

The CarriageHouse

STARTERS

Burrata and heirloom tomato salad

basil pesto, rosemary foccacia

Jumbo prawn cocktail

baby gem, avocado, spicy Marie Rose

Spicy Korean chicken wings small

toasted sesame, hoisin mayonnaise

Feighcullen Farm chicken & ham hock terrine

apple gel, Carriage House onion relish, crispy sourdough

MAINS

Roast Feighcullen Farm free-range chicken breast

asparagus, pea and smoked bacon veloute,
champ

Steak frites

8oz striploin, skinny fries, Béarnaise sauce, watercress

Pan roasted Kilmore Quay cod fillet

lemon crushed potato, braised fennel, tomato and
herb sauce vierge

Cherry tomato & baby courgette rigatoni

St Tola goats cheese, wild rocket



MAKE IT COMPLETE

French fries 8

Chunky chips 7

Orange braised carrot 8

Carriage House superfood salad 9

baby spinach, trio quinoa, feta,
edamame beans, pomegranate,
mix seeds, cider dressing

Tender steam broccoli 7
almond flakes parmesan

Truffle fries 9.5
parmesan

Creamy mash 7
chives

DESSERT

Irish Strawberry cheesecake
fresh strawberries

Vegan avocado, coconut & lime mousse
crunchy coconut

Eldelflower crème brûlée
citrus sable

Summer berry pavlova
berry compote, fresh berries

Chocolate & blood orange mousse
fillets of orange, orange sorbet

€ 60 for 2-course | € 70 for 3-course

ALLERGENS

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.

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



The CarriageHouse

BANK HOLIDAY SPECIAL



John Stone classic beef Wellington 38

served with mash vegetables and
red wine jus

