini 18
Smirnoff Vodka, Chambord, pineapple juice
-  Margarita 17
Casamigos tequila, triple sec, lime juice, sugar syrup
-  Mojito 17
Havana 3yr, lime, mint, sugar syrup, soda water
-  Whiskey Sour 18
Bulleit Bourbon, lemon juice, sugar syrup, egg white, Angostura bitters



WHILE YOU CHOOSE

-  Carriage House sourdough 9
aged balsamic & evoo, Cuinneog farmhouse butter
- Charcuterie share board 42
Prosciutto, salami Milano, chorizo, Irish cheeses, homemade chutney, sourdough
-  Marinated olives 6
- Seafood sharing platter 48
locally smoked salmon, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout, pickled cucumber, horseradish, The Carriage House Guinness bread



TEMPT YOUR TASTE BUDS

- Carriage House seafood chowder 19
salmon, prawns, smoked haddock, mussels, The Carriage House Guinness bread
- Classic Caesar salad 19
Harfords Farm baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, anchovies, and parmesan
Add Chicken 8 | Add prawns 12
- Kilkeel harbour roast scallops 24
summer peas, baby gem pancetta, anchovy aioli
- Feighcullen Farm chicken and ham hock terrine 21
apple gel, Carriage House onion relish, crispy sourdough
- Jumbo prawn cocktail 23
baby gem, avocado, spicy Marie Rose
-  Soup of the day 13
The Carriage House soda bread
- Spicy Korean chicken wings small 16 / large 20
toasted sesame, hoi sin mayo
-  Burrata and heirloom tomato salad 19
basil pesto, rosemary focaccia

 Plant Based  Vegetarian

The Carriage House

FROM THE MIBRASA OVEN

All our steaks are 100% Irish and dry aged for a minimum of 28 days

CARRIAGE HOUSE RECOMMENDATION

John Stone dry aged beef fillet 48
chargrilled, king oyster mushroom, baby spinach, potato fondant, red wine jus

	150ml	750ml
Viña Hermosa Crianza, Santalba Rioja, Spain - <i>Tempranillo</i>	12	54

John Stone côte de boeuf sharing for two 110
prime rib beef, thick and tender and highly marbled

John Stone T bone steak 500g 58
two contrasting cuts of beef separated with a bone with a rich hearty flavour

All dishes above are served with fresh watercress and skinny fries.
Please choose from the following accompaniments:
green peppercorn sauce, béarnaise sauce, red wine jus or horseradish butter

Carriage House beef burger 28
Dubliner cheddar, burned onion mayo, baby gem, smoked streaky bacon, tomato, fries

Steak frites 40
8oz striploin, skinny fries, béarnaise sauce, water cress

WEEK ENDS SPECIALS

- Carriage House roast 38
Served Sunday only
- John Stone classic beef Wellington 55
Served Friday and Saturday only
- Lobster Thermidor 48
Served Saturday & Sunday only



FROM THE SEA

Killybegs Quay black sole 52
brown shrimp, capers, beurre noisette, creamy mash potatoes

Kilmore Quay fish and chips 28
crispy tempura battered Haddock, chunky chips, minted mushy peas, tartare sauce

Pan roasted Kilmore Quay fillet of cod 38
lemon crushed potato, braised fennel, tomato and herb sauce vierge



FROM THE FARM




Roast Feighcullen farm chicken breast 36
asparagus, pea and smoked bacon velouté, champ mash

Chicken Massaman curry 28
coriander jasmine rice, radish and cucumber pickle

Skeaghanore duck breast 48
lona farm heritage carrots, pickled blackberries, fondant potato, red wine jus



FROM THE EARTH

-  Cherry tomato and baby courgette rigatoni 26
St Tola goats cheese, wild rocket
-  Thai yellow curry 25
coriander jasmine rice, radish and cucumber pickle
-  Plant based burger 26
lightly spiced chickpea and potato patty, plant-based cheddar, baby gem, tomato, charcoal bun, fries



