

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.



BREAD

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

STARTERS

Soup of the day ^(V)	13
Carriage House soda bread	
Classic Caesar salad	16
Baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, white anchovies, parmesan Add breast of chicken 8 Add prawns 12	
Spicy Korean chicken wings	small 12 large 16
Toasted sesame, hoi sin mayo	
Carriage House seafood chowder	19
Salmon, prawns, smoked haddock, mussels, the Carriage House Guinness bread	
Burrata ^(V)	21
Iona farm baby beetroot, focaccia cruets, pine nut, micro basil	
Feighcullen Farm chicken & ham hock terrine	21
Sourdough, piccalilli, cress salad	
Jumbo prawn cocktail	23
Baby gem, avocados, spicy Marie Rose	
Kilkeel harbour pan seared scallops	24
Crispy pork belly, cauliflower purée, pancetta, dill	

BOARD & PLATTER

Charcuterie board	44
Prosciutto, salami Milano, chorizo, bresaola, Irish cheeses, homemade chutney, sour dough	
Seafood platter	48
Locally smoked salmon, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout pickled cucumber, horseradish, Kilkeel harbour crab , Carriage House Guinness bread	



MAINS

Kilmore Quay fish and chips	25
Beer battered Haddock, chunky chips, minted mushy peas, tartare sauce	
Thai red chicken curry	26
Garlic and coriander jasmine rice, radish and cucumber salad	
Roasted pumpkin risotto	26
Marjoram, hazelnut, truffle, parmigiano reggiano	
Feighcullen Farm turkey breast	32
Roast potatoes, thyme and apricot stuffing, pancetta, Brussels sprouts, chestnut, cranberry sauce, turkey gravy	
Steak frites	38
Striploin steak, skinny fries, béarnaise sauce	
Kilmore Quay fillet of Halibut	44
Champagne beurre blanc, clams, spinach, baby fennel	
Loin of wild Irish venison	45
Slow cooked shoulder, elderberry ketchup, carrot and parsnip gratin, game jus	

BURGERS

Vegan burger “beyond meat” (VG)	24
Charcoal bun, vegan cheddar, baby gem, beef tomato, tomato relish	
Carriage House Dexter beef burger	25
Dubliner cheddar, caramelized onion mayo, baby gem, smoked streaky bacon, fries	



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	46
John Stone striploin steak 280g	46



SIDES

All 6

Brussels sprouts

Chestnut, pancetta

Creamy mash ^(V)

Chives

Truffle fries ^(V)

Lemon aioli, parmesan

Baby super salad ^(V)

Chunky chips

French fries^(V)

Orange braised new season carrot ^(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

Wrights of Marino

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



