

The Carriage House

SPECIAL COCKTAILS

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

WHILE YOU CHOOSE

✓ Carriage House sourdough	9
<i>Aged balsamic & Evoo, Guinneog farmhouse butter</i>	
Charcuterie board Sharing for 2-4 people	42
<i>Prosciutto, salami Milano, chorizo, Irish cheeses, homemade chutney, sourdough</i>	
🌱 Marinated olives	6
Seafood platters Sharing for 2-4 people	48
<i>Locally smoked salmon, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout pickled cucumber, horseradish, The Carriage House Guinness bread</i>	

STARTERS

Carriage House seafood chowder	19
<i>Salmon, prawns, smoked haddock, mussels, The Carriage House Guinness bread</i>	
Jumbo prawn cocktail	23
<i>Garden peas, pancetta</i>	
✓ Soup of the day	13
<i>The Carriage House soda bread</i>	
👨 Spicy Korean chicken wings small 16 / large 20	
<i>Toasted sesame, hoi sin mayo</i>	

SANDWICHES AND SALADS

👨 Classic Caesar salad	19
<i>Harfords Farm Baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, anchovies, parmesan</i>	
Add Breast of chicken 8 Add prawns 12	
✓ Carriage House superfood salad	18
<i>Baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing</i>	
Add Breast of chicken 8 Add prawns 12	
✓ Burrata and heirloom tomato salad	19
<i>Basil pesto, rosemary focaccia</i>	
Carriage House breakfast baps	16
<i>Maple cured bacon, organic sausage, free range egg, tomato relish, and sesame brioche</i>	
✓ Toonsbridge buffalo mozzarella open sandwich	21
<i>Roast courgette, plum tomato, basil pesto, rosemary focaccia</i>	
Carriage House seafood sandwich	24
<i>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</i>	
McLoughlin's honey roasted ham and Dubliner cheese toastie	15
<i>Beef tomatoes, pickled onion</i>	
👨 Reuben sandwich	21
<i>Pat McLaughlin pastrami, sauerkraut, mustard mayo, rye bread, emmental</i>	
John Stone fillet steak sandwich	24
<i>Grilled sourdough, caramelised onion, beef tomato, wild rocket, horseradish mayonnaise</i>	

MAINS

Steak frites	40
<i>8oz striploin, skinny fries, béarnaise sauce, water cress</i>	
🌱 Thai plant-based yellow curry	22
<i>Coriander jasmine rice, radish and cucumber pickle</i>	
🌱 Plant-based burger	26
<i>Charcoal bun, plant based cheddar, tomato relish, red onion, fries</i>	

SIDES

✓ Carriage house superfood salad 9	✓ Chunky chips 7	🌱 Orange braised new season carrot 8
<i>Baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing</i>	🌱 French fries 8	
✓ Creamy mash 7	🌱 Truffle fries 9.5	🌱 Tender steam broccoli 7
<i>Chives</i>	<i>Parmesan</i>	<i>Almond flakes</i>

CHEF'S SPECIAL

Carriage House beef burger	28
<i>Dubliner cheddar, burned onion mayo, baby gem, smoked streaky bacon, fries</i>	
Chicken Massaman curry	28
<i>Coriander jasmine rice, radish and cucumber pickle</i>	
Chicken schnitzel	26
<i>Garlic and herb butter, Caesar salad, parmesan</i>	
Kilmore Quay fish and chips	28
<i>Beer battered Haddock, chunky chips, minted mushy peas, tartare sauce</i>	

OUR SUPPLIERS



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.



👨 Chef's Favourite 🌱 Plant Based ✓ Vegetarian



The Carriage House

Lunch menu served 12pm - 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 12.5% service charge will be applied to your final bill.

SUPPLIERS

Fish

Kish Fish, Howth, Dublin

Vegetables

Keelings, St Margaret's, Dublin

Beef

John Stone, County Longford

Dry goods, dairy, cheese, chicken, venison, Dexter beef

La Rousse Foods, Dublin

Herbs

*Little Cress Microgreens,
Fairyhouse, County Meath*

Organic sourdough

*Tartine Organic Bakery,
Baldoyle, Dublin*

Ice-cream

Scup, Co. Wexford

DESSERTS

Irish Strawberry Cheesecake 12
fresh strawberries

Elderflower creme brulee 12
cirtus sable

Irish cheese plate 20
Homemade chutney, grapes, crackers

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



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

