

Kathleen's

KITCHEN

Dinner Menu

A 10% service charges will be applied to your final bill.

The Heart of the House

Kathleen's Kitchen is a contemporary take on the tradition of culinary excellence at Carton House, A Fairmont Managed Hotel. From Lady Emily's letters, we know that the original housekeeper of Carton House was a friend and confidant. "Kathleen" fulfils this role for a new audience, taking care of her guests and creating a space where as well as your body, you nourish your heart and soul too.

This is a place that echoes the excitement of the kitchens in the 1700s, the buzz and activity of what was once the heart of Carton House. As you look around the old servant's kitchens, you can see the original features, the striking cast iron stoves that give the restaurant its unique character. You can just about imagine the flurry of activity before a dinner party in The House, or the servants sharing a drink together after hours under the warm glow of candlelight.



Snacks

<i>Kathleen's Bread Basket</i>	8
Foccacia, batch bread, Guinness bread, salsa verde, Glenilen Farm salted butter	
<i>Garlic & Potato Soup</i>	14
Iona Farm wild garlic cream	
<i>Galway Bay Oysters</i>	4.50 each
Mignonette	

Small Plates

<i>Ardsallagh Goats Cheese & Beetroot Salad</i>	19
High Bank balsamic glaze, amaretto & walnut crumble	
<i>Howth Harbour Smoked Salmon Terrine</i>	22
Pink peppercorn butter, lemon gel, dill cream	
<i>Green Gaspacho (vg)</i>	21
Avocado, chipotle cream, pickled cucumber, radish	
<i>Pat McLoughlin's Beef Tartare</i>	19
Crisp, confit egg yolk, roasted red pepper coulis	
<i>Prawns a'la Plancha</i>	19
Piquillo pepper salsa, watercress, garlic butter emulsion	

From the Sea

<i>Kilmore Quay Cod</i>	36
Fennel puree, smoked aioli, asparagus, pickled red onion, cucumber	
<i>Pan Seared Market Fish, Shellfish Sauce</i>	Market Price
Clams, mussels, brown shrimp, samphire	



Charcuterie

Freshly sliced thinly on our Berkel – 18 per 50g

Served with organic sourdough bread and pickles

Irish coppa

3-month aged shoulder of free-range pork

Parma Ham

24-month aged rear hunches of the pig

Bresaola

3-month aged beef from the Lombardy region of the Italian Alps

Irish fennel salami

5-month aged free range pork

Chorizo

2-month aged made from 3 ingredients, pork, smoked paprika, garlic

Large Plates

Pan Seared Chicken Supreme

34

Potato gnocchi, peas, heirloom tomato, chicken, butter emulsion

Pan Seared Iona Farm Courgette Pancake (vg)

34

Heirloom tomato salsa, Harissa dip

Pan Seared Pat McLoughlin's Lamb Round

44

Peas, broad beans, Dijon mustard, herb crust, lamb jus

Pat McLoughlin's Jacob's Ladder

42

Slow cooked, celeriac & apple remoulade, watercress

John Stone Beef Fillet

48

Aubergine, Romesco sauce, feta cheese, red wine sauce



Sides

All sides 6 euro

Ballymakenny New Farm Potatoes

Garlic & herb confit, olive oil, smoked paprika

Mixed Leaf Salad

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

Sweetcorn with Chorizo

Iona Farm Seasonal Green Vegetables

Sweet

Homemade Ice Cream & Sorbets

12

Lemon and Lime Tart

14

Mojito sorbet, white chocolate crumb, lime sauce

Double Chocolate dome

14

Milk chocolate crunch, chocolate sauce

Raspberry and Pistachio cheesecake

14

Pistachio dacquoise, fresh raspberries

Vegan Meringue with strawberries

14

Vegan cream, strawberry coulis, fresh Irish strawberries

Selection of Irish Cheeses

19

Barmbrack, house made seasonal chutney



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 via this QR code.



Suppliers

Fish

Sustainable Seafood Ireland, Dublin

Vegetables

Iona Farm, Flynn's Farm and Keelings Farm
Ballymakenny Farm, Louth

Meat

McLoughlin's Butchers, Dublin
John Stone, County Longford
All of our beef is 100% Irish

Poultry

McLoughlin's Butchers, Dublin

Charcuterie

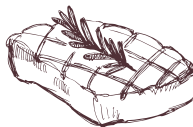
The Wooded Pig Farm, Tara, Meath
Mario Fontana Foods, Dublin

Dry Goods, Dairy, Cheese

La Rousse Foods, Dublin

Herbs

Little Cress Microgreens, Fairyhouse, Meath



White Wines

Glass 150ml Bottle 750ml

<i>Vinho Verde, Escapada</i> Vinho Verde, Portugal	9.50	37.00
<i>Sauvignon Blanc, Cote de Duras, Domaine des Allegrets</i> South West, France	10.00	39.00
<i>Chardonnay, Mas la Chevaliere, IGP, Domaine Laroche</i> Pays d'Oc, France	11.00	41.00
<i>Pinot Grigio, Borgo Boschetto</i> Friuli-Venezia Giulia, Italy	11.00	42.00
<i>Côtes du Rhône Blanc, Olivier Ravoire</i> Rhône Valley, France	13.00	50.00
<i>Albariño, Ponte da Barca</i> Rias Baixas, Spain	14.00	56.00
<i>Macon Davaye, Domaine de la Croix Senaillet</i> Bourgogne, France	58.00	
<i>Sauvignon Blanc, Hunky Dory</i> Malborough, New Zeland	60.00	
<i>Riesling Trocken, Axel Pauly, Tres Naris</i> Mosel, Germany	62.00	
<i>Bordeaux Blanc, Clarendelle</i> Medoc, France	65.00	
<i>Chablis, Domaine Laroche, St Martin</i> Chablis, France	70.00	
<i>Sancerre, Domaine de la Rossignole</i> Loire, France	72.00	
<i>Crozes Hermitage, Maison Les Alexandrins</i> Rhône Valley, France	90.00	
<i>Ladoix, Louis Jadot, "Le Clou d'Orge"</i> Burgundy, France	115.00	



