

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



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



BREAD

Carriage House sourdough 9
aged balsamic & evoo, Cuinneog farmhouse butter

STARTERS

Soup of the day ^(V) 9
Carriage House soda bread

Classic Caesar salad 13
baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, white anchovies, parmesan
Add breast of chicken 8 | Add prawns 12

Superfood Salad ^(V) 13
baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing
Add breast of chicken 8 | Add prawns 12

Spicy Korean chicken wings small 13 | large 17
toasted sesame, hoi sin mayo, spring onion

Carriage House seafood chowder 15
salmon, prawns, smoked haddock, mussels, Carriage House Guinness bread

Moules marinière small 17 | large 23
garlic cream sauce, white wine, parsley, sourdough

Burrata ^(V) 18
marinated heirloom tomatoes, pickle walnut, focaccia croutons, basil puree

Jumbo prawn cocktail 21
baby gem, avocado, spicy Marie Rose

Kilkeel harbour pan seared scallops 23
apple and celeriac remoulade, apple purée, black pudding, dill



BOARD & PLATTER

Charcuterie board	36
prosciutto, salami Milano, chorizo, bresaola, Irish cheeses, homemade chutney, sourdough	
Seafood platter	42
locally smoked salmon, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout, pickled cucumber, horseradish, crab mayo, Carriage House Guinness bread	

BURGERS

Carriage House Dexter beef burger	24
Dubliner cheddar, caramelized onion mayo, baby gem, smoked streaky bacon, fries	
Vegan burger "beyond meat"^(VG)	22
charcoal bun, vegan cheddar, baby gem, beef tomato, tomato relish	



MAINS

Butternut squash gnocchi ^(V)	24
cavolo nero, pine nuts, sage, parmesan	
Kilmore Quay fish and chips	24
beer battered Haddock, chunky chips, minted mushy peas, tartare sauce	
Thai red chicken curry	24
coriander jasmine rice, radish and cucumber salad	
Feighcullen Farm chicken supreme	27
spiced parsnip pureé, wild mushroom, confit chicken leg croquette, tarragon jus	
Carriage House catch of the day	32
caper vinaigrette, chive pomme pureé, samphire	
Steak frites	34
striploin steak, skinny fries, béarnaise sauce	
Herb crusted Pat McLoughlin rack of lamb	46
carrot pureé, lamb shoulder and potato rosti, grilled baby courgette, mint jus	



FROM THE GRILL

*All served with onion rings, fresh watercress and skinny fries
Choose from, Peppercorn sauce, béarnaise or red wine jus*

John Stone rib eye steak 280g	42
John Stone striploin steak 300g	44



SIDES

All 6

Broccoli hollandaise ^(V)

Creamy mash ^(V)
chives

Truffle fries ^(V)
lemon aioli, parmesan

Baby superfood salad ^(V)
baby spinach, trio quinoa, avocado,
feta, broad beans, pomegranate,
mix seeds, cider dressing

Chunky chips ^(V)

Buttered carrots ^(V)

ALLERGENS

All produce is prepared in an area where allergens are present.
For those with allergies, intolerances and special dietary requirements
who wish to know about the ingredients used, please ask a member of the team.

We also have an allergen matrix below for your information,



v - vegetarian vg - vegan

SUPPLIERS

Fish

Sustainable Seafood Ireland, Dublin

Vegetables

Keelings, St Margaret's, Dublin

Beef

John Stone, Longford
Pat McLoughlin, Dublin

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

La Rouse Foods, Dublin

Herbs

Little Cress Microgreens,
Fairhouse, Meath

Organic sourdough

Tartine Organic Bakery,
Baldoyle, Dublin

Ice-cream

Scup, Wexford



