

Kathleen's

KITCHEN

Dinner Menu

A 10% service charges will be applied to your final bill.

The Heart of the House

Kathleen's Kitchen is a contemporary take on the tradition of culinary excellence at Carton House, A Fairmont Managed Hotel. From Lady Emily's letters, we know that the original housekeeper of Carton House was a friend and confidant. "Kathleen" fulfils this role for a new audience, taking care of her guests and creating a space where as well as your body, you nourish your heart and soul too.

This is a place that echoes the excitement of the kitchens in the 1700s, the buzz and activity of what was once the heart of Carton House. As you look around the old servant's kitchens, you can see the original features, the striking cast iron stoves that give the restaurant its unique character. You can just about imagine the flurry of activity before a dinner party in The House, or the servants sharing a drink together after hours under the warm glow of candlelight.



Snacks

Kathleen's batch bread 8
Our own cultured butter, house made cheese and onion crisps

Small Plates

Feighcullen Farm chicken soup 14
Whipped chicken butter on toast

Ballymakenny Farm potato and leek terrine 16
Ballylisk cheese, green chutney, crème fraiche, lemon

Wild Garryhinch mushrooms 16
Foragers sauce, egg, cracker

Cured organic Clare Island salmon 18
Citrus jelly, preserved lemon mayo, sesame

Sautéed West Coast scampi 20
Garlic and almond, house made focaccia

Galway Bay oysters 3.50 each



Charcuterie

Freshly sliced thinly on our Berkel – 14 per 50g

Irish coppa

3-month aged shoulder of free-range pork

Culatello

14-month aged from Parma

Bresaola

3-month aged beef from the Lombardy region of the Italian Alps

Irish fennel salami

5-month aged free range pork

Served with organic sourdough bread and pickles.

'Free from' bread also available upon request.

Large Plates

Toonsbridge ricotta dumplings

25

Local onion broth, croutons

Citrus brined Feighcullen Farm half chicken

29

Ballymakenny Farm potato, baby gem, fermented hot sauce

Kilmore Quay cod

34

Wild garlic, asparagus, olive oil mash

Market fish

Market Price

Shellfish stew, wild garlic croutons

Pat McLoughlins braised lamb faggot

36

Cider glazed carrots, salsa verde, seaweed crushed potato

John Stone beef fillet

45

Potato terrine, black pepper jus, beech mushrooms, white asparagus



Sides

All sides 6 euro

Ballymakenny Farm potato

Herb vinaigrette

Iona Farm heirloom carrots

Tahini yoghurt, Dukkah

Radicchio salad

Endive, blood orange, Killeen's goats cheese

Iona Farm winter green vegetables

Mustard dressing

Sweet

Homemade ice cream and sorbets

10

Yuzu Opera Cake

12

Cacao sorbet

Choux bun

12

Blackcurrant, caramel

Kathleen's 'Super split'

12

Blood orange, olive oil cake, vanilla ice cream

Selection of Irish cheeses

17

Barmbrack, house made seasonal chutney



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 available via this QR code.



Suppliers

Fish

Sustainable Seafood Ireland, Dublin

Vegetables

Iona Farm, Flynn's Farm and Keelings Farm, Dublin
Ballymakenny Farm, Louth

Meat

McLoughlin's Butchers, Dublin
John Stone, Longford
All of our beef is 100% Irish

Poultry

Feighcullen Farm, Feighcullen, Kildare

Charcuterie

The Wooded Pig Farm, Meath
Mario Fontana Foods, Dublin

Dry goods, dairy, cheese

La Rousse Foods, Dublin

Herbs

Little Cress Microgreens, Meath



White Wines

	<i>Glass</i>	<i>Bottle</i>
<i>Vinho Verde, Escapada, 2021</i> Vinho Verde, Portugal	9	36
<i>Cote du Rhône Blanc, Olivier Ravoire, 2021</i> Rhône, France	10	40
<i>Pinot Grigio, Ai Palazzi "Dorsoduro", 2018</i> Veneto, Italy	12	46
<i>Touraine Sauvignon Blanc, Château de la Roche, 2021</i> Loire, France	12.5	48
<i>Albariño, Terras Gauda, 2021</i> Galicia, Spain	15	58
<i>Saint Veran, Domaine Perraud, 2021</i> Burgundy, France	17	64
<i>Chenin Blanc, Mooiplaas Estate, 2021</i> Stellenbosch, South Africa		51
<i>Bordeaux Blanc, Clarendelle, 2019</i> Haut-Brion, France		65
<i>Sancerre, Domaine Lucien Crochet, 2021</i> Loire, France		70
<i>Givry Blanc "En Chenèves", Domaine Desvignes, 2020</i> Burgundy, France		95
<i>Châteauneuf-Du-Pape Blanc, Clos de l'Oratoire, 2019</i> Rhône, France		120
<i>Chardonnay, Chateau Montelena, 2014</i> Napa Valley, America		200



