



# The Carriage House

## 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 & Evo, 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
- 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
-  Whipped Ardsallagh goats cheese 19  
pickled beetroots, candied walnuts, mesclun leaves, chardonnay dressing

 Plant Based  Vegetarian

## SIGNATURE SANDWICHES

### CARRIAGE HOUSE'S RECOMMENDATION

Reuben sandwich 21  
Pat McLoughlin pastrami, sauerkraut, mustard mayo, rye bread, Emmental

	150ml	750ml
L'art des sens, Mas la Chevalière Pays D'Oc, France - Chardonnay	12.5	52

Carriage House breakfast bap 19  
maple cured bacon, organic sausage, free range egg, tomato relish, and sesame brioche

Carriage House seafood sandwich 24  
locally smoked salmon, dill cream cheese, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout, pickled cucumber, horseradish mayo on Carriage House Guinness bread

McLoughlin's honey roasted ham and Dubliner cheese toastie 15  
beef tomatoes, pickled onion



## GARDEN CREATIONS

Carriage House superfood salad 18  
baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing  
Add Breast of chicken 8 | Add prawns 12

Classic Caesar salad 19  
Harfords Farm baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, anchovies, and parmesan  
Add Breast of chicken 8 | Add prawns 12

### WEEK ENDS SPECIALS

Carriage House roast 38  
Served Sunday only



## FROM THE SEA

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

Roast Atlantic cod fillet 36  
tender stem broccoli, lemon crushed potato, smoked almonds, lemon and caper sauce grenobloise



## FROM THE FARM

Carriage House classic cottage pie 28  
seasonal vegetables

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

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

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



## FROM THE EARTH

-  Sundried tomato and aubergine rigattoni 26  
wild rocket, pine nut, Parmigiana Reggiano
-  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 8  
carrots
- 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

Double chocolate bar 12  
feuilletine crunch, chocolate garnish

Chai tea crème brûlée 12  
short bread biscuit

Carton House honey and walnut cake 12  
vanilla ice cream, candied walnuts

Clementine panacotta 12  
cardamom streusel, orange crisp

Plant-based chocolate mousse 12  
nutty granola, raspberry sorbet, raspberry coulis

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 LUNCH

Green Spot 12

Osborne 10yr 10

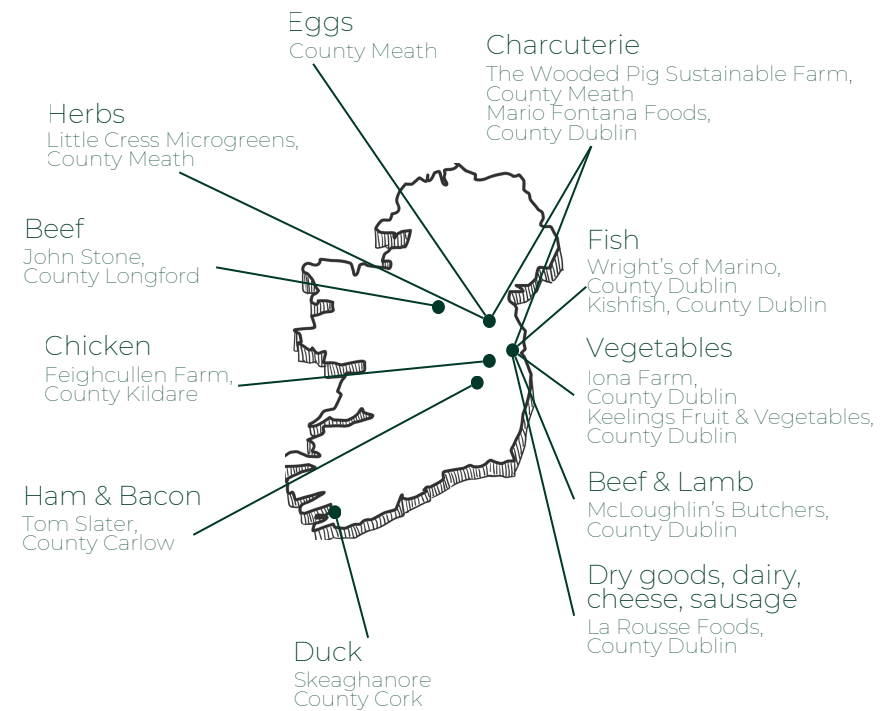
Jameson 8

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

Lunch menu served 12:00pm to 4pm 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 10% service charge will be applied to your final bill.

