

# Kathleen's

## KITCHEN

### *Lunch Menu*

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



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## *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.



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## Lights Bites

<i>Kathleen's Kitchen chicken soup</i>	14
Celeriac, whipped chicken butter toast	
<i>Iona Farm heirloom carrots</i>	16
Tahini yoghurt, Dukkah	
<i>Burrata</i>	18
Iona Farm baby beetroot, watercress	
<i>Toonsbridge ricotta &amp; vine tomato pastry tart</i>	18
Dressed leaves	
<i>Howth harbour smoked salmon</i>	19
Citrus jelly, preserved lemon mayo, sesame	
<i>Galway Bay oysters</i>	3.50 each

## Rustic Sandwiches

*"served with leaf salad and Kathleen's crisps"*

<i>Limerick ham and Hegarty's cheese toastie</i>	17
Freshly baked sourdough	
<i>Burrata</i>	18
Heirloom tomatoes, basil, freshly baked ciabatta	
<i>Feighcullen Farm roast chicken</i>	19
Celery, shallot, tarragon mayonnaise, freshly baked sourdough	
<i>Trio of Seafood</i>	24
West Coast prawns, Howth Harbour smoked salmon, Kilkeel Harbour dressed crab, Carton House Guinness and treacle bread	



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## Rustic Salads

<i>Spiced cauliflower salad</i>	18
Bulgur wheat, pomegranate, avocado, mint, fermented chilli dressing, crispy quinoa	
<i>Feighcullen Farm chicken salad</i>	19
Baby gem, heirloom tomato, avocado, spring onion, buttermilk dressing, croute	
<i>Howth Harbour smoked salmon salad</i>	21
Cracked wheat, pickled cucumber, avocado, preserved lemon mayo	

## Sharing Plates “for two”

<i>Charcuterie plate</i>	39
Selection of Irish cured meats & cheeses, sourdough, crackers, pickles and preserves	
<i>Seafood platter</i>	58
Howth Harbour smoked salmon, Kilkeel Harbour crab salad, west coast prawns, Galway Bay oysters	



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## 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 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



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## 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



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## 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





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## 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



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## 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	4.5	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



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## 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 &amp; 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



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## 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.

