

Small Plates

*Garlic and Potato Soup*

Iona Farm Wild Garlic Cream

*Howth Harbour Smoked Salmon Terrine*

Pink peppercorn butter, lemon gel and Dill cream

*Pat Mc Loughlins Beef Tartare*

Sourdough Crisp, Confit Egg yolk and Roasted Red Pepper Coulis

*Arsallagh Goats Cheese and Beetroot salad*

High Bank Balsamic glaze, amaretto and walnut crumble

Large Plates

*Pan Seared Pat McLoughlins Chicken Supreme*

Potato Gnocchi, Peas, Heirloom Tomato, Chicken and Butter Emulsion Sauce

*Pat McLoughlins Jacobs Ladder*

Slow cooked, celeriac and apple remoulade & watercress

*Kilmore Quay Cod*

Fennel puree, smoked aioli, asparagus, pickled red onion and cucumber

*Pan Seared Iona Farm Courgette Pancake*

Heirloom Tomato Salsa and Harissa dip

Sides €6

*Sweetcorn with Chorizo*

*Ballymakenny New Season Potatoes*

Garlic and Herb Confit Olive Oil and smoked Paprika

*Mixed leaf salad*

Heirloom tomato, radish, olive crumb, with High Bank Balsamic dressing

*Iona Farm Buttered Seasonal Green Vegetables*

Sweets

*Lemon and Lime Tart*

Mojito sorbet, white chocolate crumb, lime sauce

*Double Chocolate Dome*

Milk chocolate crunch, chocolate sauce

*Raspberry and Pistachio Cheesecake*

Pistachio dacquoise, fresh raspberries

*Vegan Meringue with Strawberries*

Vegan cream, strawberry coulis, fresh Irish strawberries

€58 for 2 courses - €68 for 3 courses

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 via this QR Code



Please note a 10% service charge will be applied to your order

The Kitchens of Carton House were said to be the largest and most elaborate of their time. A number of original features are still in place. Kathleen's kitchen in particular, is one of the only kitchens in manor homes, built above ground during that era. It is said, the FitzGerald Family wanted their house staff to enjoy the view while working. Its location outside the main block of the house, was designed this way to ensure the culinary smells did not reach the nostrils of the family and guests before their meals were laid out in front of them.