Red Wines

	<i>Glass</i>	<i>Bottle</i>
<i>Merlot, Saint Marc, 2021</i> IGP Pays D'Oc, France	8.5	36
<i>Bordeaux Rouge, Château Mondain, 2020</i> Bordeaux, France	10	39
<i>Santalba, Viña Hermosa, 2019</i> Rioja, Spain	10.5	42
<i>Malbec, La Mascota, 2021</i> Mendoza, Argentina	12	46
<i>Bourgogne Rouge, Domaine Perraud, 2022</i> Burgundy, France	16.5	65
<i>Chianti Rufina Riserva, Nipozzano, 2019</i> Tuscany, Italy	18	70
<i>Bordeaux, Clarendelle, 2016</i> Haut-Brion, France		62
<i>Valpolicella Ripassa, Zenato, 2018</i> Veneto, Italy		69
<i>Château Patache d'Aux, Cru Bourgeois, 2015</i> Medoc, France		75
<i>Cabernet Sauvignon, Angove Family Crest, 2014</i> McLaren Vale, Australia		89
<i>Saint Joseph "Cuvée du Papy", Domaine du Monteillet, 2018</i> Rhône, France		105
<i>Savigny-les-Beaune, Domaine Mongeard-Mugneret, 2018</i> Burgundy, France		140



Champagne

	<i>Glass</i>	<i>Bottle</i>
<i>Henriot Brut Souverian, NV</i> Champagne-France	23	120
<i>Henriot R�ose, NV</i> Champagne-France	29	160

Draught

	<i>1/2 Pint</i>	<i>Pint</i>
<i>Guinness</i> Ireland	3.8	6.8
<i>Smithwicks</i> Ireland	3.9	7
<i>Rockshore Lager</i> Ireland	4	7.2
<i>Heineken</i> Netherlands	4.50	8
<i>Hop House 13</i> Ireland	4	7.2
<i>Rockshore Cider</i> Ireland	4	7.2
<i>Rye River Pale Ale</i> Ireland	4.1	7.3
<i>Birra Moretti</i> Italy	4.5	8

Irish Bottled Beer/Cider

<i>Bulmers Cider 330ml</i> Tipperary	6.9
<i>Foxes Rock IPA</i> Loath	7.2
<i>Foxes Rock Lager (gluten free)</i> Loath	7.2



Non-Alcoholic

<i>Heineken 0.0</i>	5
Holland	
<i>Erdinger 0.0</i>	5
Ireland	
<i>Seedlip premium gin</i>	6.5
England	

Soft Drinks & Juice

<i>Soft drinks</i>	4.2
<i>Carton House bottled juice & lemonade</i>	4.5
Apple juice	
Apple & blackcurrant juice	
Cloudy lemonade	
Pink lemonade	

Mineral Water

	330ml	750ml
<i>Still water</i>	4	8
<i>Sparkling water</i>	4	8
<i>Evian still water</i>		8.7
<i>San Pellegrino sparkling water</i>		8.7



Barmbrack Recipe

Ingredients

200g currants
200g sultanas
300ml strong tea
50ml whiskey (or another 50ml tea)
25g mixed peel, roughly chopped
25g glace cherries, quartered
25g blanched almonds, roughly chopped
150g light muscovado sugar
210g plain flour
2 tsp baking powder
1 tsp mixed spice
½ tsp ground nutmeg
¼ tsp fine salt
1 egg, beaten

Method

Put the currants and sultanas in a large heatproof bowl, pour over the tea and whiskey, if using, then leave to soak for at least six hours.

Heat the oven to 180C, grease and line a 13cm x 20cm loaf tin. Stir the peel, cherries and almonds into the soaked fruit.

In a second bowl, whisk together the sugar, flour, baking powder, spices and salt, making sure you break up any lumps in the sugar, then stir into the fruit with the beaten egg.

Tip the loaf mix into the tin, smooth the top and bake for 90 minutes, until a skewer comes out clean. If the top looks to be going too dark or burning on top towards the end, cover with foil.

Take out of the oven, leave to cool in the tin for 15 minutes, then turn out on to a baking rack.

