

The Carriage House

WELCOME

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.



Evening menu served 4pm - 9pm daily.
A 10% service charge will be applied to your final bill.



BITES

The Carriage House Sourdough	9
Aged balsamic & extra virgin olive oil, Cuiinneog farmhouse butter	
Marinated Olives	6

SMALL PLATES

Soup of the Day ^(V)	13
The Carriage House soda bread	
Classic Caesar Salad	19
Harfords farm baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, anchovies, and parmesan	
<i>Add breast of chicken 8/ prawns 12</i>	
Ardsallagh Farmhouse Goat Cheese	19
Iona farm baby beetroot, sourdough cruets, caramelised pecan nut, red vein sorrel	
Jumbo Prawn Cocktail	23
Baby gem, avocados, spicy Marie Rose	
Kilkeel Harbour Pan Seared Scallops	24
Crispy pork belly, spiced cauliflower purée, pickled beech mushroom, pancetta	
Carriage House Seafood Chowder	19
Salmon, prawns, smoked haddock, mussels, The Carriage House Guinness bread	
Spicy Korean Chicken Wings	small 16 / large 20
Toasted sesame, hoi sin mayonnaise	



LARGE PLATES

The Carriage House Beef Burger	26
Dubliner cheddar, Café de Paris mayonnaise, baby gem, smoked streaky bacon, fries	
Vegan Burger “Beyond Meat” (VG)	26
Charcoal bun, vegan cheddar, lemon mayonnaise, red onion, fries	
Kilmore Quay Fish and Chips	28
Beer battered haddock, chunky chips, minted mushy peas, tartare sauce	
Thai Yellow Chicken Curry	28
Garlic and coriander jasmine rice, radish and cucumber condiment	
The Carriage House Slow Cooked Venison and Winter Roots Pie	36
Seasonal vegetable, creamy mash potatoes	
Feighcullen Farm Chicken Supreme	36
Chestnut mushroom, pearl onion, Alsace bacon, herb mash, red wine jus	
Steak Frites	38
8oz striploin, skinny fries, béarnaise sauce, water cress	
Pan Seared Donegal Organic Salmon	36
Champagne beurre blanc, clams, samphire, fennel	
Kilmore Quay Black Sole	50
Brown shrimp, capers, beurre noisette, creamy mash potatoes	
Wild Mushroom and Truffle Pappardelle	26
Hazelnut, tarragon, parmigiana-reggiano	



FROM THE MIBRASA OVEN

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

All served with fresh watercress and skinny fries

John Stone Striploin Steak “bone in” 500g €48
“A premier steak choice with a rich hearty flavour”

Rick Higgins Rib Eye Steak 285g €46
“A rich juicy steak with generous marbling throughout”

Choose from, green peppercorn sauce, béarnaise sauce, red wine jus, or horseradish butter



SIDES

All 7

The Carriage House Salad
Harfords farm baby gem lettuce,
Cashel blue cheese, walnuts, sunflower seeds

Creamy Mash ^(v)
Chives

Chunky Chips

**Orange Braised
New Season Carrots** ^(v)

Truffle Fries ^(v)
Parmesan

French Fries ^(v)

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.



v - vegetarian vg - vegan

SUPPLIERS

Fish

Sustainable Seafood Ireland, 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



