

Welcome to breakfast at Carton House, A Fairmont Managed Hotel

To begin, served to your table:

A choice of fresh fruit juices

Fine Jing tea or freshly brewed coffee

Freshly baked viennoiserie, Chef's daily special

Cuinneog butter and G's jams

Seasonal fruit selection

Homemade Guinness & treacle bread



HEALTHY OPTIONS

Organic porridge

served with your choice of milk; full fat milk, skimmed milk, soy milk, almond milk, oat milk

Egg white omelette

choice of fillings:

Limerick ham, Dubliner cheddar, red onion, chestnut mushrooms, tomatoes, baby spinach, mixed peppers

Açaí bowl

Goji berries, kiwi, seasonal berries, crushed hazelnut, chia seeds

Glenilen natural yoghurt

Estate honey, house made granola, seasonal berries

SOMETHING SWEET

Carton House waffles

warm chocolate sauce, mixed berries, whipped cream

American style pancakes

mixed berry compote, Tahitian vanilla crème fraiche

Brioche French toast

cinnamon stewed apple, dulce de leche

*Available "free from"

Our allergen matrix is available by scanning this QR Code



TRADITIONAL OPTIONS

Carton House breakfast

two free-range eggs cooked to your preference, Crowe's bacon, Dublin gold medal sausages, Tommy Doherty black & white pudding, grilled mushroom, slow roasted thyme scented plum tomato, potato farl

Vegetarian breakfast

Vegan option available, please consult your server.

two free-range eggs cooked to your preference, Vegan sausages, sautéed baby spinach, grilled mushroom, slow roasted thyme scented plum tomatoes, potato rosti, Carton House tomato relish

Free-range omelette

choice of fillings:

Limerick ham, Dubliner cheddar, red onion, chestnut mushrooms, tomatoes, baby spinach, mixed peppers

Howth smoked salmon omelette

free range egg omelette, Dublin smoked salmon, crème fraiche, Goatsbridge trout caviar

Eggs Florentine

two free-range poached eggs on a toasted muffin, topped with Hollandaise sauce, served with sautéed baby spinach

Eggs Benedict

two free-range poached eggs on a toasted muffin, topped with Hollandaise sauce, served with Limerick ham

Eggs Royale

two free-range poached eggs on a toasted muffin, topped with Hollandaise sauce, served with Howth smoked salmon

Howth smoked salmon

scrambled eggs, Goatsbridge trout caviar, potato rosti

Steak & eggs

John Stone striploin steak, two free-range fried eggs, thyme scented slow roasted plum tomatoes
(Supplement €12)

Avocado toast

smashed avocado, pickled chilli, lime, dukkah, cottage cheese, poached eggs, sourdough toast

Sautéed seasonal wild mushrooms

truffle, poached eggs, watercress, sourdough toast

