

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.



Lunch menu served 12pm - 4pm daily.
A 10% service charge will be applied to your final bill.



BREAD

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

STARTERS

- Soup of the day** ^(V) 13
The 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
- Superfood salad** ^(V) 16
Baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing
Add breast of chicken 8 | Add prawns 12
- Spicy Korean chicken wings** small 14 | large 18
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, micro basil
- Feighcullen Farm chicken & ham hock terrine** 21
Sourdough, piccalilli, cress salad
- Jumbo prawn cocktail** 23
Baby gem, avocados, spicy Maire Rose

SANDWICHES

- Carriage House breakfast baps** 14
Maple cured bacon, organic sausage, free range egg, tomato relish
- Steak sandwich** 24
Pat McLoughlin striploin, sauté onion, chimichurri mayo, onion and brioche
- The Carriage House seafood sandwich** 24
Locally smoked salmon, dill cream cheese, capers, jumbo prawns, spicy Marie Rose, Egans hot smoked trout, pickled cucumber, horseradish mayo on Carriage House Guinness bread



BURGERS

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

MAINS

Kilmore Quay fish and chips	25
Beer battered Haddock, chunky chips, minted mushy peas, tartare sauce	
Roasted pumpkin risotto	26
Marjoram, hazelnut, truffle, parmigiano reggiano	
Thai red chicken curry	26
Garlic and coriander jasmine rice, radish and cucumber salad	
Feighallen 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, water cress	
Kilmore Quay fillet of Halibut	44
Champagne beurre blanc, clams, spinach, baby fennel	

SIDES

All 6

Brussels sprouts

Chestnut, pancetta

Creamy mash ^(V)

chives

Truffle fries ^(V)

lemon aioli, parmesan

Baby super salad ^(V)

Chunky chips ^(V)

Orange braised new season carrot ^(V)

French fries ^(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 available for your information, simply ask a member of our team to view.



v - vegetarian vg - vegan

SUPPLIERS

Fish

Wrights of Marino, Dublin

Vegetables

Keelings, Dublin

Beef

Pat McLoughlin, Dublin
John Stone, Longford
All beef 100% Irish

**Dry goods, dairy, cheese,
chicken, venison, Dexter beef**

La Rousse Foods, Dublin

Herbs

Little Cress Microgreens, Meath

Organic sourdough

Tartine Organic Bakery, Dublin

Ice-cream

Scup, Wexford



