

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

Large Plates

*Limerick Ham and Hegarty's Cheese toastie*

Freshly baked sourdough

*Asian Salad*

Mixed leaf, carrots, mini heirloom tomato, radish, sesame seeds, scallion, crushed peanuts with Asian dressing

Add Chicken €8 / Add Prawn €14

*Kathleen's Prawns and Lobster Roll*

Lobster meat, cayenne, mayo, Scallion, chives, celery, side of pickles and watercress with crisps

*Aubergine and Toonsbridge burrata Crostini*

Freshly Baked Sourdough with burrata, Aubergine, mini heirloom tomato, basil pesto, watercress and Parmesan cheese

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

€45 for 2 courses - €55 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.