Red Wines

Glass 150ml Bottle 750ml

<i>Merlot, Saint Marc, IGP</i> Pays D'Oc, France	<i>10.00</i>	<i>38.00</i>
<i>Bordeaux Rouge, Château Mondain</i> Bordeaux, France	<i>11.00</i>	<i>42.00</i>
<i>Montepulciano-Sangiovese, Farnio "Rosso Piceno"</i> Marche, Italy	<i>12.00</i>	<i>44.00</i>
<i>Rioja Crianza, Marques Del Cerro</i> Rioja, Spain	<i>12.50</i>	<i>48.00</i>
<i>Montagne Saint Emilion, Clos du Pontet</i> Bordeaux, France	<i>13.50</i>	<i>52.00</i>
<i>Malbec, La Mascota</i> Mendoza, Argentina	<i>13.50</i>	<i>52.00</i>
<i>Bordeaux, Clarendelle</i> Medoc, France		<i>62.00</i>
<i>Bourgogne Rouge, Domaine Perraud</i> Burgundy, France		<i>70.00</i>
<i>Gigondas, Chateau du Trignon</i> Rhône, France		<i>75.00</i>
<i>Chianti Rufina Riserva, Nipozzano</i> Tuscana, Italy	<i>19.00</i>	<i>80.00</i>
<i>Château Patache d'Aux, Cru Bourgeois</i> Bordeaux, France		<i>85.00</i>
<i>Mercurey "Les Chenaults", Philippe Hardi</i> Burgundy, France		<i>95.00</i>
<i>Saint-Estephe, Chateau Ormez de Pez</i> Bordeaux, France		<i>115.00</i>
<i>Barolo, Gabutti Boasso</i> Piedmont, Italy		<i>130.00</i>



Sparkling

Glass 125ml Bottle 750ml

<i>Prosecco, Perlage Spumante Brut Canab</i> Veneto, Italy	<i>13.50</i>	<i>75.00</i>
<i>Henriot Brut Souverain, NV</i> Champagne, France	<i>26.00</i>	<i>130.00</i>
<i>Henriot Rosé, NV</i> Champagne, France	<i>29.00</i>	<i>160.00</i>

Rosé

Glass 125ml Bottle 750ml

<i>Costieres De Nimes, Luc Baudet</i> Rhône Valley, France	<i>11.00</i>	<i>42.00</i>
<i>Coteaux Varois en Provence, Chateau Bellini</i> Provence, France		<i>62.00</i>

Draught

½ Pint Pint

<i>Guinness</i> Ireland	<i>4.00</i>	<i>7.60</i>
<i>Heineken</i> Netherlands	<i>4.50</i>	<i>8.00</i>
<i>Hop House 13</i> Ireland	<i>4.20</i>	<i>8.00</i>
<i>Peroni</i> Italy	<i>4.60</i>	<i>8.20</i>
<i>Rockshore Cider</i> Ireland	<i>4.20</i>	<i>8.00</i>
<i>Rockshore Lager</i> Ireland	<i>4.20</i>	<i>8.00</i>
<i>Rye River Pale Ale</i> Ireland	<i>4.10</i>	<i>7.70</i>
<i>Smithwicks</i> Ireland	<i>4.00</i>	<i>7.60</i>



Non-Alcoholic

<i>Erdinger 0.0</i> Germany	6.00
<i>Heineken 0.0</i> Netherlands	6.00

Bottled Beer/Cider

<i>Bulmers Cider</i> Ireland	7.20
<i>Foxes Rock IPA</i> Ireland	7.20
<i>Foxes Rock Lager (gluten free)</i> Ireland	7.20
<i>Peroni (also available gluten free)</i> Italy	7.20
<i>Rye River Bidin'Time Lager</i> Ireland	7.20
<i>Rye River Big Bangin' Double IPA</i> Ireland	7.50

Soft Drinks & Juice

<i>Soft drinks 200ml</i>	4.20
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Mineral Water

	330ml	750ml
<i>Still water</i>	4.00	8.00
<i>Sparkling water</i>	4.00	8.00



Barmbrack Recipe

Ingredients

200g currants
200g sultanas
300ml strong tea
50ml whiskey (or another 50ml tea)
25g mixed peel, roughly chopped
25g glace cherries, quartered
25g blanched almonds, roughly chopped
150g light muscovado sugar
210g plain flour
2 tsp baking powder
1 tsp mixed spice
½ tsp ground nutmeg
¼ tsp fine salt
1 egg, beaten

Method

Put the currants and sultanas in a large heatproof bowl, pour over the tea and whiskey, if using, then leave to soak for at least six hours.

Heat the oven to 180C, grease and line a 13cm x 20cm loaf tin. Stir the peel, cherries and almonds into the soaked fruit.

In a second bowl, whisk together the sugar, flour, baking powder, spices and salt, making sure you break up any lumps in the sugar, then stir into the fruit with the beaten egg.

Tip the loaf mix into the tin, smooth the top and bake for 90 minutes, until a skewer comes out clean. If the top looks to be going too dark or burning on top towards the end, cover with foil.

Take out of the oven, leave to cool in the tin for 15 minutes, then turn out on to a baking rack.

