

SOMETHING TO SIP

-  Espresso Martini 17
Smirnoff vanilla, fresh espresso, Kalhua, vanilla
-  French Martini 18
Smirnoff Vodka, Chambord, pineapple juice
-  Margarita 17
Casamigos tequila, triple sec, lime juice, sugar syrup
-  Mojito 17
Havana 3yr, lime, mint, sugar syrup, soda water
-  Whiskey Sour 18
Bulleit Bourbon, lemon juice, sugar syrup, egg white, Angostura bitters



WHILE YOU CHOOSE

-  Carriage House sourdough 9
aged balsamic & evoo, Cuinneog farmhouse butter
- Charcuterie sharing board 42
Prosciutto, salami Milano, chorizo, Irish cheeses, homemade chutney, sourdough
-  Marinated olives 6
- Seafood sharing platter 48
locally smoked salmon, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout, pickled cucumber, horseradish, The Carriage House Guinness bread



TEMPT YOUR TASTE BUDS

- Carriage House seafood chowder 19
salmon, prawns, smoked haddock, mussels, The Carriage House Guinness bread
- Classic Caesar salad 19
Harfords Farm baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, anchovies, and parmesan
Add Breast of chicken 8 | Add prawns 12
- Kilkeel harbour roast scallops 24
Gubben chorizo, piquillo pepper, preserved lemon & cauliflower purée
- Feighcullen Farm chicken and ham hock terrine 21
apple gel, Carriage House onion relish, crispy sourdough
- Jumbo prawn cocktail 23
baby gem, avocado, spicy Marie Rose
-  Soup of the day 13
The Carriage House soda bread
- Spicy Korean chicken wings small 16 / large 20
toasted sesame, hoi sin mayo
-  Whipped Ardsallagh goats cheese 19
pickled beetroots, candied walnuts, mesclun leaves, chardonnay dressing

 Plant Based  Vegetarian

The Carriage House

FROM THE MIBRASA OVEN

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

CARRIAGE HOUSE RECOMMENDATION

John Stone dry aged beef fillet 48
chargrilled, king oyster mushroom, baby spinach, potato fondant, red wine jus

	150ml	750ml
Viña Hermosa Crianza, Santalba Rioja, Spain - <i>Tempranillo</i>	12	54

Carriage House beef feast sharing for four 189
T-bone steak, beef & Guinness pie, barbecue short ribs, bone marrow, onion rings, beef dripping toast

John Stone côte de boeuf sharing for two 110
prime rib beef, thick and tender and highly marbled

John Stone T bone steak 500g 58
two contrasting cuts of beef separated with a bone with a rich hearty flavour

For all dishes above,
served with fresh watercress and skinny fries,
please choose from the following accompaniments:
green peppercorn sauce, béarnaise sauce,
red wine jus or horseradish butter

Carriage House beef burger 28
Dubliner cheddar, burned onion mayo, baby gem, smoked streaky bacon, tomato, fries

Steak frites 40
8oz striploin, skinny fries, béarnaise sauce, water cress

WEEK ENDS SPECIALS

Carriage House roast 38
Served Sunday only

John Stone classic beef Wellington 55
Served Friday and Saturday only



FROM THE SEA

Killybegs Quay black sole 52
brown shrimp, capers, beurre noisette, creamy mash potatoes

Kilmore Quay fish and chips 28
crispy tempura battered Haddock, chunky chips, minted mushy peas, tartare sauce

Pan roasted Atlantic cod fillet 38
tender stem broccoli, lemon crushed potato, smoked almonds, lemon and caper sauce grenobloise



FROM THE FARM

Pat McLoughlin's beef & Guinness Pie 28
roast root vegetables, herb mash

Feighcullen Farm turkey breast 38
roast potatoes, thyme & apricot stuffing, pancetta, brussel sprouts, cranberry sauce, turkey gravy

Saddle of Wicklow Vension 48
pickled blackberries, beetroot, celeriac & potato fondant, blackberry jus

