The CarriageHouse

SOMETHING TO SIP

Espresso Martini 17
Smirnoff vanilla vodka, fresh espresso, Kalhua

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 I Add prawns 12

Kilkeel harbour roast scallops 24
Cauliflower purée, hazelnut, Grenobloise

Confit Skeaghanore duck leg croquette 21
Celariac remoulade, apple and pear chutney, brioche, lardo

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

FROM THE MIBRASA OVEN

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

THE CARRIAGE HOUSE'S 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 - *Tempranillo*	12	54

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

All dishes above are
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, watercress

WEEKEND SPECIALS

Served Friday and Saturday only

Rick Higgens tomahawk steak sharing for two 120
Onion rings, choice of two sides, choice of sauce

John Stone classic beef wellington 55
Champ mash, seasonal vegetables, choice of sauce

Served Sunday only

Carriage House roast 38
Champ, seasonal vegetables, roast jus



FROM THE SEA

Kilmore Quay black sole 55
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

Donegal organic salmon 38
Champagne beurre blanc, clams, samphire, baby leeks, champ mash

FROM THE FARM

Short rib of beef bourguignon pie 28
Champ mash, seasonal vegetables

Roast Feighcullen Farm turkey roulade 42
Apricot stuffing, parma ham, fondant potato, roast vegetables, cranberry and clementine sauce, Brussels sprouts, gravy

Pan roast Wicklow loin of venison 48
Mulled wine poached pear, celeriac puree, fondant potato, cavolo nero, juniper berry jus

Thai yellow chicken curry 32
Coriander jasmine rice, radish and cucumber pickle

FROM THE EARTH

Pan roasted potato gnocchi 28
Butternut squash purée, sage, chestnut mushroom, baby spinach, pecorino, pine nuts

Thai yellow curry 25
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

French fries 8

Chunky chips 7

Truffle fries 9.5
Parmesan

Brussel sprouts 8
Alsace bacon, chestnut

Carriage house superfood salad 9
Baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds

Tempura batter onion rings 9
Onion mayo

SOMETHING SWEET

Christmas pudding cheesecake 14
Gingerbread biscuit, charred oranges

Pear and pecan sticky toffee pudding 14
Ginger caramel sauce, bourbon vanilla ice cream

Advocaat liqueur crème brûlée 14
Brandy snap, brandy ice cream

Orange posset 14
Redcurrant jelly, almond shard

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

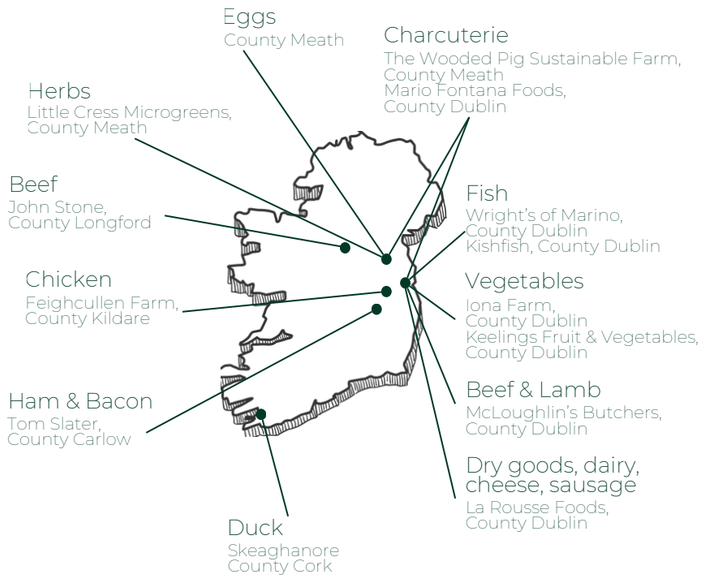
Irish coffee 13
Teeling Small Batch whiskey, brown sugar, evening blend espresso & double cream

PLEASURE AFTER DINNER

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

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 CarriageHouse

Evening menu served 4pm - 9.45pm 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.