MAKE IT COMPLETE

-  Creamy mash 7 chives
-  Orange braised carrots 8
-  Chunky chips 7
-  French fries 8
-  Tender steam broccoli 7 almond flakes
-  Truffle fries 9.5 parmesan
-  Carriage house superfood salad 9
baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing

SOMETHING SWEET

Irish strawberry cheesecake 12
fresh strawberries

Elderflower creme brulee 12
cirtus sable

Summer berry pavlova 12
berry compote, fresh berries

Chocolate & blood orange mousse 12
fillets of orange, orange chantilly

 Vegan avocado, coconut and lime mousse 12
crunchy coconut

Carriage House cheese board 20
Délice de Bourgogne, Durrus, Cashel Blue and Knockanore cheddar, lavosh, crackers and homemade chutney



HOT ALCOHOLIC BEVERAGES

Baileys coffee 13
Baileys Irish cream, evening blend espresso & double cream

Calypso coffee 13
Tia Maria, evening blend espresso & double cream

French coffee 13
Hennessy VS, brown sugar, evening blend espresso & double cream

Irish coffee 13
Teeling Small Batch whiskey, brown sugar, evening blend espresso & double cream



PLEASURE AFTER DINNER

Green Spot 12

Osborne 10yr 10

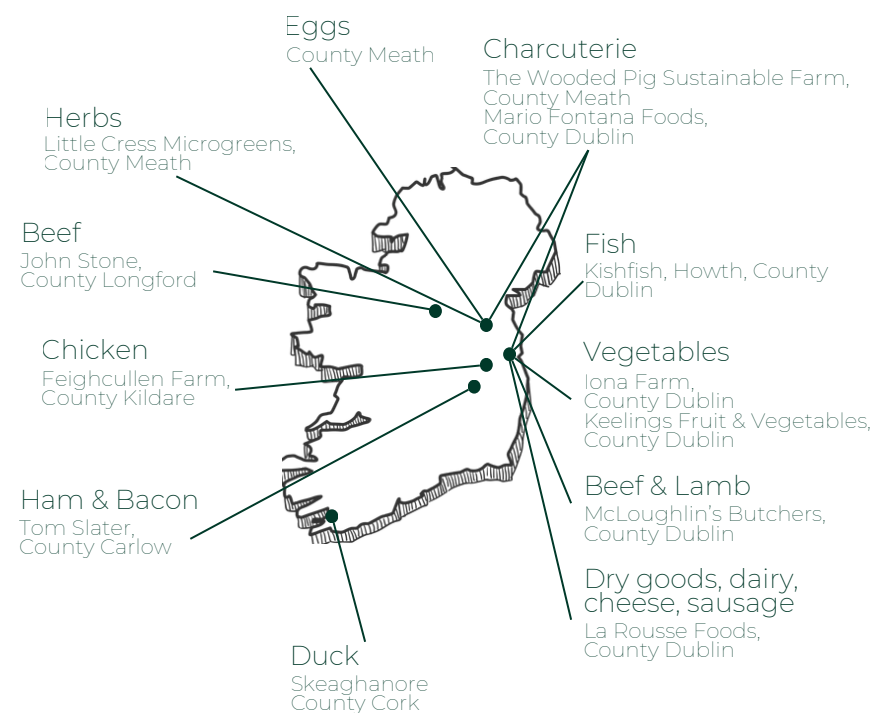
Jameson 8

Tio Pepe 8

Redbreast 12yr 14

We will be delighted to make the above whiskey or port hot upon request

SUPPLIERS



All of our beef is 100% Irish and dry aged for a minimum of 28 days

Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

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



The Carriage House

Evening menu served 4pm - 9pm daily.

Once the Fitzgerald family's carriage lodge, on this site, seven carriages were housed – an unequivocal sign of accomplishment nowhere else seen across the island of Ireland at the time.

Honouring the resort's history, The Carriage House lives on today, woven in the very same thread. Steeped in history, the venue retains much of its 18th century fixtures and is a gateway to the enduring enchantment that is Carton House.



A 12.5% service charge will be applied to your final bill.