Chicken Massaman curry 28
coriander jasmine rice, radish and cucumber pickle

Roast Feighcullen Farm free range chicken breast 36
puy lentils, root vegetables, morteau sausage, buttered kale, chicken jus



FROM THE EARTH

-  Wild mushroom & truffle pithivier 34
cep ketchup, roast potatoes, charred tender stem broccoli
-  Thai yellow curry 28
coriander jasmine rice, radish and cucumber pickle
-  Plant based burger 26
lightly spiced chickpea and potato patty, plant-based cheddar, baby gem, tomato, charcoal bun, fries



MAKE IT COMPLETE

-  Creamy mash 7
chives
-  Braised red cabbage 8
golden raisins, Bramley apple puree
- Chunky chips 7
-  French fries 8
-  Brussel sprouts 8
roasted pancetta and roasted chestnuts
-  Truffle fries 9.5
parmesan
-  Carriage house superfood salad 9
baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing

SOMETHING SWEET

- Tiramisu 14
orange and almond cantucci
- Bread and butter crème brûlée 14
clementine, vanilla ice cream
- Plum and port wine crumble 13
Christmas pudding ice cream
- Sticky toffee pudding 13
apple and cinnamon compote, vanilla ice cream

- Plant-based chocolate mousse 13
kirsch marinated cherries, crunchy nuts, cherry sorbet

- Carriage House cheese board 20
Délice de Bourgogne, Durrus, Cashel Blue and Knockanore cheddar, lavosh, crackers and homemade chutney



HOT ALCOHOLIC BEVERAGES

- Baileys coffee 13
Baileys Irish cream, evening blend espresso & double cream
- Calypso coffee 13
Tia Maria, evening blend espresso & double cream
- French coffee 13
Hennessy VS, brown sugar, evening blend espresso & double cream
- Irish coffee 13
Teeling Small Batch whiskey, brown sugar, evening blend espresso & double cream

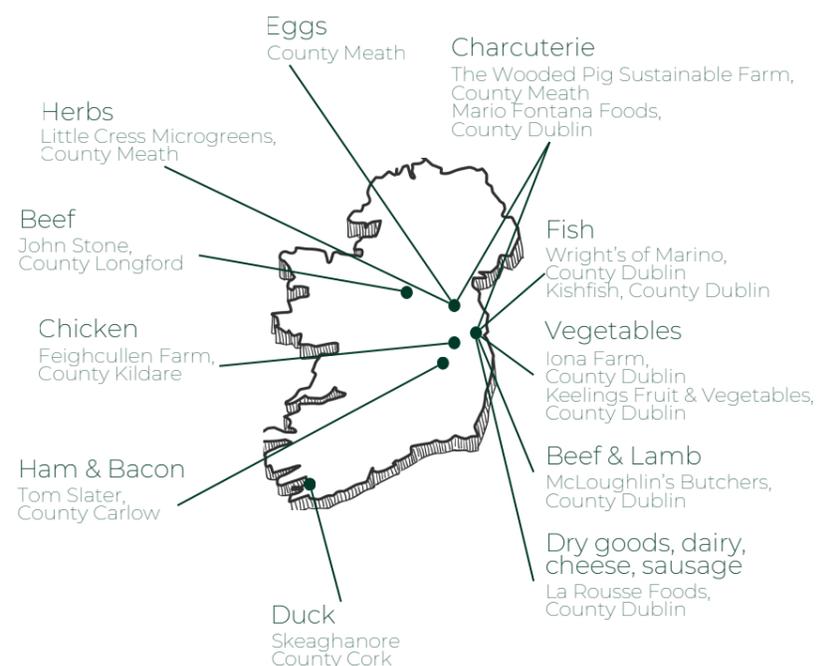


PLEASURE AFTER DINNER

- Green Spot 12 Osborne 10yr 10
Jameson 8 Tio Pepe 8
Redbreast 12yr 14

We will be delighted to make the above whiskey or port hot upon request

SUPPLIERS



All of our beef is 100% Irish and dry aged for a minimum of 28 days

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.



The Carriage House

Evening menu served 4pm - 9pm daily.

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.



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

