

The Carriage House

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
-  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
-  Feighcullen Farm chicken and ham hock terrine 21
apple gel, Carriage House onion relish, crispy sourdough

 Plant Based  Vegetarian

CARRIAGE HOUSE'S RECOMMENDATION

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

Côtes du Rhône, Olivier Ravoire 150ml 750ml
Rhône Valley, France 12 61

SIGNATURE SANDWICHES

-  Carriage House breakfast bap 19
maple cured bacon, organic sausage, free range egg, tomato relish, and sesame brioche
-  Reuben sandwich 21
Pat McLoughlin pastrami, sauerkraut, mustard mayo, rye bread, Emmental
-  Carriage House seafood sandwich 24
locally smoked salmon, dill cream cheese, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout, pickled cucumber, horseradish mayo on Carriage House Guinness bread
-  McLoughlin's honey roasted ham and Dubliner cheese toastie 16
beef tomatoes, pickled onion



GARDEN CREATIONS

-  Carriage House superfood salad 19
baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing
Add Breast of chicken 8 | Add prawns 12
-  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

WEEK ENDS SPECIALS

Carriage House roast 38
Served Sunday only



FROM THE SEA

-  Kilmore Quay fish and chips 28
crispy tempura battered Haddock, chunky chips, minted mushy peas, tartare sauce
-  Roast Atlantic cod fillet 38
tender stem broccoli, lemon crushed potato, smoked almonds, lemon and caper sauce grenobloise



FROM THE FARM

-  Pat McLoughlin's beef cheek & Guinness pie 34
roast root vegetables, herb mash
-  Carriage House beef burger 28
Dubliner cheddar, burned onion mayo, baby gem, smoked streaky bacon, tomatoes, fries
-  Steak frites 40
Boz striploin, skinny fries, béarnaise sauce, water cress



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

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

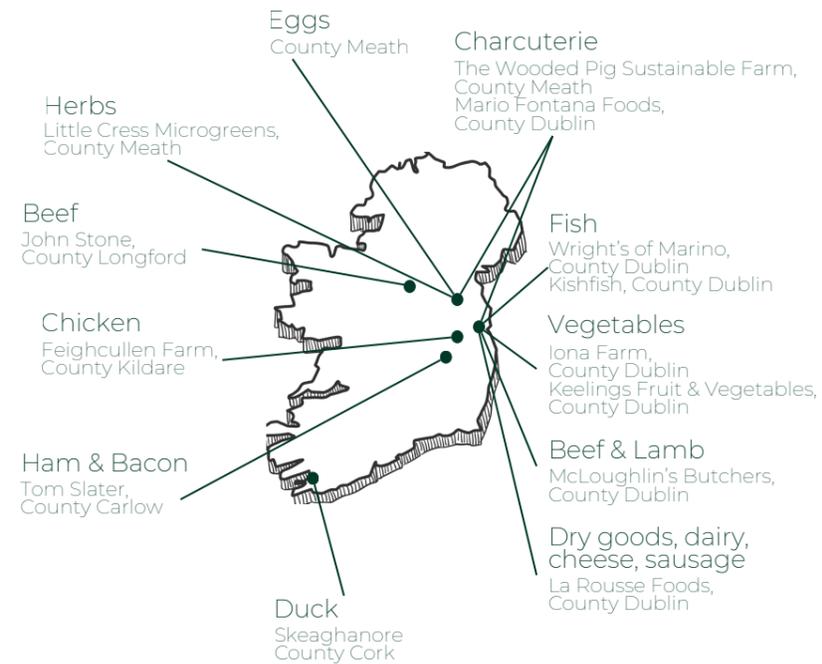


PLEASURE AFTER LUNCH

- 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

Lunch menu served 12:00pm to 4pm 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.

